

# THE HUT

## RAW

OYSTER \$7  
Wallis lake rock oyster  
- add Bloody Mary shot \$8

CAVIALE \$195  
30gr Oscietra caviar, crostini, crème fraîche, chives

SCAMPO \$24  
Premium NZ scampo, lemon oil, lemon zest

MEDITERRANEAN CRUDO \$32  
Kingfish sashimi, light Gazpacho, baby cucumbers

CRUDO IMPERIALE \$54 (PER PERSON / MIN 2)  
2 oysters, Med crudo, scampo, scallops

## SNACKS

CAPELANTE \$11  
Atlantic Scallop, potato, leek & 'nduja puree

CAVIAR \$20  
Oscietra caviar, puff pastry, crème fraîche

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

CROQUETA DE JAMON \$9  
Jamon serrano croquette, romesco mayo

FOCACCIA \$6  
Homemade focaccia, amb tomaquet

## ENTREES

KALAMARI \$25  
Fried baby squid, piparras mayo, lemon

INSALATA TONNO & FAGIOLI \$25  
House preserved Yellow Fin tuna, cannellini beans, olives,  
red onions, tomatoes

BURRATA & PAPPALOMODORO \$27  
Tuscan tomato salsa, breadcrumbs, basil oil

VITELLO TONNATO \$30  
Veal tenderloin, tuna mayo, fried capers, sage

PATA NEGRA Y SERRANO \$36  
A taste of Spanish jamón

PULPO SIN SU TINTA \$37  
WA octopus, lemon potatoes puree, sun-dried tomatoes,  
spicy paprika, Taggiascan olives

## PASTA

PACCHERI ALL'ARAGOSTELLA \$59  
Australian bay lobster, chilli, garlic,  
confit cherry tomatoes, zucchini, crustacean bisque

PASTA AL RAGÚ DI MANZO \$46  
Black Angus brisket ragú, horseradish gremolata,  
Parmigiano Reggiano

ORECCHIETTE ALLA PUGLIESE \$42  
Cime di rapa, broccoli puree, stracciatella, chilli, garlic,  
salumi Australia salsiccia

## CARNE E PESCE

FILETTO DI PESCE \$56  
Bass grouper, Pil Pil beurre blanc, parsnip puree, fried capers,  
olive crumbs

PESCE ALLA PORTOFINO \$MP  
Whole fish, cherry tomatoes, Taggiascan olives, roasted  
capsicum, pine nuts

MAIALINO \$52  
24h slow cooked pork belly, rainbow chard,  
apple & shallots puree, raspberries

RUMP CAP \$99  
250gr Blackmore Wagyu rump cap mb9,  
black garlic mustard

RIB EYE \$129  
500gr rib eye steak 28 days dry aged, grass fed,  
Cafe de Paris butter

## SIDES

INSALATA VERDE \$15  
Mixed leaf salad from down the road,  
white balsamic vinegar

CAROTE \$19  
Baby carrots, tahini sauce, chimichurri, macadamia

CAVOLETTI DI BRUXELLES \$18  
Brussel sprouts, labneh, dukkah

PATATAS \$15  
Fried shoestring chips, za'atar

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