

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 Half dozen \$25.00/ Dozen \$46.00

Natural with grilled lemon.

Prosecco and lime jelly

Grilled with gorgonzola and tallegio mornay

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

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

Brodetto Creamy seafood broth with local sea run trout, smoked salmon, mussels and prawns. \$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

Polpette con salsa napoletana Homemade pork and veal meatballs served with a classic tomato reduction and spaghetti topped with shaved Grana Parmegiano. (Gluten free pasta available) Entrée \$19.50/ Main \$38.50

Lumache aglio Snails served out of their shell with chive, cherry tomatoes, sunflower seeds, garlic butter and Spaghettini. (Gluten free pasta available) \$21.50

GF=Gluten Free and V=Vegetarian

Please inform the wait staff of any dietary requirements.

Secondi/Main Course

Limone risotto e peperoncino Lemon and saffron risotto with summer herbs and roasted red chili, topped with Grana Parmigiano. (V) \$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 Australian tiger prawns, Tasmanian fin fish, Tassal smoked salmon and baked oysters dressed with olive oil, garlic and chili served with spaghettoni (Gluten free pasta available) \$39.50

Pesce Fresco del Giorno Today's fish poached in white wine, served with dupuy lentils, Persian fetta and confit cherry tomatoes. \$39.50

Quaglia arrosto all aceto balsamico Crispy skin Rannock Farm quail served with sage, ligurian olives and grappa reduction. Entrée \$21.50/Main \$40.50

Filetto di manzo 220g Black Angus eye fillet of beef. (Nicholas' suggestion is cooked medium rare) Served with roasted garlic and thyme potatoes, spiced onion marmalade and beetroot jam. (GF)
Choice of basil and summer herb butter **OR**
Pink peppercorn and Cognac cream \$41.50

Contorni

Spinaci fiorentina Sauteed baby spinach leaves with garlic and cream. \$12.50

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

Insalata

Insalata e parmigiano Fresh wild rocket salad with shaved parmesan and capers dressed with balsamic vinegar and olive oil. (GF/V) \$10.50