

\$120 Set Menu - Sample

PRODUCERS

Tasmanian Oyster Co, Mount Zero Olives, Pigeon Whole Bakers, Seven Springs Farm, Grown For Taste, Rocky Top Farm, Meander Valley Dairy, Heritage Honey, Lyndall Farm Lamb, Fork It Farm, Tunnel Hill Mushrooms, Tasmanian Olive Grove, Tongola Dairy, Bruny Island Cheese, Grandveve Dairy, Ashbolt Farm, Ashgrove Dairy, That's Amore, La Cantara, Red Cow Organics, Mr Brown & Towns Mushrooms, Leap Farm, Casalinga Gourmet Meats, Rocky Top Collective, Littlewood Berry Farm, Ash Brittle Farm, Vermey's Meats, Ashmore Foods Tasmania, Kyeema Seafoods, Savour Foods, Little Red Hen Farm, Felds Farm, Bream Creek Market Garden, Massimo's Garden, Weston Farm, The Wild Legend Lobster

A TAVOLA

Olive – marinated olives, orange, rosemary, thyme, garlic
Pane – house bread, extra virgin olive oil, aged balsamic

ANTIPASTI

Mozzarella – buffalo mozzarella, Fork it Farm capocollo, cime di rapa (gf)
Crudo – raw fish, fennel, spicy citrus dressing, fried capers, dill oil (gf)
Capesante – baked scallops in the shell, garlic, parsley, chilli, almond butter (gf)

PASTA

Ricotta Cavatelli – pork & fennel Italian sausage, cultivated mushrooms, chilli, parmesan cream

SECONDI

Agnello – market lamb, Tuscan lentils, braised chicory leaves, olives, mint, light lamb jus (gf,df)

CONTORNI

Insalata – dressed salad leaves, pickled onions, pecorino, chardonnay dressing (gf,v)
Patate Arrosto – woodfired roasted potatoes, fried rosemary, parsley butter, garlic aioli (gf,v)

DOLCE

Chocolate Pave – salted caramel ice cream, honeycomb

Whilst we endeavor to cater for all dietary requirements, please note that we do not operate an allergen free kitchen. As such, we cannot rule out the cross contamination of nuts, sesame, eggs, gluten and dairy. 15% Sunday & public holiday surcharges apply. Book your next event with us in our private dining room. Please ask our team for more details.

\$140 Set Menu - Sample

PRODUCERS

Tasmanian Oyster Co, Mount Zero Olives, Pigeon Whole Bakers, Seven Springs Farm, Grown For Taste, Rocky Top Farm, Meander Valley Dairy, Heritage Honey, Lyndall Farm Lamb, Fork It Farm, Tunnel Hill Mushrooms, Tasmanian Olive Grove, Tongola Dairy, Bruny Island Cheese, Grandveve Dairy, Ashbolt Farm, Ashgrove Dairy, That's Amore, La Cantara, Red Cow Organics, Mr Brown & Towns Mushrooms, Leap Farm, Casalinga Gourmet Meats, Rocky Top Collective, Littlewood Berry Farm, Ash Brittle Farm, Vermeys Meats, Ashmore Foods Tasmania, Kyeema Seafoods, Savour Foods, Little Red Hen Farm, Felds Farm, Bream Creek Market Garden, Massimo's Garden, Weston Farm, The Wild Legend Lobster

A TAVOLA

Olive – marinated olives, orange, rosemary, thyme, garlic
Pane – house bread, extra virgin olive oil, aged balsamic

ANTIPASTI

Mozzarella – buffalo mozzarella, Fork it Farm capocollo, cime di rapa (gf)
Crudo – raw fish, fennel, spicy citrus dressing, fried capers, dill oil (gf)
Capesante – baked scallops in the shell, garlic, parsley, chilli, almond butter (gf)

PASTA

Ricotta Cavatelli – pork & fennel Italian sausage, cultivated mushrooms, chilli, parmesan cream

SECONDI

Bistecca Di Manzo – wagyu scotch fillet mb+5, charred onions, swede cream, red wine butter, bay leaf oil

CONTORNI

Insalata – dressed salad leaves, pickled onions, pecorino, chardonnay dressing (gf,v)
Patate Arrosto – woodfired roasted potatoes, fried rosemary, parsley butter, garlic aioli (gf,v)

DOLCE

Tiramisu

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\$170 Set Menu - Sample

PRODUCERS

Tasmanian Oyster Co, Mount Zero Olives, Pigeon Whole Bakers, Seven Springs Farm, Grown For Taste, Rocky Top Farm, Meander Valley Dairy, Heritage Honey, Lyndall Farm Lamb, Fork It Farm, Tunnel Hill Mushrooms, Tasmanian Olive Grove, Tongola Dairy, Bruny Island Cheese, Grandveve Dairy, Ashbolt Farm, Ashgrove Dairy, That's Amore, La Cantara, Red Cow Organics, Mr Brown & Towns Mushrooms, Leap Farm, Casalinga Gourmet Meats, Rocky Top Collective, Littlewood Berry Farm, Ash Brittle Farm, Vervey's Meats, Ashmore Foods Tasmania, Kyeema Seafoods, Savour Foods, Little Red Hen Farm, Felds Farm, Bream Creek Market Garden, Massimo's Garden, Weston Farm, The Wild Legend Lobster

A TAVOLA

Olive – marinated olives, orange, rosemary, thyme, garlic
Pane – house bread, extra virgin olive oil, aged balsamic

ANTIPASTI

Mozzarella – buffalo mozzarella, Fork it Farm capocollo, cime di rapa (gf)
Crudo – raw fish, fennel, spicy citrus dressing, fried capers, dill oil (gf)
Capesante – baked scallops in the shell, garlic, parsley, chilli, almond butter (gf)

PASTA

Paccheri all'aragosta – paccheri pasta with southern Rock Lobster, fennel, saffron, tomato, basil sauce, pangrattato

SECONDI

Bistecca Di Manzo – wagyu scotch fillet mb+5, charred onions, swede cream, red wine butter, bay leaf oil

CONTORNI

Insalata – dressed salad leaves, pickled onions, pecorino, chardonnay dressing (gf,v)
Patate Arrosto – woodfired roasted potatoes, fried rosemary, parsley butter, garlic aioli (gf,v)

DOLCE

Pannacotta
Tiramisu

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\$110 Vegetarian Set Menu - Sample

PRODUCERS

Tasmanian Oyster Co, Mount Zero Olives, Pigeon Whole Bakers, Seven Springs Farm, Grown For Taste, Rocky Top Farm, Meander Valley Dairy, Heritage Honey, Lyndall Farm Lamb, Fork It Farm, Tunnel Hill Mushrooms, Tasmanian Olive Grove, Tongola Dairy, Bruny Island Cheese, Grandveve Dairy, Ashbolt Farm, Ashgrove Dairy, That's Amore, La Cantara, Red Cow Organics, Mr Brown & Towns Mushrooms, Leap Farm, Casalinga Gourmet Meats, Rocky Top Collective, Littlewood Berry Farm, Ash Brittle Farm, Vermey's Meats, Ashmore Foods Tasmania, Kyeema Seafoods, Savour Foods, Little Red Hen Farm, Felds Farm, Bream Creek Market Garden, Massimo's Garden, Weston Farm, The Wild Legend Lobster

A TAVOLA

Olive – marinated olives, orange, rosemary, thyme, garlic
Pane – house bread, extra virgin olive oil, aged balsamic

ANTIPASTI

Barbabietole – pickled beetroots, fermented celeriac, goats curd, hazelnuts
Arrosticini – caramelised onion skewers, smoked paprika, garlic, lemon, extra virgin olive oil
Panzerotti – fried pizza puff, burrata charred leeks, agrodolce currants, pine nuts, rocket oil

PASTA

Gnocchi – pink oyster, nameko mushrooms, mushroom celeriac broth, parmesan cream

SECONDI

Cavolo Moretti alla griglia – grilled Moretti cabbage, chicory, lentils, olives, salsa verde

CONTORNI

Insalata – dressed salad leaves, pickled onions, pecorino, chardonnay dressing (gf)
Verdure Verdi Al Vapore – steamed local farm greens, lemon, extra virgin olive oil

DOLCE

Chocolate Pave – salted caramel ice cream, honeycomb

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\$110 Vegan Set Menu - Sample

PRODUCERS

Tasmanian Oyster Co, Mount Zero Olives, Pigeon Whole Bakers, Seven Springs Farm, Grown For Taste, Rocky Top Farm, Meander Valley Dairy, Heritage Honey, Lyndall Farm Lamb, Fork It Farm, Tunnel Hill Mushrooms, Tasmanian Olive Grove, Tongola Dairy, Bruny Island Cheese, Grandveve Dairy, Ashbolt Farm, Ashgrove Dairy, That's Amore, La Cantara, Red Cow Organics, Mr Brown & Towns Mushrooms, Leap Farm, Casalinga Gourmet Meats, Rocky Top Collective, Littlewood Berry Farm, Ash Brittle Farm, Vermey's Meats, Ashmore Foods Tasmania, Kyeema Seafoods, Savour Foods, Little Red Hen Farm, Felds Farm, Bream Creek Market Garden, Massimo's Garden, Weston Farm, The Wild Legend Lobster

A TAVOLA

Olive – marinated olives, orange, rosemary, thyme, garlic
Pane – house bread, extra virgin olive oil, aged balsamic

ANTIPASTI

Barbabietole – pickled beetroots, fermented celeriac, macadamia cream, hazelnuts
Arrosticini – caramelised onion skewers, smoked paprika, garlic, lemon, extra virgin olive oil
Panzerotti – fried pizza puff, roasted, charred leeks, agrodolce currants, pine nuts, rocket oil

PASTA

Paccheri Pasta – sauteed pink oyster & nameko mushrooms, kale pesto, lemon, chickpea cream

SECONDI

Cavolo Moretti alla griglia – grilled Moretti cabbage, chicory, lentils, olives, salsa verde

CONTORNI

Insalata – dressed salad leaves, pickled onions, pecorino, chardonnay dressing (gf)
Verdure Verdi Al Vapore – steamed local farm greens, lemon, extra virgin olive oil

DOLCE

Lemon Sorbet – fresh seasonal fruit

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\$140 Set Menu - Large Groups - Sample

PRODUCERS

Tasmanian Oyster Co, Mount Zero Olives, Pigeon Whole Bakers, Seven Springs Farm, Grown For Taste, Rocky Top Farm, Meander Valley Dairy, Heritage Honey, Lyndall Farm Lamb, Fork It Farm, Tunnel Hill Mushrooms, Tasmanian Olive Grove, Tongola Dairy, Bruny Island Cheese, Grandveve Dairy, Ashbolt Farm, Ashgrove Dairy, That's Amore, La Cantara, Red Cow Organics, Mr Brown & Towns Mushrooms, Leap Farm, Casalinga Gourmet Meats, Rocky Top Collective, Littlewood Berry Farm, Ash Brittle Farm, Vermeys Meats, Ashmore Foods Tasmania, Kyeema Seafoods, Savour Foods, Little Red Hen Farm, Felds Farm, Bream Creek Market Garden, Massimo's Garden, Weston Farm, The Wild Legend Lobster

A TAVOLA

Olive – marinated olives, orange, rosemary, thyme, garlic
Pane – house bread, extra virgin olive oil, aged balsamic

ANTIPASTI

Mozzarella – buffalo mozzarella, Fork it Farm capocollo, cime di rapa (gf)
Crudo – raw fish, fennel, spicy citrus dressing, fried capers, dill oil (gf)
Capesante – baked scallops in the shell, garlic, parsley, chilli, almond butter (gf)

PASTA

Ricotta Cavatelli – pork & fennel Italian sausage, cultivated mushrooms, chilli, parmesan cream

SECONDI

Bistecca di Manzo – wagyu scotch fillet mb+5, charred onions, swede cream, red wine butter, bay leaf oil

CONTORNI

Insalata – dressed salad leaves, pickled onions, pecorino, chardonnay dressing (gf, v)
Patate Arrosto – woodfired roasted potatoes, fried rosemary, parsley butter, garlic aioli (gf, v)

DOLCE

Tiramisu

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\$170 Set Menu - Large Groups - Sample

PRODUCERS

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A TAVOLA

Olive – marinated olives, orange, rosemary, thyme, garlic
Pane – house bread, extra virgin olive oil, aged balsamic

ANTIPASTI

Mozzarella – buffalo mozzarella, Fork it Farm capocollo, cime di rapa (gf)
Crudo – raw fish, fennel, spicy citrus dressing, fried capers, dill oil (gf)
Capesante – baked scallops in the shell, garlic, parsley, chilli, almond butter (gf)

PASTA

Paccheri all'aragosta – paccheri pasta with southern Rock Lobster, fennel, saffron, tomato, basil sauce, pangrattato

SECONDI

Bistecca Di Manzo – wagyu scotch fillet mb+5, charred onions, swede cream, red wine butter, bay leaf oil

CONTORNI

Insalata – dressed salad leaves, pickled onions, pecorino, chardonnay dressing (gf,v)
Patate Arrosto – woodfired roasted potatoes, fried rosemary, parsley butter, garlic aioli (gf,v)

DOLCE

Pannacotta
Tiramisu

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Peppina at

The Tasman, a Luxury Collection Hotel, Hobart

12 Murray Street Hobart, Tas 7000

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