

PANE

House Bread 2.5
Served with Extra Virgin Olive oil & Balsamic Caramel

Garlic Bruschetta 6.5
Garlic bread topped with Italian herbs and Extra Virgin Olive oil

Slow Roasted Olives 9.5
Roasted with rosemary, chilli, fennel seed, lemon zest and vincotto syrup served with fresh ciabatta bread

Bruschetta al Pomodoro 13.5
Fresh vine ripened tomatoes, bocconcini, basil, extra virgin olive oil, cracked pepper and dressed baby rocket

PRIMI

Crema al Porcini 12
Cream of Porcini mushroom & white bean soup drizzled with Truffle oil

Twice Baked Pork Belly 18
Slow roasted Pork Belly rubbed with rosemary, fennel seed and chilli served with spiced chianti poached figs, fresh apple and walnut salad

Zuppa di Pesce 19
Scallops, prawns, mussels, fish and calamari in a tomato, chilli and saffron broth, served with garlic bruschetta

Antipasto 26
A selection of fine Italian produce, small bites, crostini & cheese served with fresh ciabatta bread (serves two)

CONTORNI

Insalata 9
Baby rocket, radicchio, vine ripened tomatoes, black olives, shaved Parmesan, red wine vinaigrette

Tuscan Style Baby Potatoes 8
Baby potatoes roasted with garlic, parmesan, rosemary, olive oil & sea salt

Seasonal Vegetables 8
Seasonal vegetables tossed with basil pesto

PASTA E RISOTTO

Linguine Marinara 26

Prawns, scallops, mussels, calamari and fish in a saffron infused white wine, garlic and lemon sauce

Rigatoni Bolognese 23

Traditional ragu sauce of beef, pork and veal, red wine, roma tomato and herbs, served with shaved parmesan

Pappardelle con Vitello 26

Slow cooked veal ragu with forest mushroom, baby spinach garden herbs & cream

Gnocchi Puttanesca 23

House made Potato and parmesan dumpling with napoletana sauce, olives, capers, anchovy, fresh chilli and shaved parmesan

Risotto al Coniglio 26

Risotto of Rabbit braised in verjuice with pancetta, forest mushrooms, peas, lemon and sage

SECONDI

Pollo Involtini 28

Chicken breast wrapped in prosciutto and filled with red peppers, baby spinach and bocconcini served with basil pesto gnocchi

Agnello 29

Lamb shank braised with red wine, tomato, vegetables and porcini mushrooms tossed through pappardelle

Anatra 32

Duck leg slow cooked in orange and thyme served with a roasted sweet potato and carrot mash, broccolini and toasted almonds

Filetto 32

Huon Valley Eye-fillet of Beef wrapped in aged pancetta served with potato and cannelloni bean mash, white anchovy and sage butter, port jus

Pesce M/P

Fish of the day, chef's choice of fresh market fish – please see waiter



DOLCI

All Desserts made in house

Tiramisu <i>Traditional Italian, sponge finger, coffee and mascarpone cake served with frangelico and espresso syrup</i>	11
Pannacotta <i>White Chocolate pannacotta set on a dark chocolate ganache with raspberry couli and strawberry musk</i>	11
Pan Dolci <i>Individual sticky fig and chocolate bread & butter pudding with hot caramel sauce and vanilla bean ice cream</i>	11
Affogatto <i>Vanilla bean ice cream served with a shot of frangelico liquor and espresso coffee</i>	13.5
Formaggi <i>Three cheese plate of smoked cheddar, gorgonzola and Brie served with honey roasted walnuts, spiced Chianti poached figs, quince paste and wafer biscuits</i>	24.5
Gelato <i>Choose two scoops of Tasmania's own Valhalla ice cream Vanilla Bean or Ferrero Rocher</i>	7.5

DIGESTIVI

Accompanied with an espresso or alone this is a magnificent way to finish the meal 7.5

NONINO AMARO

This delicious liqueur is distilled and extracted from orange peel

NONINO GRAPPA

"The lady of Grappa" Distilled from fresh grape skins from the northern Italian state of Friuli

LIMONCELLO

A fantastic lemon flavoured liqueur from the south of Italy