

## DINNER

### SMALLS

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The Bread Social sourdough, Cultur'd hand made butter (v)	6
Marinated olives, lemon, chilli, garlic & fennel (gf, vg)	9
Oysters, ginger & finger lime dressing (gf, df)	4.5/half doz 23/doz 45
Roasted oyster mushrooms, malted barley & almond cream (df, v, vg, n)	21
Salt baked parsnip, pickled celtuce & shaved macadamia (gf, df, v, vg, n)	19
Charred kangaroo loin, cured egg, fermented corn butter & pickled Tokyo turnip (gf)	22
Market ceviche, cucumber, buttermilk, buckwheat, lime & ginger (gf)	21

### BIGS

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Sichuan eggplant, salted pickles, charred greens, whipped tofu, peanut (gf, df, v, vg, n)	28
Market fish of the day, baba ganoush, charred corn, crispy chickpeas, citrus & dukkah (gf, df, n)	35
Brooklet Springs pasture raised roast chicken, corn, allium, buttermilk & tarragon (gf)	35
Slow roasted pork belly, earth baked beet, black garlic, davidson plum (gf)	36
Moreton Bay bugs, XO butter & Farm greens (gf)	59
Dry-aged beef prime cut, charred herb salsa, mustard & lemon (gf, df)	M.P

### SIDES

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Roast potatoes, garlic, rosemary salt & crème fraîche (gf, v)	11
Farm carrots, spent citrus, smoked honeycomb & stracchino (gf, v)	11
Smashed cucumber salad, chilli, mint, toasted rice & sesame (gf, vg)	12
Farm salad (v) <i>please ask our team for todays salad</i>	13

### DESSERT

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Crema Catalana, strawberry & anise myrtle (gf)	14
Berries, fruit, wattle cream, whey granita & brown sugar ice cream (v)	14
Chocolate mousse, brownie ice cream, strawberry (n)	15
Nimbin Valley blue & brie, honeycomb & fruit toast (n)	21