

THE HARDWARE STAPLES \$70PP

All to share

1ST COURSE

Cacio e pepe Taleggio crispy cheese toastie **

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

2ND COURSE

Chilli Crab Spaghetti

Ragu of the day

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

DESSERT

Classic Tiramisu

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 85PP

1ST COURSE

Cacio e pepe Taleggio crispy cheese toastie **
Fried squid, salt & pepper, chilli vinaigrette ***

2ND COURSE

Woodfired zucchini, Macedon range goat curd, onion agrodolce, glazed pinenuts**

Roast beef Sirloin "Carpaccio", Valdese bay leaf rub, drippings mayo & parmigiano
Burrata, charred tomato sugo, heirloom tomatoes, Nduja oil, almond and focaccia^^

3RD COURSE

Chilli crab, fresh spaghetti "Chitarra", confit tomato, spiced Pangrattato ***
Veal Cotoletta "alla De Luca gremolata and side salad
Iceberg chop Baggio & Sons, almond dressing, herbs pesto and crispy seeds*

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