Licensed bar HUB Dinner BYO wine only 4.5pp Licensed bar HUB Dinner BYO wine only 4.5pp

BREADS	BREADS	
GARLIC BREAD 7.9	RLIC BREAD	7.9
Rustic bread with confit garlic-herb butter	tic bread with confit garlic-herb but	ter
RUSTIC BRUSCHETTA 12.9	STIC BRUSCHETTA	12.9
Heaping chunky tomato bruschetta, fresh basil, on crispy rustic bread, extra virgin olive oil	Heaping chunky tomato bruschetta, fresh basil, on crispy rustic bread, extra virgin olive oil	

EYE FILLET WITH GARLIC PRAWNS	30.9
Sautéed garlic onion crushed potato and baby spinach, served with thyme beef jus	
PAN-FRIED BARRAMUNDI	27.9
Roast marinated flat mushroom, garlic crushed potato, and sautéed spinach, served w	ith '
beetroot hollandaise sauce	
SALADS	
DAN CEADED CCALLOD & VINC DDAWN	220

MAIN COURSE

SALADS	
PAN-SEARED SCALLOP & KING PRAWN	23.9
Herb marinated flat mushroom, cucumber, tomato, crispy golden polenta, served	with
plum coriander sauce	
TANGY THAI CHICKEN BREAST	19.9
Lettuce, cucumber, semi-dried tomatoes served with lime coriander dressing	
HUB PRAWN CAESAR SALAD	22.9
Bacon, egg, croutons, parmesan cheese, anchovies	

PASTA & RISOTTO	
KING PRAWN & SEARED SCALLOP RISOTTO	26.9
Asparagus, mushroom, baby spinach & white wine creamy sauce	
LINGUINI CARBONARA	19.9
Bacon, mushroom, onion and creamy garlic white wine sauce	
SPAGHETTI MARINARA	26.9
Seared scallops, king prawns, calamari, mussels, creamy fresh Neapolitan sauc	е

GOURMET BURGERS & PIZZA	
HUB CLASSIC FRESH BEEF BURGER	17.9
Lettuce, tomato, cucumber, fried egg, bacon, cheddar and chips w. spicy tomato re	lish
CRISPY GOLDEN CHICKEN BURGER	17.9
Lettuce, tomato, gherkins and chips	
Served with tarragon sauce	
NEW YORK	22.9
Salami, chorizo, red onion, olives, mushrooms, mozzarella	
VEGIO-LISHIOUS	22.9
Pesto, spinach, pumpkin, eggplant, capsicum, onion, feta, mozzarella	

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