

# THE HUT

## BANQUET \$99

APPELLATION OYSTERS  
Rock oysters

SARDE ALLA LIGURE  
Fried sardines, herb mayo

PITA  
Warm pita bread garlic infused evoo

BURRATA  
Vannella burrata, grilled zucchini, pistacchio

VITELLO TONNATO  
Veal tenderloin, tuna mayo, fried capers

RISOTTO ZUCCA E TALEGGIO  
Pumpkin vialone nano risotto, taleggio fondue, hazelnut

PESCE ALLA SICILIANA  
Fish fillet of the day, smoked eggplant puree, tahini butter, fried capers

INSALATA  
Mixed leafs salad from down the road

PATATAS  
Fried shoestring chips, za'atar

CANNOLI  
Sicilian cannoli, ricotta, choc, orange zest

## BANQUET \$139

APPELLATION OYSTERS  
Rock oysters

CRUDO AGLI AGRUMI  
Crudo, fennel, citrus segment, mandarin oil, avruga caviar

CANTABRIC CROSTINO  
Hand filleted Spanish anchovy, ricotta, lemon zest

BURRATA  
Vannella burrata, grilled zucchini, pistacchio

FOCACCIA  
Homemade focaccia, amb tomaquet

PULPO SIN SU TINTA  
WA octopus, lemon potatoes puree , Ligurian olives, sun-dried tomatoes, spicy paprika, olive crumb

CASARECCE AL RAGU D'AGNELLO  
White lamb ragu, horseradish, parmigiano reggiano

PESCE ALLA SICILIANA  
Fish fillet of the day, smoked eggplant puree, tahini butter

GREEK SALAD  
Tomatoes, capsicum, cucumber, Kalamata olives, onion, feta, oregano

PATATAS  
Fried shoestring chips, za'atar

TIRAMISÚ  
Nonna linda's tiramisú

## BANQUET \$179

CRUDO IMPERIALE  
Selection of fish crudo of the day

SCALLOP  
Atlantic Scallop, peas puree, crispy guanciale, nduja oil

CROQUETA IBERICA  
Jamon serrano croqueta

FOCACCIA  
Homemade focaccia, amb tomaquet

PATANEGRA  
Jamon Iberico de Bellota Black Label

PACCHERI ALLO SCOGLIO  
Ballina prawns, Kinkawooka mussels chilli, garlic, white wine, cherry tomatoes, parsley

PESCE ALLA SICILIANA  
Fish fillet of the day, smoked eggplant puree, tahini butter, fried capers

KIWAMI WAGYU  
300gr Wagyu mbs9+, black garlic mustard

BROCCOLINI  
Grilled broccolini, romesco

PATATAS  
Fried shoestring chips, za'atar

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

PANNACOTTA  
Vanilla pannacotta, macadamia caramel

These are sample menus only. The whole table need to go on the same menu. All dishes are subject to availability.

Menus can't be customised. We cater for dietaries.