

The **HARDWARE** Club

FEED ME 75pp

Selection of 6-8 dishes of the best fresh market produce

SNACKS - TO START

Baked olives, mandarin & lemon *	10
Cacio e pepe Taleggio crispy cheese toastie **	15
Tin of Ortiz Cantabria Anchovies, Sarafian's Harrissa Butter, Parsley & Toast ***	32
Crumbed Scotch Olives "inside out Ascolane" wrapped in seasoned Mortadella mince each	16

SMALL-ISH

Roasted marrow bones toast, salsa verde, fried capers, shallots	21
Fav-Hummus & Cicoria of Whipped fava with bitter greens. Puglia meets Middle east*	18
Crispy Octopus "Pizzaiola", chopped tomatoes, crispy capers, Buffalo mozzarella ***	28
Fried squid, salt & pepper, chilli vinaigrette ***	25/38
Roast beef Sirloin "carpaccio", Valdese bay leaf rub, drippings mayo & parmigiano	25.5

MEDIUM & GREEN

Iceberg "chop" Baggio&Sons, almond dressing, all-the-herbs pesto & crispy seeds*	18
Roasted Spiced Brussel Sprouts, tuna - anchovy - capers mayo "Tonnato" ***	18
Avocado "in saor" of caramelised onion, aromatic oil & pinenuts *	19.5
Steamed Broccolini, Barbecued sweet peppers Romesco and Almonds *	23.5

CARBS

Chilli Blue swimmer crab, fresh spaghetti, confit tomato, spiced Pangrattato ***	45
Fresh pappardelle al limone, caramelized lemon & Pecorino romano **	26
Ossobuco Ravioli, saffron cream, gremolata of garlic - lemon - parsley	32
Spaghetti Assassina, crispy very spicy, charred yesterday's sugo with mozzarella **	29

LARGER - TO FINISH

Fish of the day "Mugnaia" cooked on the bone, lemon -capers butter, parsley salad *** MP	
Pork and fennel sausage wheel, silverbeet in bianco & crispy shallots	36
Veal Cotoletta "alla De Luca" & side salad	39

SIDES

Frites, herbs salt *	13	Green leaves *	12
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DIETERIES

* Vegan ** Vegetarian *** Pescatarian

15% surcharge applies on public holidays