FEED ME MENU

Melbourne | \$70 per person | Meat

TO SHARE

Roasted red capsicum & cashew hummus, dukkah, house-made sourdough focaccia (df, vg, n)

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

Spiced lamb ribs, burnt eggplant, tabouli, garlic yogurt

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

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

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

ALTERNATE DROP

Chocolate parfait, burnt citrus, almond crunch (n)

FEED ME MENU

Melbourne | \$70 per person | Vego

TO SHARE

Roasted red capsicum & cashew hummus, dukkah, house-made sourdough focaccia (df, vg, n)

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

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

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

Burnt cabbage, smoked tomato butter (v, gf)

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

ALTERNATE DROP

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

FEED ME MENU

Melbourne | \$70 per person | Vegan

TO SHARE

Roasted red capsicum & cashew hummus, dukkah, house-made sourdough focaccia (df, vg, n)

Roasted & pickled pumpkin, herb salad, Davidson plum & fennel crunch (vg, df)

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

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

Burnt cabbage, smoky eggplant (vg, df, gf)

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

ALTERNATE DROP

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