



Antipasti/Appetisers

Pane all aglio Toasted garlic bread or freshly baked bread with balsamic vinegar and olive oil. (V) \$ 3.00per person

Ostriche Freshly shucked east coast oysters served with grilled lemon.
½ dozen \$21.00/ Dozen \$40.00

Mixed Selection of Tasmanian Oysters

Prosecco gel with pickled shallots

Aged balsamic vinegar and Huon Reserve Selection Caviar

Chili, lime and ginger dressing ½ dozen \$25.00/ Dozen \$46.00

Barbabietole e capre insalata di formaggio Fresh beetroot, apple and mint salad with Matham Farm goat's cheese topped with sunflower seeds and lemon juice. (GF/V) \$16.50

Salmone affumicato e melone Tasal cold smoked salmon dressed with housemade mandarin liqueur, served with a salad of mixed melon. \$21.50

Olive e formaggio di capra caldo warm green table olives and Ligurian olives with marinated Matham Farm goat's cheese. (GF/V) \$11.00

Primi /Entrée

Bocconcini alla panna di bufala servito con nocciole briciole e pancetta
Oven baked bocconcini with hazelnut crumb, Tasmanian honey roasted pancetta and rye crisps. \$20.50

Brodetto Creamy seafood broth with local fin fish, smoked salmon and Australian prawns with salmon crouton. \$21.50

Orecchia di mare Flinders Island green-lip abalone sautéed in white truffle oil with Swiss brown mushrooms, Golden Seymore potatoes and homemade pasta. (Gluten free pasta available) POA

Lumache aglio Snails served out of their shell with chive, cherry tomatoes, sunflower seeds, garlic butter and Spaghettini. (Gluten free pasta available)\$23.50

Pancia di maiale arrotolato Rolled pork belly wrapped in spec served with apple slaw and pan seared new season potatoes. (GF) \$21.50

GF=Gluten Free and V=Vegetarian

Please inform the wait staff of any dietary requirements.



Secondi/Main Course

Agrumi gnocchi con burro di noce della Tasmania House made spinach and ricotta gnocchi served with a citrus Tasmanian walnut butter. \$27.50

Spaghettoni ai gamberoni Pan seared Australian tiger prawns in an apple, verjuice and chilli reduction served with spring onions and baked apple crisps. (Gluten free pasta available) Entrée \$19.50 / Main \$39.50

Spaghettoni ai frutti di mare Tasmanian fin-fish and scallops, Tassal smoked salmon, Australian tiger prawns and baked oysters dressed with olive oil, garlic and chili served with spaghettoni (Gluten free pasta available) \$39.50

Pollo con insalata di fagioli estate Chargrilled chicken breast with a Canti Pinot Grigio glaze, warm buttered cannellini beans, cherry tomatoes and spring onions. (GF) \$36.50

Anatra arrosto all aceto balsamico Duck breast roasted on the bone dressed with a caramelized balsamic vinegar glaze served with an apple, cucumber and mint salad and roasted potatoes. (GF) \$45.00

Filetto di manzo 220g Black Angus eye fillet of beef. (Nicholas' suggestion is cooked medium rare) Served with a beef jus reduction, Coz lettuce and pork crumb with side of roasted garlic and thyme potatoes. (GF) \$42.50

Contorni

Broccolini con limone e nocciole e mandorle rase Broccolini and green beans served with fresh lemon and mixed nuts. (GF/V) \$14.50

Patate al forno Roasted potatoes with thyme and garlic. (GF/V) \$9.50

Insalata

Insalata di piselli e peperoncini Roasted chili and pea salad with baby spinach and goats cheese served with a fresh lemon and extra virgin olive oil dressing. (GF/V) \$16.50

Insalata e parmigiano Fresh wild rocket salad with shaved parmesan and capers dressed with balsamic vinegar and olive oil. (GF/V) \$12.50

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