

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
Burrata, Spicy N'duja jam, gremolata, Focaccia	28
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
koo Wee Rup Asparagus, sour cream, yarra valley caviar, dill oil	*** 24
Avocado "in saor" of caramelised onion, aromatic oil & pinenuts	* 19.5
heirloom Zucchini pan fried squaquerone, spicy salsa verde	** 23.5

CARBS

Chilli 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