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Lunch & Dinner Menu

Lunch served daily from 12:00 noon until 4:00pm

Dinner served daily from 5:30pm until 10:00pm

~ Primi ~

<i>Item</i>	<i>Price</i>
Marinated olives, sundried tomatoes & chilli pecorino in balsamic, rosemary & olive oil, served with crusty bread	9.50
Confit garlic & mozzarella bruschetta with oregano, cracked black pepper & drizzled with olive oil	5.50 10.50
Housemade trio of dips with herb & garlic focaccia	12.50
Roasted tomato, mozzarella & basil tart with balsamic onions and drizzled with vincotto	16.50
Twice-baked Huon Valley hot smoked salmon soufflé with dressed rocket & horseradish aioli	18.50
Antipasto – small bites of prosciutto, pancetta, smoked salmon, dip, chilli yoghurt ball, marinated peppers & artichokes served with crusty bread	18.50 29.50
Local Tasmanian mussels poached in a saffron, mascarpone, garlic and chilli broth with bruschetta	21.50
Spiced Rannoch Farm quail char-grilled on a sour cherry, goats' cheese, pistachio salad with a pomegranate molasses	24.50

~ Pasta e Risotti ~

<i>Item</i>	<i>Entrée</i>	<i>Main</i>
Spaghetti alla marinara – mussels, prawns, fish and calamari in a garlic & white wine sauce	24.50	29.50

<i>Item</i>	<i>Entrée</i>	<i>Main</i>
Pappardelle with prosciutto, artichoke, basil & lemon in a white wine sauce with shaved pecorino	20.50	24.50
Housemade gnocchi with roasted pumpkin, four cheese sauce, baby spinach and topped with caramelized onions	22.50	27.50
Fresh fusilli with a rich duck ragu of green olives, tomato & fresh herbs topped with shaved pecorino	23.50	28.50
Housemade potato and dill gnocchi with Huon Valley hot smoked salmon, capers, lemon & mascarpone	23.50	28.50
Risotto alla pescatore – mussels, prawns, fish and calamari in a napoletana sauce	25.50	29.50

~ *Secondi* ~

<i>Item</i>	<i>Price</i>
Fish of the Day (<i>See our Extras Board</i>)	M/P
Pistachio-crusted Atlantic salmon on a roasted beetroot, tomato, red onion & mint salad with a salsa verde aioli	33.50
Char-grilled kangaroo fillet on roasted baby root vegetables with a basil, mint pesto & Chianti jus	34.50
Almond-crusted chicken cotoletta served on baked potatoes, peppers and eggplant with a herb pesto sauce	31.50
Veal Osso Buco braised in red wine, tomato and root vegetables on a saffron infused, currant & herb risotto	34.50
Pan-roasted prosciutto wrapped eye fillet served on a gorgonzola mash with a wild mushroom & truffle oil jus	36.50

~ *Contorni* ~

<i>Item</i>	<i>Price</i>
Crusty bread with balsamic & extra virgin olive oil	2.00
Wild rocket and shaved pecorino salad with red wine vinaigrette	9.50
Misticanza – sautéed silverbeet and baby spinach with currants, garlic and EVOO	9.50

<i>Item</i>	<i>Price</i>
Insalata di verdure – roasted baby root vegetables with chilli pancetta	10.50

~ Formaggi ~

<i>Item</i>	<i>Price</i>
Saint Agur – a mild, double cream French blue cheese	13.50
Taleggio – tangy soft cheese imported from Italy	12.50
Bûche d’Affinois – a silky, delicate, surface-ripened triple cream brie	13.50
A tasty cheese selection of three varieties	34.50

(All cheeses served with fruit paste, glacé figs, muscatels & Lavosh bread)

Additional Lavosh bread	4.50
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~ Dolci ~

<i>Item</i>	<i>Price</i>
Tiramisu drizzled with espresso syrup	13.50
Black Forest cheesecake with a brownie base, topped with cherry compôte and double cream	13.50
Tangy lime and mascarpone tart topped with citrus compôte and double cream	13.50
Chocolate fudge pudding with a rich chocolate sauce, Cointreau mandarins and double cream	12.50
Chocolate and hazelnut praline semifreddo with espresso syrup	12.50

(One bill per table)

Please note that a 3% surcharge will be applied to American Express and Diners credit card transactions

(During peak periods when there are heavy demands on the kitchen, some delays may be experienced)