The HARDWARE Club

Order à la carte or sit back and let us take care of you with one of our set menus

The Hardware Staples 70pp / Feed Me 85pp / Feed Me More 100pp

SNACKS - TO START

Baked olives, mandarin & lemon *	10
Cacio e pepe taleggio crispy cheese toastie **	16
Tin of Yurrita anchovies, harrissa butter, parsley & toast (I)***	29
“Frutti di Mare” croquette with crab, squid ink, lobster butter & chilli mayo (M)***	9ea
Sydney rock oyster, freshly shucked with pepperberry mignonette (A)***	7ea

SMALL-ISH

Blue fin tuna ‘carpaccio’, smoked chilli mascarpone, capers, shallots (A)***	27
Roasted marrow bone toast, salsa verde, pickled shallots, crispy capers & lemon	26
Fried squid, salt & pepper, chilli vinaigrette (I)***	28/38
Roast beef sirloin ‘carpaccio’, Valdese bay leaf rub, dripping mayo & parmigiano	26

MEDIUM & GREEN

Burrata, peperonata, house chilli crisp, pizza fritta**	32
Fremantle octopus, nduja glaze, olives & capers on fregola (A)***	34
Asparagus, parmesan custard, grana padano, hazelnuts**	21
Pork neck and lardo skewer, spicy lemon myrtle glaze, parmigiano potato & fennel	29

PASTA

Chilli crab, spaghettini, confit tomato, lobster butter, pangrattato (M)***	46
Pappardelle al limone, caramelized preserved lemons & pecorino romano **	29
Spaghetti Assassina, crispy very spicy, charred yesterday’s sugo with mozzarella **^	29
Carbonara ravioli, brown butter, pecorino & guanciale	40
Ragu of the day	MP

SECONDI

Fish of the day (A)***	MP
Gundagai lamb rump GLQ5+, brown butter carrot purée, cavolo nero, black garlic jus	42
Veal cotoletta “alla De Luca” & side salad	39

SIDES

Frites, herbs salt * 14

Day’s Walk organic salad * 14

Iceberg chop, almond dressing, basil pesto & mixed seeds * 18

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

* Vegan ** Vegetarian *** Pescatarian ^ Can be made vegan ^^ Can be made vegetarian

A - Australian seafood, I - Imported seafood, M - Mixed origins

15% surcharge applies on public holidays