

SMALLS

Bread from the wood oven, labneh, sumac (v) | 9

Freshly shucked Sydney rock oysters, citrus dressing (gf, df)
| 5.5 ea / 30 half doz / doz 58

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

Stracciatella, pickled melon, Davidson plum & fennel crunch (v) | 24

Spiced lamb ribs, burnt eggplant, tabouli, garlic yogurt | 25

Raw kingfish, fermented green chilli, buttermilk, cucumber, apple, nori (gf) | 25

SIDES

Burnt cabbage, smoked tomato butter, crispy pork skin (gf) | 14

Crispy potatoes, confit garlic, rosemary salt (vg, df, gf) | 13

Mixed grains, beetroot, lemon dressing, pickled fennel, pepita seeds (vg, df) | 14

FEED ME MENU

Let us decide for you!

Try our selection from the menu for \$70pp

Minimum 2 people

BIGS

Peri-peri glazed kingfish, sumac almond cream, tomato, mint & cucumber (df, n) | 42

Orecchiette pasta, tomato cream, toasted bread crumbs, parmesan, oregano (v) | 28

Roasted organic half chicken, honey & lemon thyme glaze, snap pea salad (gf, df) | 37

Wood fire roasted cauliflower, tahini, citrus marmalade, charred herb salsa, almonds (vg, df, gf, n) | 29

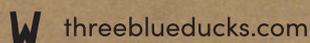
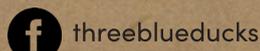
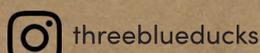
Roasted free-range pork chop, sweet & sour radishes, apple mustard, mustard greens (gf, df) | 39

300g Provenir striploin steak, garlic & caper butter, bbq leeks, beef jus (gf) | 55

DESSERTS

Coconut sorbet, miso caramel apples, sunflower seed praline (vg, df, gf) | 16

Chocolate parfait, burnt citrus, almond crunch (n) | 16



GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

A surcharge of 10% on Sundays and 15% on public holidays will be applied. Alterations to menus are respectfully declined (dietary requirements excepted). Card payments incur a 0.9% surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more. Follow us on Instagram for updates to offerings, events & food specials.