

## 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

Pappardelle al Limone

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

All to share

### 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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