

THE HUT

RAW

APPELLATION OYSTER \$6
Rock oysters

SCAMPO \$20
Premium NZ xl scampi, lemon oil

CRUDO AGLI AGRUMI \$29
Crudo, fennel, citrus segments, mandarin oil, caviar

CRUDO IMPERIALE \$44 (PER PERSON / MIN 2)
2 oysters, 2 scampi, crudo, scallops, tuna

SNACKS

SARDA ALLA LIGURE \$8
Fried sardine, herb mayo

CROSTINO CANTABRICO \$8
Hand filleted Spanish anchovy, ricotta, lemon zest

SCALLOP \$10
Atlantic Scallop, peas puree, nduja oil

CROQUETA IBERICA \$9
Jamon serrano croquette, romesco mayo

BATTUTA DI MANZO \$10
Wagyu Beef tartare, condiments, crostino

WAGYU SKEWER \$18
50gr Kiwami wagyu mbs 9+ skewer, pesto di pistacchio

FOCACCIA \$6
Homemade focaccia, amb tomaquet

PITA \$6
Warm pita bread, garlic infused evoo

ENTREES

PATA NEGRA \$29
Jamon Iberico de Bellota Black Label

JAMON SERRANO \$24
Jamon serrano, piparras de guindilla

BRESAOLA \$26
Bresaola, parmigiano, rucola, evoo

SAGANAKI \$25
Kefalograviera cheese, honey, oregano

BURRATA \$26
Grilled zucchini, bottarga, pistacchio

KALAMARI \$24
Fried baby squid, aioli, parsley, lemon, broadleaf rocket

VITELLO TONNATO \$27
Veal tenderloin, tuna mayo, fried capers

PULPO SIN SU TINTA \$34
WA octopus, lemon potatoes puree, Ligurian olives, sun-dried tomatoes, spicy paprika, olive crumb

PASTA

PACCHERI ALLO SCOGLIO \$56
Vongole, Kinkawooka mussels, Ballina prawns, chilli, garlic, cherry tomatoes, crustacean bisque

RISOTTO ZUCCA E TALEGGIO \$34
Pumpkin vialone nano risotto, taleggio fondue, hazelnut

PAPPARDELLE AL RAGU D'AGNELLO \$39
White lamb ragu, horseradish, parmigiano reggiano

CARNE E PESCE

PESCE ALLA SICILIANA \$49
Fish fillet of the day, smoked eggplant puree, cherry tomatoes, pine nuts, marjoram

WHOLE FISH ALLA SAINT RAPHAEL \$MP
Baked whole fish, Tahini butter, wine, fried capers

GUANCIA AL NEBBIOLO \$49
Black Angus beef cheek, fried polenta, gremolata, jus

KIWAMI WAGYU \$92
300gr Wagyu denver steak mbs9+, black garlic mustard

COTOLETTA DI MAIALE \$38
160gr Bangalow sweet pork cotoletta, pork jus, gruviera cheese

SIDES

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

INSALATA \$15
Mixed leafs salad from down the road, oro nobile

BROCCOLINI \$16
Grilled broccolini, romesco, smoked almonds

PATATAS \$12
Fried shoestring chips, za'atar

BANQUET \$99 / BANQUET \$139 / BANQUET \$179

8% surcharge for groups above 12 | No split bills | 1.8% surcharge for all card transactions | 10% surcharge on Sundays and 15% on Public Holidays