

FEED ME MENU

\$49 PER PERSON

IF YOU FANCY...

\$5ea / 28 / 54

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)

TO SHARE

Pumpkin hummus, roast pepitas, parsley, poppy seed, focaccia (df, vg)

BBQ octopus, pomodoro sauce, roast potatoes, oregano & basil (gf, df)

12hr braised lamb neck, parsnip, eschalot, fennel, soft herbs, lamb jus (gf)

Crispy potatoes, confit garlic, parmesan (v)

Warm flourless chocolate cake, miso caramel, wattleseed ice cream (v, n)

UPGRADE MAIN

\$5 PER PERSON

Massaman braised short rib, potato, bok choy, shallots, cashew, eschalot, coconut rice (gf, df, n)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

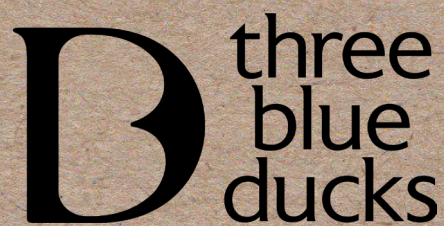
Please note all card payments will incur a 0.9% surcharge

A 10% surcharge on Sundays and 15% on public holidays will apply

A discretionary service gratuity of 8% is added to all tables of 12 or more

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FEED ME WINE PAIRING

\$34 PER PERSON

2017 Inkwell 'Blonde on Blonde', Viognier, McLaren Vale, SA

2019 Cape Jaffa, Shiraz, Limestone Coast, SA

DESSERT WINE

2019 Freeman botrytis, Dolcino, Hilltops, NSW

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