

WINTER DINNER MENU

Melbourne

SMALLS

House-made sourdough focaccia, whipped butter (v) | 9

Sydney rock oysters, citrus dressing (gf, df) | 6/34/66

Roasted red capsicum & cashew hummus, dukkah, house-made sourdough focaccia (df, vg, n) | 17

Burrata, roasted & pickled beetroots, witlof, Davidson's plum salt, fennel seed crunch (v) | 26

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

Raw kingfish, fermented green chilli, buttermilk, cucumber, apple, nori (gf) | 26

BIGS

Red curry mussels, bok choy, brown rice, coconut & peanut sambal (gf, df, n) | 38

Orecchiette pasta, tomato cream, toasted bread crumbs, parmesan, oregano (v) | 29

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 (gf, df, vg, n) | 29

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

300g grass-fed porterhouse steak, garlic & caper butter, bbq leeks, beef jus (gf) | 55

SIDES

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

Potatoes, rosemary salt, confit garlic aioli (v, df, gf) | 13

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

DESSERT

Caramelised mandarin, coconut sauce, fig & sesame cracker, caraway seed sherbert (vg, df, gf) | 16

Baked pear, hazelnut & almond frangipane, rhubarb, hot chocolate custard (v, n) | 16

FEED ME | 70

Let us decide for you, with a round up of our favourite dishes!
Ask our friendly staff for more details

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.