

SMALLS

Freshly shucked Sydney rock oysters, mango hot sauce (gf, df) | 5ea / 28 / 54

Sourdough, cultured butter (v) | 7

Roasted red capsicum & cashew hummus, dukkah, wood fired flatbread (df, vg, n) | 16

Half shell scallops, miso & wattleseed butter, toasted nori, finger lime (gf) | 32

Heirloom tomatoes, stracciatella, shaved peaches, gremolata, pangratatto (v, gf) | 22

Spiced lamb ribs, fermented capsicum, tabouli, confit garlic yogurt | 25

Raw kingfish, glazed pineapple, pickled seaweed, toasted sesame, soy mirin dressing (df) | 26

PIZZAS

GF base available +5

Margherita, tomato sauce, fior de latte, basil (v) | 24

Fennel salami, parmesan, stracciatella, confit tomato | 27

Marinated zucchini, leek cream, smoked mozzarella, fermented chilli (v) | 24
+anchovies / 5

Charred eggplant, olives, fior di latte, caramelised onions, salsa verde (v, vegan on request) | 26

BIGS

Roasted kingfish, burnt eggplant, charred corn, cucumber, tomato, pickled chilli (gf, df) | 39

BBQ prawns, XO butter, charred greens, lime (gf) | 39 / 69

Casarecce, cavolo nero & almond pesto, grilled asparagus, preserved lemon, pecorino (v, n) | 28

Spit roasted organic half chicken, fermented capsicum glaze, creamed corn, cos wedge, green tahini (gf, df) | 36

Harissa rubbed sweet potato, cashew cream, green lentils, pickled red onion, chermoula (gf, df, vg) | 29

Roasted porchetta, tamarind glazed pineapple salsa (gf, df) | 38

300g Provenir Scotch fillet, chimichurri, burnt onion soubise, roasted peppers (gf, df) | 49

SIDES

Cos salad, green tahini, toasted hemp seeds (gf, df, vg) | 13

Crispy potatoes, chicken fat, rosemary salt (gf, df) | 13

Charred asparagus, fermented capsicum butter, hazelnuts, lemon (gf, df, vg, n) | 15

DESSERTS

Basque cheesecake, balsamic strawberries | 16

Coconut sorbet, miso pineapple, peanut praline (gf, df, vg, n) | 16

Chocolate parfait, almond streusel, cherry compote (n) | 16

FEED ME MENU

Let us decide for you!

Try our selection from the menu for \$45pp

Minimum 2 people