

CHICETTI

Warm marinated Mt Zero olives ▲*• 10

Baccala Montecato, salt dried fish focaccia crostino 9

Popcorn cauliflower ▲*• 11

Elphingrove baby corn, fennel oil, lemon + chilli almonds ▲*• 8

Sarde fritte, golden crumbed fresh sardines, lemon, caper mayo ▲ 12

Tasmanian Oysters from Moulting Bay Lease 65 ▲* half 32 / doz 60
natural + lemon / brambleberry agrodolce

ANTIPASTO

Buratta, local organic figs, Tas olive oil, capocollo, sourdough focaccia *opt 25

Carpaccio of Robbins Island Wagyu, cured yolk, oyster mayo, pickles, potato crisps ▲* 29

Garfish in Soar- sweet & sour Tas garfish & shallots, pine nuts, raisins, Tas olive oil ▲opt* 26

PASTA

Gnocchi & Wild Tasmanian venison ragu, salsa verde, Grana Padano ▲opt• 29/38

Casunziei, ricotta filled beetroot pasta, brown butter, sage, chestnuts, Grana Padano •28/37

Tortelli di Valeggio, beef, pork & chicken filled pasta, tomato brodo, parsley oil ▲ 30/40

Freycinet Marine Farm mussels ▲ 42

Buckwheat bigoli, garlic, shallot, tomato, lemon + chilli pangrattato

SECONDI

Stelo Porchetta - rolled + roasted pork belly ▲* 47

Cavolo nero + pancetta, apple, celeriac & Brussels sprout slaw, jus

Robbins Island Wagyu Beef Flank * 49

Grilled pink beef, Venetian style chicken livers + slow onions, celeriac puree, beef sauce

Lamb of Tasmania Rump 47

Pink local lamb, grilled & gratinated leek, creamed leek tops, leek oil, lamb sauce

CONTORNI

Venetian braised cabbage, house made sausage & nduja, pangrattato, herbs ▲• 16

Yorktown carrots, pickled & roasted, hazelnut ricotta ▲*• 16

Rosemary sourdough foccacia, extra 2pc ▲*opt• 6

▲dairy-free *gluten-free •vegetarian

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

10% surcharge on weekends // Card fees -Visa + MC 1.21%/AMEX 2.75%