

THE HUT

RAW

OYSTER \$7
Rock oyster

SCAMPO MP
Premium NZ xl scampo, lemon oil

CRUDO AGLI AGRUMI \$32
Crudo, fennel, citrus segments, mandarin oil, caviar

CRUDO IMPERIALE \$48 (PER PERSON / MIN 2)
2 oysters, scampo, crudo agli agrumi, scallops

SNACKS

SARDA ALLA LIGURE \$8
Fried sardine, herb mayo

CROSTINO CANTABRICO \$9
Hand filleted Spanish anchovy, ricotta, lemon zest

SCALLOP \$11
Atlantic Scallop, peas puree, 'nduja oil

CROQUETA IBERICA \$9
Jamon serrano croquette, romesco mayo

BATTUTA DI MANZO \$11
Wagyu Beef tartare, condiments, crostino

FOCACCIA \$6
Homemade focaccia, amb tomaquet

PITA \$6
Warm pita bread, garlic infused evoo

HUMMUS \$12
Hummus, fried herbs, herb oil, crispy chickpeas

ENTREES

PATA NEGRA \$29
Jamon Iberico de Bellota Black Label

JAMON SERRANO \$24
Jamon serrano, piparras de guindilla

BURRATA \$25
Fresh burrata cheese, zucchini, pistacchio, bottarga

KALAMARI \$25
Fried baby squid, aioli, lemon

VITELLO TONNATO \$28
Veal tenderloin, tuna mayo, fried capers

PULPO SIN SU TINTA \$36
WA octopus, lemon potatoes puree, Ligurian olives, sun-dried tomatoes, spicy paprika, Taggiascan olives

PASTA

PASTA ALLE VONGOLE (SERVES 2) \$110
Fresh Spaghettoni alle vongole, chilli, garlic, parsley

PACCHERI GAMBERI E ZUCCHINE \$54
Ballina prawns, chilli, garlic, cherry tomatoes, zucchini puree, crustacean bisque

PASTA FUORI DALLA NORMA \$37
Caserecce alla siciliana, eggplant, chilli, garlic, confit tomatoes, cime di rapa, olives, salted ricotta, mint

PAPPARDELLE AL RAGÙ \$44
Beef and pork ragù, fresh radicchio, 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
Whole butterflied snapper, tahini butter, chives, fried capers, olive crumb

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

SIDES

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

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

BROCCOLINI \$18
Grilled broccolini, romesco, smoked almonds

PATATAS \$13
Fried shoestring chips, za'atar