

FESTIVO SAMPLE MENU

Served in Tesoro Restaurant as alternate drop
OR share-style Entrée, Choice Main and share-style Dessert.

MENU IS SUBJECT TO CHANGE

2-COURSE MENU

First Course

Pepper berry cured king fish crudo, shaved apple, pickled fennel, trout roe A

Wagyu bresaola, horseradish mascarpone & parsley

Charred brussels sprouts, nduja butter, pancetta V, VG

Smoked buffalo mozzarella, pesto, toasted sourdough V

Second Course

Half Marion Bay chicken marinated in soft herbs, garlic and anchovies, herb roast pink eye potatoes, watercress, sugar snap pea and radish salad, dry aged beef jus M

Linguini pomodoro, heirloom tomatoes, basil and stracciatella V

Cavolo Nero rigatoni, pecorino, crispy kale & pangrattato V

3-COURSE MENU

Choose one dessert as a third course:

Dolci

Tiramisu, vanilla mascarpone, coffee and chocolate V

Chocolate cheesecake, chocolate & almond crumble,

Tasmanian honey, chocolate wafer V

Cannoli, vanilla ricotta & pistachio V

V - Vegetarian, VG - Vegan, VGA - Vegan Available, NGR-Non Gluten recipe, NGRA-Non Gluten recipe available, NDR-Non-Dairy recipe, NDRA-Non-Dairy recipe available, NNR - No-Nuts recipe

We cater for all dietary needs. Please advise our team of any allergies.

Some items on the menu may contain ingredients that can cause severe or adverse reactions in some individuals such as:

Nuts, seafood, fish, milk, gluten, eggs and soybeans.

Please ask our staff for further information if required.

Seafood Sourcing: All seafood dishes are labelled with their country of origin.

A = Australian M = Mixed (Australian & Imported) I = Imported

V = Vegetarian VG = Vegan VGO = Vegan Option Available

Please note that a 15% surcharge is applied on Sundays and public holidays.

