

THE HUT

BANQUET \$139

OYSTER

Rock oyster (add Oscietra sturgeon caviar \$14)

CRUDO AGLI AGRUMI

Crudo, fennel, citrus segment, mandarin oil, avruga caviar

SCALLOP

Atlantic scallop, peas puree, crispy guanciale, 'nduja oil

BURRATA

Fresh burrata cheese, black truffle

FOCACCIA

Homemade focaccia, amb tomaquet

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PULPO SIN SU TINTA

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

CASERECCE AL RAGÙ

White pork and beef ragù, radicchio

INSALATA

Mixed leafs salad from down the road

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PESCE ALLA SICILIANA

Fish fillet of the day, smoked eggplant puree, cherry tomatoes, pine nuts, marjoram

PATATAS

Fried shoestring chips, za'atar

TIRAMISÚ

Nonna Linda's tiramisú

BANQUET \$179

CRUDO IMPERIALE

Rock oysters, caviar, tuna crudo, Atlantic scallops (add Oscietra sturgeon caviar \$14)

FOCACCIA

Homemade focaccia, amb tomaquet

VITELLO TONNATO

Veal tenderloin, tuna mayo, fried capers

PATA NEGRA

Jamon Iberico de Bellota Black Label

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PACCHERI GAMBERI E ZUCCHINE

Ballina prawns, chilli, garlic, fennel, cherry tomatoes, zucchini puree, crustacean bisque

PESCE ALLA SICILIANA

Fish fillet of the day, smoked eggplant puree, cherry tomatoes, pine nuts, marjoram

BROCCOLINI

Grilled broccolini, romesco

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KIWAMI WAGYU

Wagyu mbs9+, black garlic mustard

GREEK SALAD

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

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PANNACOTTA

Mango, lime & white chocolate

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.