

Licensed bar **HUB DINNER** BYO wine only 4.5pp

AMAZING

SPAGHETTI

AGLIO OLIO	17.9
Fresh chilli, garlic, onion, fresh herbs, tossed in extra virgin olive oil	
NAPOLETANA	18.9
Tossed in our rich roma tomato, basil sauce	
BOLOGNESE	19.9
Traditional recipe from Bologna, Italy	
CARBONARA	20.9
Tossed in a light creamy sauce with lashings of bacon, onion, shallots, garlic and egg	
PUTANESCA	20.9
Kalamata olives, anchovies, capers, fresh herbs, tossed in our fresh Neapolitan sauce	
TRUFFLED FUNGHI	22.9
Truffled and button mushrooms in a creamy white wine sauce, fresh spinach and herbs	
CALABRESE	23.9
Chicken tenders, sun dried tomatoes, mushrooms, peas, blend of fresh pesto and Napoli sauce	

LINGUINI

VEGETARIANA ROSSO	19.9
Mediterranean vegies, kalamata olives, Persian feta, Neapolitan sauce	
VEGETARIANA BIANCO	19.9
Mediterranean vegies, kalamata olives, Persian feta, fresh cream sauce	
GENOVESE	21.9
Our fresh homemade creamy pesto sauce, fresh spinach, sundried tomatoes	
CAJUN CHICKEN	24.9
Chicken tender, sun dried tomatoes, green peas, spinach, and creamy-tomato Cajun sauce	
PESTO-POLLO	24.9
Hub's amazing creamy Genovese pesto pasta, tossed with fresh chicken tenders	
SALMONE	25.9
Tassie smoked salmon, fresh spinach, tomato bruschetta, light creamy sauce	
MARINARA	26.9
Scallops-prawns-calamari-mussels, garlic, fresh herbs, tossed in Neapolitan sauce	
FRUTTI DI MARE	26.9
Scallops-prawns-calamari-mussels, garlic, fresh herbs in a light creamy sauce	
PESCATORE	26.9
Prawns and scallops tossed with garlic, chilli, onion, fresh parsley, extra virgin olive oil	

TORTELLINI

ALLA PANNA	19.9
Tossed in a creamy parmesan sauce, with a hint of nutmeg	
BOSCAIOLA	23.9
Bacon, mushrooms, green peas and parsley in a light creamy Napoli sauce	
RAGU`	24.9
Chicken tenders, chorizo, smoked bacon, Bolognese Ragu sauce	

PASTA

PENNE

ARRABIATE	18.9
Napoletana sauce with fresh chilli and basil	
AL VODKA	21.9
Creamy Napoli sauce, SD tomatoes, splash of vodka	
AMATRICIANA	22.9
Lashings of smoked bacon, fresh chillies, shallots, Napoli sauce	
CAJUN PRAWNS	25.9
Prawns, sun dried tomatoes, spinach, crushed pistachio nuts, creamy-tomato Cajun sauce	

PASTA AL FORNO

TRADITIONAL LASAGNA	22.9
With béchamel sauce, lean ground beef, Napoli sauce, slow roast tomatoes shaved parmesan	
SANDCRAB LASAGNA	24.9
Wilted spinach, pesto béchamel sauce, creamy Neapolitan, shaved parmesan, slow roasted tomato	
VEAL CANNELLONI	24.9
Pulled veal, ricotta, eggplant, ragu cannelloni, wilted spinach, shaved parmesan, creamy mushroom jus	

PASTA COMBOS

MEATBALL COMBO	23.9
Our spaghetti Neapolitan tossed with our homemade spicy meatballs	
CHICKEN PARMIGIANA COMBO	24.9
Our spaghetti Neapolitan pasta topped with a fresh chicken parmigiana fillet	
SCALLOPINI COMBO	27.9
Eye fillet scaloppini medallions (medium) creamy truffled mushroom spaghetti	
LAMB SHANK COMBO	27.9
Braised lamb shank in red wine jus with our linguini vegetariana Rosso pasta	

GOURMET PIZZAS-DINNER SIZE

NEW YORK	19.8
Salami, chorizo, red onion, olives, mushrooms, mozzarella	
MARGHERITA	19.8
Oven blistered tomatoes, bocconcini, fresh basil, oregano, mozzarella, EVOO	
NAPOLI	19.8
Kalamata olives, anchovies, mushrooms, mozza bocconcini cheese, fresh basil, oregano, EVOO	
HAWAIIAN	19.8
Ham and pineapple	
FUN GUY	
Mushrooms, bacon, spinach, bocconcini cheese, EVOO	
VEGIO-LISHIOUS	19.8
fresh pesto, roast pumpkin, grilled eggplant, roast capsicum, spanish onion, fetta cheese, mozzarella	

GLUTEN FREE \$2 EXTRA

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BREADS

GARLIC BREAD	8.9
Rustic bread with confit garlic-herb butter	
WARM TURKISH	8.9
Served with extra virgin olive oil and balsamic	
CHEEZEE GARLIC BREAD	8.9
Rustic bread, mozzarella, garlic-herb butter	
PIZZA BREAD	12.9
With fresh herbs, garlic butter and mozzarella	
RUSTIC BRUSCHETTA	12.9
Heaping chunky tomato bruschetta, fresh basil, on crispy rustic bread, extra virgin olive oil	

ENTRÉE-SHARES-SIDES

POTATOES CUBES Gravy jus	7.9
CHUNKY CHIPS Aioli dip	8.9
SHOESTRING FRIES Aioli dip	8.9
PANFRIED OR STEAMED VEGGIES	8.9
FETA CROQUETS (4) Tomato relish	11.9
WARM MARINATED OLIVES Rustic crostini	9.5
BUTTON MUSHROOMS Rosemary, garlic butter, herbs, chilli	11.5
HUB SOUP OF THE DAY Daily selection, toasted sourdough	12.9
SWEET POTATO WEDGES Sour cream-guacamole	12.9
SPICY MEATBALLS Hub made, Napoli sauce	14.9
GRILLED HALLOUMI	13.9
On spinach tomato and pear salad, balsamic glaze	
BUFFALO SPICY CHICKEN WINGS	15.9
With parmesan sour cream cooling dip	
SMOKEY BBQ CHICKEN WINGS	15.9
American style hickory BBQ sauce	
TEMPURA STYLE CALAMARI	16.9
Tender as!!! Sea salt, red onion, garlic aioli	
GREEK STYLE PRAWNS	21.9
Stir fried, garlic-herb marinade, spinach, tzatziki	

FRENCH CANADIAN POUTINE

PREPARED WITH LOVE AND OUR OWN HUB TWIST	
THE MONTREAL	13.9
Chunky chips topped with mozzarella and Parmesan-sour cream crème, hub red wine mushroom Jus	
PESTO POUTINE FRIES	13.9
Chunky chips topped with mozzarella cheese, warm creamy basil pesto sauce, fresh parmesan	
CHILLI CHEESE FRIES	14.9
Spicy ground beef and tomato salsa, cheese melt	

HUB MAINS CHAT POTATOES-FRESH VEGGIES

FILLET MEDALIONS	28.9(220g) 34.9(330g)
Eye fillet medallions prepared medium, mushrooms, Hub port jus	
CREOLE CHICKEN	25.9
Cajun spiced chicken, avocado-tomato salsa	
BLACKENED BARRAMUNDI	27.9
Louisiana spices, diced tomato, garlic crème	
*served with potato feta croquette and veggies	
SCALLOPINE CON FUNGHI	28.9
Pork medallions, heaping mushrooms, smooth and creamy jus	
ATLANTIC SALMON	29.5
Crispy skin, salsa verde, diced tomato garnish	
BRAISED LAMB SHANK	23.9 (1) 29.9 (2)
8 hour braised with tomato, lamb and rosemary jus, Potato feta croquette, roasted seasonal vegetables	

COMBO MAINS CHAT POTATOES-FRESH VEGGIES

EYE FILLET STEAK-CALAMARI COMBO	32.9
Our 220gram eye fillet medallions with mushroom, red wine jus, topped with tender tempura style calamari	
STEAK AND GARLIC PRAWNS COMBO	34.9
Full serving of our eye fillet medallions with mushrooms, in red wine jus, and our garlic prawn cutlets (5)	

HUB GOURMET SALADS

THE PERSIAN	16.9
Roast beetroot, Persian style feta, pear, pumpkin, toasted walnuts, rocket, spinach, salad, red onion, balsamic glaze	
SANTA FE	16.9
Fresh tomato, avocado, salad greens, corn kernels, Mexican beans, roast pumpkin, kalamata olives, poached egg, shaved parmesan, blue vein ranch dressing	
GRECO-ROMAN	16.9
Salad leaf, tomato, salad onion, roast bell peppers, kalamata olives, avocado, feta, Italian dressing	
HUB CAESAR	16.9
Cos lettuce, garlic croutons, bacon rashers, egg, anchovies, Caesar dressing	

TASTY TOPPERS....6.9 EACH

ADD ONE TO YOUR GOURMET SALAD...	
TEMPURA CALAMARI	CHICKEN TENDERS
GARLIC CHILLI MUSHROOMS	BATTERED BARRAMUNDI
GRILLED HALLOUMI	SMOKED SALMON
GREEK STYLE PRAWNS	SPANISH CHORIZO

Kids menu available

Most meals available gluten free

Public holiday menu surcharge

Takeaways Phone 3366 9000

1-10 STEWART PLACE, CRN STEWART ROAD, ASHGROVE