



LAMB MONTH SPECIALS

Melbourne

From the July 22–August 22, Andy Allen & Head Chef Mark Hannell have added these epic lamb dishes to our brekky, lunch, and dinner menu for a limited time... We're getting our lamb from one of the best farmers in VIC, just down the road in Gippsland!

BREAKFAST

Pulled bbq lamb & mash potato cakes, poached eggs, harissa yoghurt, herb salad, pepita dukkah (gf) | 23

LUNCH & DINNER

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

BBQ lamb, celeriac, herb salsa, hazelnuts, burnt honey, radicchio, 'Bodriggy' stout gravy (df, n) | 43

Pair with Bodriggy Oatmeal stout, 5.6% | 8, 17 OR Bodriggy 'Speccy Juice' session IPA 3.5% | 7, 14

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.