

HUB LUNCH

PREPARED FRESH-most under \$20

SERIOUS BURGERS

ADD \$3.5 CHOICE OF: CHIPS - HUB SLAW - SOUP OF THE DAY

SWISS BURGER	13.9
Lean beef patty, Swiss cheese, lettuce, tomato, aioli, caramelised onion	
LOUISIANA CHICKEN BURGER	15.9
With spicy buffalo sauce, bacon, tomato, cos lettuce, Caesar dressing, shaved parmesan	
HUB BURGER	15.9
Lean beef patty, avocado, haloumi, lettuce, tomato, aioli	
EYE FILLET BURGER	16.9
Eye fillet medallions, caramelised onion, cheese, lettuce, tomato, and aioli	

PANINI-WRAPS

GLUTEN FREE AVAILABLE

WITH CHOICE OF: CHIPS - HUB SLAW - SOUP OF THE DAY

AVOCADO TOASTED SOURDOUGH	16.9
Open faced-fresh avocado, Persian feta, fresh tomato bruschetta, roast pistachio crumble, EVOO	
ITALIAN MELT	16.9
Open faced-Sopressa salami, Napoli meat balls, leg ham, mozzarella, tomato, toasted Turkish	
VEGGIE MELT	16.9
Open faced- shredded mozzarella, eggplant, zucchini, red bell peppers, roast pumpkin, kalamata olives, fresh tomato, basil pesto, toasted Turkish	
THE HUB CLUB	16.9
Turkey breast, crispy bacon, fresh tomato, crisp lettuce, aioli, lightly toasted multigrain	
THE WILD TURKEY	16.9
Turkey breast, Swiss cheese, avocado mash, cranberry sauce, cos, lightly toasted multigrain	
CHICKEN CAESAR WRAP	16.9
Chicken tenders, Crispy cos bacon rashes, poached egg, parmesan, croutons, anchovies, Caesar dressing	
VEGETARIAN WRAP	16.9
Greek style wrap, roast pumpkin, red peppers, tomato, red onion, grilled eggplant, feta, kalamata olives, tzatziki	

STARTERS-SHARES

SHOESTRING FRIES with Aioli dip	8.9
CHUNKY CHIPS with Aioli dip	8.9
SWEET POTATO FRIES w sour cream-sweet chilli	12.9
WARM MARINATED OLIVES	9.5
SOUP OF THE DAY Toasted sourdough	12.9
FETA CROQUETES (4) House tomato relish	11.9
SPICY MEATBALLS (6) Hub made Napoli sauce	14.9
SPICY BUFFALO WINGS	15.9
Spicy with blue vein cooling dip	
SMOKEY BBQ WINGS	15.9
American style hickory BBQ sauce	
TEMPURA STYLE CALAMARI	16.9
Tender as! Red onion, fresh parsley, aioli	
GREEK STYLE PRAWNS	21.9
Stir-fried, garlic-herb marinate, wilted spinach and tzatziki	

FRENCH CANADIAN POUTINE

PREPARED WITH LOVE AND OUR OWN HUB TWIST

THE MONTREAL	13.9
Chunky chips topped with mozzarella, Parmesan sour cream dip, hub port-wine mushroom jus	
THE PESTO POUTINE	13.9
Chunky chips topped with mozzarella cheese, creamy basil pesto sauce, fresh parmesan	
CHILLI CHEESE FRIES	15.9
Spicy ground beef and tomato salsa, cheese melt	

GOURMET SALADS

SEE BELOW FOR OUR SELECTION OF AMAZING SALAD TOPPERS

THE PERSIAN	16.9
Feta Persian style, roast pumpkin, beetroot, pear, walnuts, spinach, salad leaf, red onion, balsamic glaze	
SANTA FE	16.9
Tomato, avocado, salad greens, baby corn, Mexican beans, roast pumpkin, kalamata olives, poached egg, shaved parmesan, blue vein ranch dressing	
GRECO ROMAN	16.9
Salad mix, tomato, Spanish onion, roast bell peppers, kalamata olives, avocado, feta	
HUB CAESAR	16.9
Cos lettuce, garlic croutons, bacon rashes, poached egg, anchovies, Caesar dressing	

SALAD TOPPERS JUST... \$6.9 each

ADD A TASTY TOPPER TO YOUR GOURMET SALAD

Chicken Tenders	Tempura Calamari
Grilled Prawns	Sautéed Mushrooms
Smoked Salmon	Battered Barramundi
Chorizo Sausage	Grilled Halloumi

LUNCH MAINS

CALAMARI TEMPURA STYLE	19.8
Chips, hub slaw, aioli	
HUB FISH AND CHIPS	19.8
Fine cut barramundi strips in a thin batter, chips & hub slaw	
CREOLE CHICKEN	19.8
Avocado tomato salsa, chat potatoes, hub slaw	
BRAISED LAMB SHANK	22.8
Tomato-rosemary lamb jus, feta croquet, roast veggies	
SCALLOPINI AI FUNGHI	22.8
Pork scaloppini, heaping mushrooms, smooth creamy jus, chat potatoes, veggies	
ATLANTIC SALMON	22.8
Salsa Verde, chat potatoes, hub slaw	
BLACKENED BARRAMUNDI	22.8
Cajun spiced, garlic crème, potato feta croquet, grilled veggies, tomato bruschetta garnish	
EYE FILLET MEDALLIONS 220gm	22.8
Prepared medium, potato cubes, veggies, hub mushroom jus	

HUB LUNCH

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BREADS

GARLIC BREAD	8.9
Rustic bread with fresh garlic-herb butter	
WARM TURKISH	8.9
Served with extra virgin olive oil and balsamic	
CHEEZEE GARLIC	9.9
Rustic bread, mozzarella, fresh garlic-herb butter	
PIZZA BREAD	12.9
With fresh herbs, garlic butter and mozzarella	
RUSTIC BRUSCHETTA	12.9
Heaping chunky tomato bruschetta on crispy rustic bread, EVO-OIL balsamic glaze	

BRUSCHETTA LUNCHES **17.9**

TOASTED SOURDOUGH AND TOMATO BRUSCHETTA
WITH YOUR CHOICE OF THE FOLLOWING HUB TOPPER

Mediterranean Vegetables	Fresh Avocado
Smoked Salmon	Grilled Halloumi
Chicken Parmigiana	Tempura style Calamari

GOURMET PIZZAS

MARGHERITA	19.8
Bocconcini, fresh tomato, basil, oregano, EVOO	
NEW YORK	19.8
Salami, chorizo, Spanish onions, olives, mushrooms, mozzarella	
HAWAIIAN	19.8
Ham and pineapple	
NAPOLI	19.8
Kalamata, olives, anchovies, mushrooms, mozzarella, bocconcini cheese, fresh basil, EVOO	
FUN GUY	19.8
Mushrooms, spinach, bacon, bocconcini, EVOO	
VEGIO-LISHOUS	19.8
Fresh pesto, roast pumpkin, grilled eggplant, spinach, red bell peppers, Spanish onion, feta cheese, mozzarella	
GLUTEN FREE \$2 EXTRA	

AMAZING PASTA

SANDCRAB LASAGNA	19.9
Wilted spinach, pesto béchamel, slow roasted tomato, creamy Napoli sauce, shaved parmesan	
TRADITIONAL LASAGNA	18.9
Napoli sauce, slow roasted tomato, shaved parmesan	
SPAGHETTI AGLIO OLIO	17.9
Garlic, onion, fresh chilli, parsley, basil, tossed in extra virgin olive oil	
LINGUINI GENOVESE	17.9
Creamy pesto sauce, fresh spinach, sun dried tomatoes, shaved parmesan	
SPAGHETTI NAPOLETANA	17.9
Tossed in a rich roma tomato, basil, onion and garlic sauce	
SPAGHETTI PUTANESCA	18.9
Olives, anchovies, capers, Napoli sauce	
SPAGHETTI BOLOGNESE	18.9
Traditional recipe from Bologna Italy	
LINGUINI VEGETARIANA ROSSO	18.9
Mediterranean veggies, Persian feta, kalamata olives, extra virgin olive oil	
PENNE AMATRICIANA	18.9
Napoli sauce, fresh chilli and smoked bacon	
SPAGHETTI CARBONARA	18.9
Lean bacon, shallots, garlic and egg, tossed in a light cream sauce	
LINGUINI CAJUN CHICKEN	19.9
Chicken tenders sun dried tomatoes, green peas, spinach, in a creamy tomato Cajun spiced sauce	
SPAGHETTI MEATBALLS	19.9
Our own spicy meatballs on our spaghetti Napoletana	
TORTELLINI ALFREDO	19.9
Tossed in our fresh and creamy parmesan sauce	
SPAGHETTI TRUFFLED FUNGHI	19.9
Button & truffled mushrooms, wilted spinach, cream sauce	
LINGUINI PESTO POLLO	19.9
Hub's amazing Genovese pasta	
LINGUINI MARINARA... Tomato base	24.9
Succulent prawns, scallops, calamari, mussels, fresh herbs	
LINGUINI FRUTTI DI MARE... creamy base	24.9
Succulent prawns, scallops, calamari, mussels, fresh herbs	

BYO Wine only-\$ 4.5pp

Public holidays extra charge on menu will apply

Full menu Takeaway Ph. 3366 9000

1-10 STEWART PLACE, ASHGROVE

MOST MEALS AVAILABLE

GLUTEN FREE

DAIRY FREE AND VEGETARIAN

DIETARY REQUIREMENTS FRIENDLY