

\$90pp Menu

Hugos classic tasting plates, followed by a selection of our award winning pizzas & sides with dessert to finish.

TASTING PLATES

(to share)

Fresh fig salad with prosciutto, buffalo mozzarella DOC,
rocket & apple balsamic dressing
Italian meatballs baked with tomato sauce & shaved parmesan
Kingfish carpaccio with avocado, radish, black caviar & spicy citrus dressing
Fried calamari with chilli sea salt & house-made tartare sauce

***Vegetarian option on request**

Roasted cauliflower, harissa marinade, tomato puree, spiced eggplant chutney,
pickled carrot salad, toasted nuts (VE, GF)

PIZZA

(to share)

Lamb - slow roasted lamb with feta, Sicilian olives, capsicum,
rocket, red onion, garlic & chilli, tomato base
Fig - fresh figs with pancetta, gorgonzola, Roma tomato, basil, rocket
& apple balsamic dressing, tomato base
Prawn - marinated chilli prawns with roasted capsicum, Roma tomato
& salsa verde, tomato base
Mushroom - garlic roasted field mushrooms, taleggio, caramelised onions
& basil, goat's curd & mascarpone base (V)
Pepperoni - La Boqueria pepperoni with Roma tomato, mint
& bocconcini mozzarella, tomato base

*All pizzas are available gluten free & vegetarian options on request

SIDES

Mixed leaf salad, radish, parmesan, red wine vinaigrette
Chips with Hugos tomato relish & truffle aioli

DESSERT

(served alternately)

Tiramisu - Layers of coffee soaked lady finger biscuits, mascarpone cream
Chocolate mousse cake - Raspberry sauce, hazelnut praline, raspberry sorbet

Menus are subject to seasonal changes



Our menus & kitchens contain food allergens & handle ingredients including all known allergens. Whilst all reasonable efforts are taken to accommodate all allergies or dietary needs, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary or allergy requirements so we can best assist you.