

DINNER

SMALLS

The Bread Social sourdough, cultured 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, macadamia (gf, n)	21

BIGS

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

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

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

B three blue ducks

DESSERT

Chocolate mousse, brownie ice cream, strawberry (gf, n)

15

Dandelion Vineyards 'Legacy of the Barossa' Pedro Ximenez - Barossa, SA

15

Berries, fruit, wattle cream, whey granita & brown butter ice cream
(gf, v)

14

Campbells Muscat - Rutherglen, VIC

12

Crèma Catalana, strawberry & anise myrtle (gf)

14

Brookies 'Mac' Wattleseed & Macadamia Liqueur - Australia

10

Nimbin Valley blue & brie, honeycomb & fruit toast (n)

21

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15

gf: gluten free df: dairy free n: contains nuts

Alterations to the menu are respectfully declined (dietary requirements excepted)

A surcharge of 10% on Sundays and 12.5% on Public Holidays will be applied