



TO SHARE

WOOD OVEN FOCACCIA (V) EVOO, garlic, Sicilian sea salt - add fior di latte 4-5 - add prosciutto 9-5	17
BRUSCHETTA CAPRESE (V) Home made sourdough, fior di latte, tomato, balsamic, pesto 1 PC	9
OLIVE RIPIENE Crumbed mascarpone filled olives, flash fried 7 PC	15
ARANCINI Carnaroli rice, beef ragu, peas, mozzarella heart 4 PC -vegan / gluten free option available	19
POLPETTE Sicilian style Wagyu meat balls, tomato sugo, home made sourdough 4 PC	19
PIATTO DI COZZE Local mussels, tomato, chilli, focaccia	24
CALAMARI FRITTI Flash fried loligo squid, citrus aioli (GF)	24/39

WE OFFER
GLUTEN FREE GNOCCHI
GLUTEN FREE PIZZA
VEGAN CHEESE

V - VEGETARIAN
GF - GLUTEN FREE
N - CONTAINS NUTS

PASTA

GNOCCHI ZUCCA SPINACI (V) Lightly fried gnocchi, pumpkin, baby spinach, goats curd, balsamic glaze	34
CAVATELLI LAMB RAGU Hand cut pasta shells, slow cooked lamb shoulder, tomato, red wine, rosemary	34
SPAGHETTI MEATBALLS Home-made spaghetti, Sicilian style meat balls, tomato sugo	34
RIGATONI CARBONARA Copper pressed pasta tubes, pancetta, parmesan, egg yolk, cream	32
100 LAYER LASAGNA Home made pasta, bolognese, bechamel, parmesan, mozzarella	32
FETTUCCINE LOBSTER Hand cut ribbons, vodka cream, lobster, cherry tomatoes, chilli	49
LINGUINI PESCATORA Hand cut linguine, Queensland prawns, marinated fish, local mussels, clams, squid	42
CHICKEN MUSHROOM RISOTTO Carnaroli rice, chicken breast, field mushrooms	34

MAIN MEALS

PESCE DEL GIORNO Fish of the day	MP
CHICKEN SALTIMBOCCA Chicken medallions wrapped in prosciutto, white wine, butter, mash potato, spinach, peas, cherry tomatoes	39
VEAL COTOLETTA (GF) Crumbed veal fillets, potatoes peas, cacciatore hot salami, red peppers	39

FEED ME

WE WILL SERVE UP A SELECTION OF OUR 10 FAVOURITE DISHES

65PP

All the good stuff - None of the hassle
*Must have 8+ people dining
*Whole table must participate!

THE PADDOCK

EYE FILLET STEAK 280gm grass fed, chips, signature mushroom sauce	49
RIB EYE STEAK 350gm grass fed, chips, signature mushroom sauce	55
SURF AND TURF 350gm rib eye steak, chips, creamy garlic king prawns	59

ON THE SIDE

INSALATA CAPRESE Fior di latte, sliced tomato, basil, balsamic glaze	16
INSALATA RUCOLA Rocket, grana padano, balsamic glaze	12
CARROTS AND GREENS	12
PATATINE FRITTE	12
BONE MARROW MASH	12

BAMBINI (12 years under)

KIDS CHICKEN COTOLETTA Crumbed chicken tenderloins, chips	20
KIDS FISH & CHIPS Battered flathead tails, chips	20
KIDS BOLOGNESE Spaghetti	19
KIDS CARBONARA Rigatoni	19
KIDS NAPOLI Gnocchi	19
KIDS HAWAIIAN PIZZA	19
KIDS CHEESE PIZZA	19

VIEW OUR
VIRTUAL MENU



WE CAN NOT GUARANTEE COMPLETELY ALLERGY FREE MEALS, DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.

WOODFIRE

MARGHERITA (V) Tomato, buffalo mozzarella, fior di latte, basil	25
SICILIANO Tomato, fior di latte, sopressa, green olives, anchovy butter	27
MARANELLO Pork belly, smoked scamorza, radicchio, fermented honey	27
MONZA Fior di latte, pork salsiccia, crispy potato, friarielli	27
TESTA ROSSA Tomato, fior di latte, cacciatore salami, red peppers, nduja	27
CALIFORNIA Tomato, fior di latte, 'gypsy' ham, field mushrooms, basil	27
PORTOFINO (V) Pesto ricotta, roast pumpkin, caramelised onion, cherry tomato	27
CARBONARA PIZZA Buffalo mozzarella, guanciale, parmigino reggiano, egg yolk, black pepper	27
STRADALE (N) Crema di pistachio, mortadella, cherry tomatoes, basil, buffalo mozzarella	28
PUROSANGUE Tomato, eggplant, basil, stracciatella, San Daniele prosciutto	32
ROMA Fior di latte, porcini, field mushrooms, San Daniele prosciutto, truffle oil	32
FRUTTI DI MARE Marinara pomodoro salsa, fior di latte, king prawns, mussels, calamari, basil	36

LET'S BE FRIENDS @HUGO.DINING

15% SURCHARGE ON PUBLIC HOLIDAYS

NO SPLIT BILLS

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