

FEED ME MENU

Melbourne | 2-11 guests | \$70 per person | meat

TO SHARE

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

Burrata, roasted & pickled beetroots, witlof, Davidson's plum salt, fennel seed 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)

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

DESSERT

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

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

Melbourne | 2-11 guests | \$70 per person | vego

TO SHARE

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

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

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

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

Burnt cabbage, smoked tomato butter (gf, v)

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

DESSERT

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

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

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FEED ME MENU

Melbourne | 2-11 guests | \$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 (df, vg)

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

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

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

Potatoes, rosemary salt, confit garlic (df, gf, v, vg)

ALTERNATE DROP

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

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