

# THE HUT

## BANQUET \$89

### PITA

Warm pita bread, garlic infused evoo

### GREEN HUMMUS

Zucchini and pistacchio hummus

### JAMON & PIPARRAS

100gr Jamon serrano gran riserva & piparras de guindillas

### FOCACCIA

Homemade focaccia, amb tomaquet

### SARDA

Fresh sardine, crumbed and fried, herb mayo

### PASTA AL PESTO

Tagliatelle, pesto alla genovese, green beans, potatoes

### SPATCHCOCK

Butterflied whole spatchcock, romesco

### INSALATA

Mixed leafs salad from down the road

### PATATAS

Fried shoestring chips, za'atar

### CANNOLI ALLA SICILIANA

## BANQUET \$125

### TONNO AGLI AGRUMI

Tuna crudo, fennel, orange segment, mandarin oil, avruga caviar

### CANTABRIC CROSTINO

Hand filleted Spanish anchovy, ricotta, lemon zest

### SCALLOP

Atlantic Scallop, saffron and leek puree

### KALAMARI

Fried baby squid, garlic mayo

### PATA NEGRA

60gr Jamon Iberico de Bellota Black Label

### FOCACCIA

Homemade focaccia, amb tomaquet

### BURRATA

Vannella burrata cheese, evoo

### PAPPARDELLE AL RAGU

Beef ragu, tomato sugo, parmigiano reggiano

### WAGYU SKIRT OR FISH FILLET

### GREEK SALAD

Tomatoes, capsicum, cucumber, Kalamata olives, radish, onion, feta, oregano

### PATATAS

Fried shoestring chips, za'atar

### TIRAMISU

## BANQUET \$169

### CRUDO IMPERIALE

Fish crudo selection of the day

### FOCACCIA

Homemade focaccia, amb tomaquet

### SCALLOP

Atlantic Scallop, saffron and leek puree

### CROQUETA IBERICA

Jamon serrano croquetas

### PULPO Y SU TINTA

WA octopus, black hummus, Ligurian olives, paprika

### BURRATA

Vannella burrata cheese, evoo

### PACCHERI ALLO SCOGLIO

Ballina prawns, vongole, Kinkawooka mussels chilli, garlic, white wine, cherry tomatoes, zucchini, parsley

### FISH FILLET

Fish fillet, cannellini bean, piquillo peppers salsa

### GREEK SALAD

Tomatoes, capsicum, cucumber, Kalamata olives, radish, onion, feta, oregano

### RIB EYE ON THE BONE

300gr Black Angus rib eye on the bone

### BROCCOLINI

Grilled broccolini, aji blanco

### PATATAS

Fried shoestring chips, za'atar

### TIRAMISU AND PANNACOTTA

These are sample menus only, available for minimum 4 people. The whole table need to go on the same menu. All dishes are subject to availability. Menus can't be customised. We can cater for dietaries. No split bills | 1.8% surcharge for all card transactions | 10% surcharge on Sundays and 15% on Public Holidays | 8% service fee for groups of 12 people or more