

SNACK

Warm marinated Mt Zero olives ▲★● 10

Baccalà Mantecato, house salt-dried Tasmanian fish on focaccia crostino 9

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

Popcorn cauliflower, almond milk fried, Stelo seasoning ▲★● 11

Sourdough Focaccia (2pc) ▲★opt● 6

St. Helens Lease 65 Oysters - brambleberry agrodolce, natural ▲★ half 32/doz 60

ENTRÉE

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

Arancini, crumbed pumpkin & mozzarella risotto balls hazelnut mayo, Grana Padano ● 16

Robbins Island Wagyu Beef crudo, cured yolk, pickles, sourdough crisps ▲★opt 29

Grilled Tasmanian Octopus, squid ink risotto fritto, nduja + green garlic dressing ▲★ 26

MAIN

Wild Tasmanian venison ragu & Stelo gnocchi, salsa verde, Grana Padano ▲opt 38

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

Freycinet Marine Farm mussels ▲★opt

Tomato, garlic, shallot + chilli, white wine, fresh herbs, almond pangrattato ▲ 39

Robbins Island Wagyu Panino ▲opt 35

Wagyu Girello pink sliced, provolone, organic tomato, beef sauce, cos, house made chips

Tasmanian Line-caught Market Fish ★opt 47

Roasted Focaccia + herb crusted fish Elphingrove celeriac, salsa verde

Stelo Porchetta - rolled + roasted pork belly ▲★ 42

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

SIDES

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

Yorktown carrots, pickled & roasted, hazelnut ricotta ▲★● 16

Regular Chips + Mum's sauce ▲★● 12

▲dairy-free ★gluten-free ●vegetarian

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

Card fees -Visa + MC 1.21%/AMEX 2.75%