

# The **HARDWARE** Club

Order a la carte or choose our Feed Me Menu at 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 Don Bocarte Anchovies, "Sarafian" Harrissa Butter, parsley & toast ***	36
Scallops "gratinate", spiced pangrattato, yuzu & chilli jam ***	each 12.5
Oyster, apricot gel, Pepperberry	MP

## SMALL-ISH

Roasted marrow bones toast, salsa verde, fried capers, shallots	21
Whipped bottarga dip, Yarra Valley salmon caviar, toast	19
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
Beetroot "in saor" of caramelised onion, aromatic oil & pinenuts *	19.5
Day's Walk Heirloom zucchini, smoky romesco, Stracciatella & toasted almond **	21
Burrata, charred tomato sauce, fresh heirloom tomatoes, pesto & Focaccia **	29

## CARBS

Chilli crab, fresh spaghetti "Chitarra", confit tomato, spiced Pangrattato ***	45
Fresh pappardelle al limone, caramelized lemon & Pecorino Romano **	28
Spaghetti Assassina, crispy very spicy, charred yesterday's sugo with mozzarella ***^	29
Ragu of the day	MP

## LARGER - TO FINISH

Fish of the day, cooked on the bone, lemon & caper butter, side 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	Day's Walk organic salad *	12
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## DIETARIES

\* Vegan \*\* Vegetarian \*\*\* Pescatarian

^ Can be made vegan ^^ Can be made vegetarian

15% surcharge applies on public holidays