LUNCH SET MENU $50PP

All to share

1ST COURSE

Cacio e pepe Taleggio crispy cheese toastie **

Fried squid, salt & pepper, chilli vinaigrette (I)***

2ND COURSE

Selection of pizza and pasta

Green leaves and fries

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.

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

THE HARDWARE STAPLES $70PP

All to share

1ST COURSE

Cacio e pepe Taleggio crispy cheese toastie **

Fried squid, salt & pepper, chilli vinaigrette (I)***

2ND COURSE

Chilli Crab, spaghetti ‘Chitarra’, confit tomato, lobster butter, pangrattato (M)***

Pappardelle al limone, caramelised preserved lemons & pecorino romano**

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

DESSERT

Classic Tiramisu

DIETARIES

* Vegan ** Vegetarian *** Pescatarian

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FEED ME 85PP

All to share

1ST COURSE

Cacio e pepe Taleggio crispy cheese toastie **

Roasted marrow bone toast, salsa verde, pickled shallots & crispy capers

2ND COURSE

Asparagus, parmesan custard, grana padano, hazelnuts**

Burrata, peperonata, house chilli crisp, pizza fritta**

Pork neck and lardo skewer, spicy lemon myrtle glaze, parmigiano potato & fennel

3RD COURSE

Carbonara ravioli, brown butter, pecorino & guanciale

Veal Cotoletta “alla De Luca” gremolata and fries

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

DIETARIES

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FEED ME MORE 100PP

All to share

1ST COURSE

Tin of Don Bocarte anchovies, harissa butter, parsley & toast (I)***

“Frutti di Mare” croquette with crab, squid ink, lobster butter & chilli mayo (M)***

Burrata, peperonata, house chilli crisp, pizza fritta**

2ND COURSE

Fried squid, salt & pepper, chilli vinaigrette (I)***

Asparagus, parmesan custard, grana padano, hazelnuts**

Roast beef sirloin “Carpaccio”, Valdese bay leaf rub, dripping mayo & parmigiano

3RD COURSE

Chilli crab, fresh spaghetti “Chitarra”, confit tomato, spiced Pangrattato (M)***

Gundagai lamb rump GLQ5+, brown butter carrot purée, cavolo nero, black garlic jus

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

DESSERT

Pannacotta, honeycomb, fennel pollen, brown vinegar caramel **

DIETARIES

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