

MENU

PITA \$5

Warm pita bread, garlic infused olive oil

FOCACCIA \$6

Whipped ricotta, mint oil, dukkah

CANTABRIC CROSTINO \$5

Hand filleted Cantabric anchovy, ricotta, lemon zest

SARDE \$5

Fried sardine, herbs mayo

CROQUETAS \$5

Madrid style pata negra croquettes

OLIVE ALL'ASCOLANA \$10

White pork ragu' filled olives, crumbed and fried

TONNO AGLI AGRUMI \$23

Yellowfin tuna crudo, ricotta, mandarin oil, capers

ARROW SQUID \$23

Grilled arrow squid, fennel, Aji blanco, lemon

CALAMARI FRITTI \$21

Fried Calamari, confit garlic mayo, parsley

SAGANAKI \$21

Kefalograviera cheese, leatherwood honey, oregano

PATA NEGRA \$21

50gr Jamon Iberico de Bellota Black Label

PULPO Y SU TINTA \$29

WA octopus, black hummus, Ligurian olives, paprika

AGNOLOTTI \$32

Pumpkin ravioli, butter, sage, hazelnut

Add Wa Black truffle +\$15

SPAGHETTO ALLE VONGOLE \$35

Vongole, chilli, garlic, cime di rapa, bottarga

TAGLIOLINI AL TARTUFO \$41

150Gr Egg tagliolini, butter, Black Wa Truffle

PAPPADELLE FUNGHI E GUANCIALE \$32

Salumi Australia crispy pork cheek, mushrooms, butter, sage

GNOCCHI \$33

Wild boar ragu, tomatoes, parmigiano reggiano

SPATCHCOCK \$36

Butterflied wild Spatchcock, romesco, grilled lemon

RIB EYE \$52

400gr Black Angus Rivarena Rib-eye on the bone

BISTECCA \$92

1kg Black Angus t-bone steak, mash and chimichurri

GREEK SALAD \$18

Tomatoes, capsicum, cucumber, kalamata olives, feta

BROCCOLINI \$14

Grilled broccolini, tomatoes coulis, smoked almonds

BROOKLET MIXED LEAF \$12

Organic lettuce from down the road

PATATAS \$10

Fried shoestring chips, za'atar

BANQUET MENU \$75

PITA

CANTABRIC CROSTINO

TONNO AGLI AGRUMI

SARDE FRITTE

SAGANAKI

GNOCCHI

SPATCHCOOK

LOCAL MIXED LEAF

CHEESECAKE

BANQUET MENU AVAILABLE FOR THE WHOLE TABLE

DESSERT

BASQUE CHEESECAKE \$14

GF - Burnt fennel cheesecake, blueberries coulis

PROFITEROLE \$11

Vanilla or chocolate profiteroles

TIRAMISU \$14

Chocolate Tiramisu

PINA COLADA PANNA COTTA \$14

Coconut and cream panna cotta, rum, roasted pineapple

FORMAGGIO \$18

Taleggio, quince, muscatel, apricot jam

PLEASE ADVISE YOUR WAITER OF ANY DIETARY
REQUIREMENTS

NO SPLIT BILLS!

1,5% SURCHARGE FOR ALL CARD TRANSACTIONS

10% SURCHARGE ON SUNDAYS

15% SURCHARGE ON PUBLIC HOLIDAYS



THE HUT