

THE HUT

RAW

APPELLATION OYSTER \$6
Sydney rock, Merimbula

SCAMPO \$18
Premium NZ xl scampi, lemon oil

TONNO AGLI AGRUMI \$29
Tuna, fennel, orange segment, mandarin oil, Avruga caviar

CRUDO IMPERIALE \$42 (PER PERSON / MIN 2)
3 oysters, tuna crudo, scallops, scampo

SNACKS

SARDE ALLA LIGURE \$8
Fried sardines, herb mayo

BRANDACUJUN \$8
Bruschetta, salted cod, parsley, lemon

CANTABRIC CROSTINO \$7
Hand filleted Spanish anchovy, ricotta, lemon zest

SCALLOP \$10
Atlantic Scallop, saffron and leek puree

CROQUETAS IBERICAS \$8
Jamon serrano croquette

FOCACCIA \$6
Homemade focaccia, amb tomaquet

PITA \$5
Warm pita bread, garlic infused evoo

ENTREES

PATA NEGRA \$29
60gr Jamon Iberico de Bellota Black Label

JAMON SERRANO \$25
100gr Jamon serrano gran reserva

BURRATA & TRUFFLE \$27
Vannella burrata cheese, black truffle

KALAMARI \$23
Fried baby squid, aioli, parsley, lemon

PULPO Y SU TINTA \$34
WA octopus, black hummus, Ligurian olives, paprika

VITELLO TONNATO \$30
Roastbeef, tuna mayo, fried capers

PASTA

PACCHERI ALLO SCOGLIO \$54
Ballina prawns, vongole, Kinkawooka mussels, chilli, garlic,
white wine, cherry tomatoes, zucchini, parsley

MAFALDA AL PESTO \$36
Mafalda, pesto alla genovese, green beans, potatoes

TAGLIATELLE AL RAGU DI SPALLA \$39
Beef ragu, tomato sugo, parmigiano reggiano 30 mesi

SAMPLE MENU ONLY

All dishes and prices are subject to change

CARNE E PESCE

FISH FILLET ALLA ST. RAPAEHL \$ MP
180gr White fish fillet, butter, parsley, capers

WHOLE FISH ALLA PORTOFINO \$11 X 100GR
Baked whole snapper, cherry tomatoes, olive, pine nuts

POLLASTRO e PEPERONI \$45
Butterflied spatchcock, peperonata

WAGYU SKIRT \$59
250gr skirt ranger valley steak, MBS9+ chimichurri

WAGYU RIB EYE ON THE BONE \$ MP
Kiwami Wagyu Rib eye on the bone mbs9+, black garlic
mustard

SIDES

GREEK SALAD \$18
Tomatoes, capsicum, cucumber, Kalamata olives,
radish, onion, feta, oregano

INSALATA \$14
Mixed leafs salad from down the road

BROCCOLINI \$15
Grilled broccolini, romesco

PATATAS \$12
Fried shoestring chips, za'atar

BANQUET \$89 / BANQUET \$125 / BANQUET \$169

Please advise your waiter of any dietary requirements. No split bills | 1.8% surcharge for all card transactions | 10% surcharge on Sundays and 15% on Public Holidays