

FEED ME MENU

Byron | Lunch | \$70 per person

TO SHARE

The Bread Social sourdough, cultured hand made butter (v)

Stracciatella, pickled melon, Davidson plum, fennel crunch (v)

Venison pork & pistachio terrine, charred leek, Farm pickles, mustard, lavosh (df, n)

Slow roasted 600g pork collar, sweet & sour pineapple, lemongrass, roasting juices (gf, df)

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

Rosemary & garlic potatoes, spring onion, sour cream (gf, v)

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

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more.

FEED ME MENU

Byron | Dinner | \$95 per person

TO SHARE

Warm Bread Social wholemeal sourdough, caramel whey butter, smoked salt (v)

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

Spanner crab, stinging nettle pancake, macadamia, finger lime, crème fraiche (n)

Peri-Peri glazed kingfish, sumac almond cream, dukkah, tomato, mint & cucumber (df, n) (med rare)

Lamb rump, mustard greens, smoked yogurt, grains, charred onion, pan juices

Burnt cabbage, smoked tomato beurre blanc, crispy pork skin (gf)

Banana & caramel semifreddo, walnut brownie crumb, Chantilly (gf, n)

Roasted apple, coconut, marshmallow, buckwheat biscuit, apple ice (df, v, vg)

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