

SNACK

Panelle, chickpea fritters, tomato + fennel salt ▲*• 5

Warm marinated Mt Zero olives ▲*• 9

Pumpkin Arancini, hazelnut mayonnaise 3pc • 16

Grilled Sardine + warm caponata crostini ▲*opt 8

St. Helens Lease 65 Oysters - cucumber + chilli granita, agrodolce, natural ▲* 29/55

SMALL PLATES

Pesce crudo, fresh orange, fennel, pickled green chilli, olive oil ▲* 26

Buffalo mozzarella, fire-roasted capsicum salsa rosso, rosemary sourdough focaccia *opt• 25

Grilled Tasmanian Octopus, garlic & chilli dressing, zucchini flower fritto ▲opt* 25

Robbins Island Wagyu Beef crudo, cured yolk, pickles + focaccia crisps ▲ 27

PASTA

Gnocchi alla Norma, tomato, smoky eggplant, ricotta salata, potato crisps ▲opt*opt• 29/37

Casarecce Sausage ragu, pesto alla Trapanese, pecorino, pangrattato ▲ 28/39

Spaghetti Nero, warm raw Tasmanian Blue Eye Treavalla, saffron + lemon brodo 43

SECONDI

Tasmanian Premium Market Fish ▲* 48

Agghiotta salsa, caper, olive, Tasmanian cherry tomato + pinenuts, lemon-infused oil, soft herbs

Lamb of Tasmania Rump ▲* 46

Pink local lamb, salad of spring greens + lemon, young garlic and lamb sauce

Porchetta ▲* 47

Rolled + roasted pork belly, caponata + smoky almonds, chicory, celery + rocket salad, jus

CONTORNI

Sicilian cous cous, pickled fennel, almonds, Tassie olive, preserved lemon, herbs ▲• 16

Roasted broccoli, oregano, garlic + lemon dressing, almond ▲*• 16

Misty Meadow leaves, lemon + green garlic dressing, Pecorino *• 12

Sourdough Focaccia, extra 2pc ▲*opt• 5

▲dairy-free *gluten-free •vegetarian

Please tell us about your allergies when ordering. Stelo gluten-free rigatoni substitute available

Card payment fee 1.1% applies