

The **HARDWARE** Club

FEED ME 85pp

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 **	16
Tin of Ortiz Cantabria Anchovies, "Sarafian" Harrissa Butter, Parsley & Toast ***	32
Crumbed Scotch Olives "inside out Ascolane" wrapped in seasoned Mortadella mince each	14

SMALL-ISH

Roasted marrow bones toast, salsa verde, fried capers, shallots	21
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
Avocado "in saor" of caramelised onion, aromatic oil & pinenuts *	19.5
Heirloom Zucchini, pan fried Squaquerone cheese, spicy salsa verde **	23.5
Burrata, Spicy N'duja jam, gremolata, Focaccia ^^	29

CARBS

Chilli crab, fresh spaghetti, confit tomato, spiced Pangrattato ***	45
Fresh pappardelle al limone, caramelized lemon & Pecorino romano **	28
Ossobuco Ravioli, saffron cream, gremolata of garlic - lemon - parsley	34
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

^ Can be made vegan ^^ Can be made vegetarian

15% surcharge applies on public holidays