

LUNCH

STUZZICHINI

Perfect for sharing

Olive cunzatti, lemon & fennel marinated olives

\$12

Caciocavallo all'Argentiere - Sicilian pan-fried cheese, roasted chestnuts, sweet beer jelly

\$10

Baccala and potato croquettes (2)

\$8

Burrata, chargrilles house-made foccacia, fennel and black olive salad

\$24

Prosciutto and Parmigiano croquettes

\$8

Local scallop skewer, wrapped in smoked pork, fennel pollen and lime

\$12

SIDES

Roast Kent pumpkin, goat cheese, parmesan and hazelnut crumble

\$10

Thrice cooked potatoes, salmoriglio, pecorino

\$9

Semoline gnoccho, gorgonzola dulce

\$10

Shaved green beans, toasted almonds, squaquerone mousse

\$10

Handpicked garden salad, shallots and radish, vincotto

\$11

ENTRÉE

Slow-cooked octopus, white anchovy, grilled baby leek,
quail egg, celeriac and lardo

\$24

Victorian quail stuffed with duck, chestnut and apricot, mirto vinaigrette, pancetta and frisee

\$22

Wagyu pastrami carpaccio, truffle dressing, capers, rocket,
Parmigiano Reggiano

\$23

Chargrilled Tasmanian salmon, goat curd, curry oil, capers

\$21

Eggplant parmigiana, burrata mousse, olive pangrattato, balsamic glaze

\$22

Goat cheese and parsley cannelloni, baby golden beetroot, walnut and parmesan

\$22

MAIN COURSE

House-made ricotta gnocchi, pork sausage, cimi di rapé, garlic and chilli

\$34

Venison shank ravioli, chestnut, broccoli, watercress

\$32

Casarecce, wild boar ragu, pecorino

\$34

Saffron spaghetti, local scallops, Long Lane caperberries

\$34

Porcini risotto, braised dry-aged beef and pancetta

\$38

Pan-roasted king dory, crispy chicken wing, cauliflower and truffle puree,
braised cabbage, pan juices and yarrow

\$40

Corn fed free-range chicken, Jerusalem artichoke and mushroom,
smoked chicken jus

\$38

Pan-roasted duck breast & slow cooked leg, amarena cherries and rye

\$42

Tasmanian ocean trout, Mt. Zero lentils, mussels, and saffron crema

\$38

Flinder's Island lamb shoulder, spinach, fregola, roast shallots

\$40

Tasmanian grass-fed scotch fillet, salsa verde butter, tomato and mizuna

\$46

DESSERT

Affogato - House made vanilla ice cream, espresso
with your choice of liqueur

\$18

Our selection of house-made sorbetti, gelato & ice cream

\$18

Caramelised pear, chestnut and caramel gelato, almond, barberries and cacao

\$18

Buttermilk pannacotta, rhubarb, pistachio, mandarin

\$18

Gianduja semifreddo, dark chocolate sorbet, hazelnut and mint

\$18

White chocolate mousse and brownie, quince poached in All Saints Estate Muscadet, young coconut
sorbet and lime

\$18

Bottega's tiramisu, coffee and orange

\$18

Selection of local & imported cheeses

\$18

LUNCH SPECIAL

Entertainment card exempt

Two courses

\$55 per person

Three courses

\$65 per person

You can choose to select either entrée/main; main/dessert or entrée, main AND dessert!

Public Holiday Surcharge 15%

Updated 01/07/2016