

Licensed bar **hub dinner** BYO wine only 3.9pp

AMAZING PASTA

LINGUINI

LINGUINI CAJUN CHICKEN 24.9

Chicken tenders, sun dried tomato, green peas, spinach, creamy-tomato Cajun sauce

LINGUINI GENOVESE

19.9

Our fresh homemade creamy pesto sauce, Fresh Spinach, eggplant, sundried tomatoes

LINGUINI PESTO-POLLO

24.9

Hub's amazing Genovese pasta, tossed With fresh Chicken tenders

LINGUINI VEGETARIANA

19.5

Mediterranean vegies, Persian feta, kalamata olives, extra virgin olive oil

LINGUINI MARINARA

26.9

Scallops-prawns-calamari-mussels, garlic, fresh herbs, tossed in Napoletana sauce

LINGUINI FRUTTI DI MARE 26.9

Scallops-prawns-calamari-mussels, garlic, Tossed with fresh herbs in a light creamy sauce

SPAGHETTI

SPAGHETTI NAPOLETANA

18.9

Tossed in rich roma tomato, basil, garlic sauce

SPAGHETTI TRUFFLED FUNGHI 21.9

Button and truffled mushrooms, creamy white wine sauce, fresh spinach and herbs

SPAGHETTI BOLOGNESE

19.5

Traditional recipe from Bologna, Italy

SPAGHETTI CARBONARA

19.5

Tossed in a light creamy sauce with lashes of bacon, onion, shallots, garlic and egg

VEAL TORTELLINI

TORTELLINI ALFREDO

21.9

Tossed in a creamy parmesan sauce

TORTELLINI OLE' 24.9

Grilled chorizo sausage, mushrooms, Spinach, eggplant, tossed with Napoli sauce

TORTELLINI BOSCAIOLA

23.9

Bacon, mushrooms, green peas and Parsley in a light cream sauce

Most meals available gluten free
Takeaways Phone 3366 9000



AMAZING PASTA

PASTA AL FORNO

SANDCRAB LASAGNA

24.9

Wilted spinach, pesto béchamel sauce, creamy Napoletana, shaved parmesan, roasted tomato

TRADITIONAL LASAGNA

21.9

With béchamel sauce, lean ground beef, Napoli sauce, slow roasted tomatoes shaved parmesan

VEAL CANNELLONI

24.9

Pulled veal, ricotta, eggplant Ragu cannelloni, seasonal vegetables, smothered in creamy mushroom red wine jus

PASTA COMBOS

CHICKEN PARMIGIANA COMBO

24.9

Our Spaghetti Napoletana pasta topped with a fresh Chicken Parmigiana fillet

SCALLOPINI COMBO

26.9

Eye fillet tenderloin scaloppini medallions on our creamy truffled mushroom spaghetti pasta

Pizza meal size

NEW YORK PIZZA

19.8

Salami, chorizo, Spanish onion, Olives, mushrooms, mozzarella

MARGHERITA PIZZA

19.8

Oven blistered tomatoes, bocconcini, Fresh basil, oregano, mozzarella, EVOO

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CASABLANCA PIZZA

19.8

Moroccan spiced yoghurt, lamb sausage, eggplant, red onion, spinach, mozzarella

**Kids under 12 and under 6
menus available,
please ask our friendly staff**

Starters-Entrees

GARLIC

7.9

Rustic breads with fresh garlic-herb butter

BREAD

PESTO SOURDOUGH

9.5

Grilled sourdough, hub fresh pesto, Bruschetta garnish, shaved Parmigiano

RUSTIC BRUSCHETTA

12.9

Heaping chunky tomato bruschetta On crispy rustic bread, extra virgin olive oil

HERB ROASTED MIXED NUTS

6.5

WARM MARINATED OLIVES

8.9

Hub's herbs and spices with crostini

POUTINE

12.9

Direct from Montreal, Canada with our Hub twist, chunky chips topped with mozzarella-blue vein melt and our red wine mushroom Jus

FRIES

CHUNKY CHIPS – AIOLI DIP

8.9

BUTTON

9.5

Rosemary, butter and fresh herbs

MUSHROOMS

BUFFALO SPICY CHICKEN WINGS 15.9

Spicy with cooling dip

SMOKEY BBQ CHICKEN WINGS

15.9 America

n style hickory

SWEET POTATO WEDGES 12.9

Topped with Sour cream and guacamole

GRILLED HALLOUMI 13.9

Salsa Verde and balsamic glaze

SCALLOPS & GRILLED CHORIZO 18.9

Served with wilted greens and balsamic glaze

TEMPURA

BATTERED

CALAMARI

16.9

Tender as!!! Sea salt, red onion, spicy dipping sauce

GREEK

STYLE

OCTOPUS

17.9

Stir fried, Garlic-herb marinate, green beans, Tzatziki

SLOW BRAISED PORK BELLY 16.9

Toasted sesame, apple cider dressing, salad garnish

Hub mains

Served with chats potatoes-seasonal greens

FILLET MIGNON 26.9^(220g) 33.9^(330g)

Eye fillet medallions prepared medium, Button Mushrooms, port jus

FILLET-CALAMARI COMBO

32.9

Our 220gram eye fillet topped with tender tempura style Calamari

CREOLE CHICKEN

24.9

Cajun spiced Blackened chicken with Avocado Tomato salsa

ATLANTIC SALMON

28.9

Crispy skin, bruschetta, salsa Verde

BRAISED PORK CUTLETS

26.9

Slow cooked, caramelized Green apples, cider jus

GRILLED LAMB RACK CUTLETS 27.9

Seared medium (4 pins) 220grams port jus

Hub Gourmet Salads 16.9

ITALIAN SALAD

Mixed lettuce, fresh tomato, Spanish onion, Kalamata Olives, grilled eggplant, avocado Italian dressing

PERSIAN FETA BEETROOT

Roasted beetroot, pear, sweet pumpkin, Toasted walnuts, rocket, spinach, salad mix, Spanish onion, balsamic glaze dressing

MEDITERRANEAN SALAD

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Tomato, rocket, bocconcini, roast pumpkin,
eggplant, Spanish onion, fresh basil, Ex-virgin olive
oil, balsamic glaze

Tasty Toppers

Add one to your gourmet salad just.....6.9

Tempura calamari,
Chicken tenders
Greek style octopus,
Wood fired chorizo sausage
Smoked salmon

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