

The Hardware Club \$50pp (LUNCH ONLY)

All to share

1ST COURSE

Cacio e pepe Taleggio crispy cheese toastie **

Fried squid, salt & pepper, chilli vinaigrette ***

2ND COURSE

Selection of pizzas

Fresh pappardelle al limone, caramelized lemon & Pecorino Romano **

Organic Green Leaves and Fries

DIETARIES

* Vegan ** Vegetarian *** Pescatarian

^ Can be made vegan ^^ Can be made vegetarian

15% surcharge applies on public holidays

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS, MOST DISHES CAN BE MADE VEGETARIAN OR GLUTEN FREE UPON REQUEST.

Feed Me 65pp

All to share

1ST COURSE

Cacio e pepe Taleggio crispy cheese toastie **

Fried squid, salt & pepper, chilli vinaigrette ***

2ND COURSE

Chilli Crab Spaghetti

Fresh pappardelle al limone, caramelized lemon & Pecorino Romano **

Iceberg chop Baggio & Sons, almond dressing, herbs pesto and crispy seeds

DESSERT

Classic TIRAMISU

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Feed Me 85pp

1ST COURSE

Cacio e pepe Taleggio crispy cheese toastie **

Fried squid, salt & pepper, chilli vinaigrette ***

2ND COURSE

Flatbread, confit garlic, Pecorino romano & habanero oil^

Roast beef Sirloin "Carpaccio", Valdese bay leaf rub, drippings mayo & parmigiano

Burrata, Nduja & chilli jam, gremolata & Focaccia **

3RD COURSE

Chilli crab, fresh spaghetti "Chitarra", confit tomato, spiced Pangrattato ***

Veal Cotoletta "alla De Luca gremolata and side salad

Iceberg Chop Baggio and sons almond dressing herb pesto & crispy seeds

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