

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

SNACKS - TO START

Baked olives, mandarin & lemon *	10
Cacio e pepe taleggio crispy cheese toastie **	16
Tin of Don Bocarte anchovies, harrissa butter, parsley & toast ***	36
“Frutti di Mare” croquette with crab, squid ink, lobster butter & chilli mayo ***	9ea
Oyster, freshly shucked with pepperberry mignonette ***	MP

SMALL-ISH

Flatbread, smoked scamorza, housemade habanero honey, pancetta ^^	21
Roasted marrow bone toast, salsa verde, pickled shallots, crispy capers & lemon	26
Fried squid, salt & pepper, chilli vinaigrette ***	28/38
Roast beef sirloin “Carpaccio”, Valdese bay leaf rub, dripping mayo & parmigiano	26

MEDIUM & GREEN

Brussel sprouts, Tuna-caper mayo “Tonnato”, cumin and coriander spice mix ****^	20
Fremantle octopus, braised then grilled, Nduja glaze, olives & capers on fregola ***	34
Glazed pumpkin, baked ricotta, pine nuts and sage **	22
Sticky lamb skewer, creamy parmigiano potato, gremolata & pickled fennel	29

PASTA

Chilli crab, spaghetti “Chitarra”, confit tomato, lobster butter, pangrattato ***	46
Pappardelle al limone, caramelized preserved lemons & pecorino romano **	29
Spaghetti Assassina, crispy very spicy, charred yesterday’s sugo with mozzarella **^	29
Linguine “Aaglio olio e peperoncino” with black garlic, pancetta & Macedon goat curd ^	32
Ragu of the day	MP

SECONDI

Fish of the day ***	MP
Slow-roasted pork belly “Pampanella” with 4-pepper rub, polenta, silverbeets	38
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	

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.

