MHBC

ROOFTOP MENU - CICCHETTI

Served Friday from 3pm | Saturday from 12pm Sunday from 12pm (after brunch)

Members prices

Toasted Ciabatta | V, GF, DF | 12 w/ housemade basil pesto

Marinated Olives | V, GF, DF | 9

Spicy Nduja | V, GF, DF | 13 Served warm w/ crisp bread & caramelised balsamic

White Anchovy | V, GF, DF | 15
Served over tuna cream on warm ciabatta w/ salmon roe

Cheese Arancini | V | 13 Smoked tomato sugo, parmesan (5)

Gorgonzola Dolce | V, GFO | 13.5

w/ crisp bread, drizzled with hot honey

Calamari Fritti | 17Fried baby squid, rocket, lemon

Beef Skewers | GF, DF | 19 Angus grain-fed rump, smoked soy glaze (2)

Tiger Prawns | DF | 21

Grilled tiger prawns on the hibachi, brushed with garlic (2) $\,$

Fresh Oysters | GF, DF | half dozen 22.8 Muscatel vinegar, olive oil, salmon roe & chives

Iberico Manchego | V, GF | 12.4Quince paste & Buckwheat crackers

Truffle Salami | GF, DF | 12.4Sliced & served with cornichons & olive oil



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Villani Prosciutto | DF | 12.4

Shaved & wrapped around grissini (3)

Fries | GF, DF | 10.2

Shoestring fries w/ aioli

Charcuterie Board | GFO, DF | 29.7

Salami, Prosciutto, Bresaola, pickles, olive oil, balsamic & crusty bread

Cheese Board | GF | 25

Soft, Hard & Blue cheese w/ fresh + dried fruit, quince & crisp breads

PIZZA

GLUTEN FRIENDLY

Please note pizzas come from our pizza kitchen & therefore will arrive separately to the rest of the order

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MARGHERITA ^{v. gFO} Tomato sugo, fior di latte, basil	19.9 / 23.9
PEPPERONI GFO Tomato sugo, fior di latte, pepperoni & calabrese salami	22.8 / 26.9
CARNE ^{GFO} Fior di latte, calabrese, smoked chicken, pulled brisket, brown sugar bbq glaze	23.7 / 27.9
PROSCIUTTO GFO Tomato sugo, fior di latte, shaved prosciutto, black truffle oil	22.8 / 26.9
GAMBERI ^{GFO} Roasted garlic, fior di latte, cherry tomato, prawns, rocket leaves	23.7 / 27.9

+4.0