

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 Sunday and 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

Baked ricotta dip with roasted tomatoes, saltbush, hot honey, focaccia**

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

Burrata, roasted beetroots, pesto rosso, pine nuts & orange honey dressing**

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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