

THE HUT

BANQUET \$139

MEDITERRANEAN CRUDO
Raw fish, light Gazpacho, capers dust
- add Rock oyster \$7

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FOCACCIA
Homemade focaccia, amb tomaquet

BURRATA & CAPONATA
Fresh Burrata cheese, Sicilian caponata, basil oil

PATA NEGRA Y SERRANO
A taste of Spanish jamón

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WAGYU BAVETTE
300gr wagyu flap steak mb7, black garlic mustard

PASTA AL RAGÚ DI CERVO
Venison ragú, Parmigiano Reggiano, fresh horseradish

PATATAS
Fried shoestring chips, za'atar

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

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TIRAMISU
Nonna Linda Tiramisu

BANQUET \$179

OYSTER
Rock oyster

MEDITERRANEAN CRUDO
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CAPELANTE
Hokkaido scallop, purple potato, lardo

TARTARE ON BRIOCHE
Cacciatore salame tartare, homemade duck egg mayo

CROQUETA
Chef's selection of croquette, house mayo

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

PESCE DEL GIORNO
Selection of fish of the day

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

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BISTECCA
Chef's cut selection

PATATAS
Fried shoestring chips, za'atar

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DOLCE
Chef's dessert selection

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