

# THE HUT

## RAW

OYSTER \$7  
Rock oyster  
- add Bloody Mary shot +\$8

SCAMPO \$22  
NZ wild caught raw scampo, lemon oil, lemon zest

CRUDO DI RICCIOLA \$35  
Kingfish sashimi, light Gazpacho, baby cucumbers

CRUDO IMPERIALE \$56 (PER PERSON / MIN 2)  
Oysters, crudo, crostino cantabrico, scampi

## SNACKS

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

CROQUETA \$9  
Jamón serrano croqueta, romesco mayo

FOCACCIA \$7  
Homemade focaccia, amb tomaquet

TARTARE ON CROSTINO \$10  
Cacciatorino salame tartare, seeded mustard mayo

## ENTREES

KALAMARI \$25  
Fried baby squid, aioli, lemon

BURRATA & CAPONATA \$31  
Fresh Burrata cheese, Sicilian caponata, basil oil

VITELLO TONNATO \$33  
Veal tenderloin, tuna mayo, fried capers, sage

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

PULPO Y SU TINTA \$39  
Fremantle octopus, sobrasada & potatoes puree, paprika,  
Taggiascan olives, ink

## PASTA

PACCHERI GAMBERI E ZUCCHINE \$52  
Ballina king prawns, chilli, garlic,  
confit cherry tomatoes, zucchini, crustacean bisque

TAGLIATELLE AL RAGÚ DI CERVO \$45  
Venison & beef short rib ragú, horseradish,  
Parmigiano Reggiano, lemon zest

ORECCHIETTE ALLA PUGLIESE \$40  
Salumi Australia pork sausage, cavolo nero, broccoli puree,  
chilli, garlic, pangrattato

## CARNE E PESCE

FILETTO DI PESCE \$MP  
Fish fillet, beurre blanc, roasted cauliflower puree,  
fried capers, olive crumbs

MAIALINO \$54  
24h slow cooked pork belly, rainbow carrots, confit garlic  
mash potatoes, jus

WAGYU RUMP CAP \$60  
275gr wagyu rump cap, chimichurri

## SIDES

INSALATA VERDE \$16  
Mixed leafs from down the road,  
white balsamic vinegar

PATATAS \$15  
Fried shoestring chips, za'atar

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

BANQUET \$139 / BANQUET \$179

No split bills | 10% surcharge on Saturdays and Sundays, 15% on Public Holidays