

THE HUT

BANQUET \$139

MEDITERRANEAN CRUDO

Raw fish, light Gazpacho, baby cucumbers
- add Rock oyster \$7

—

BURRATA & PAPPAL POMODORO
Tuscan tomato salsa, bread crumbs, basil oil

PATA NEGRA Y SERRANO
A taste of Spanish jamón

FOCACCIA
Homemade focaccia, amb tomaquet

—

PESCE DEL GIORNO
Selection of either fillet of the day or whole fish
depending on availability

PASTA AL RAGÚ DI MANZO
Black Angus brisket ragú, horseradish gremolata,
Parmigiano Reggiano

PATATAS
Fried shoestring chips, za'atar

INSALATA VERDE
Mixed leafs salad from down the road,
white balsamic vinegar

—

TIRAMISÚ
Nonna Linda's tiramisú

BANQUET \$179

OYSTER
Rock oyster
-add premium Oscietra caviar crostino \$20

MEDITERRANEAN CRUDO
Raw fish, light Gazpacho, baby cucumbers

—
CAPESANTE
Atlantic Scallop, potato, leek & 'nduja puree

CROSTINO CANTABRICO
Hand filleted Spanish anchovy, ricotta, lemon zest

VITELLO TONNATO
Veal tenderloin, tuna mayo, fried capers, sage

CROQUETA
Chef's selection of croquette, house mayo

—
PACCHERI ALL'ARAGOSTELLA
Australian Bay lobster, chilli, garlic, cherry tomatoes,
zucchini puree, crustacean bisque

PESCE DEL GIORNO
Selection of either fillet of the day or whole fish

CAVOLETTI DI BRUXELLES
Brussel sprouts, labneh, dukkah

—
BISTECCA
Chef's cut selection

INSALATA VERDE
Mixed leafs salad from down the road, white balsamic vinegar

—
ZOLA CHEESECAKE
Gorgonzola dolce, poached pear, Tasmanian green pickled walnut

These are sample menus only | The whole table needs to go with the same menu | All dishes are subject to availability
8% surcharge for groups above 12 | Menus can't be customised | We cater for dietaries