

FEED ME MENU

Byron | Lunch | 2-11 guests | \$70 per person

TO SHARE

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

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

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

Slow roasted 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 | 2-11 guests | \$95 per person

TO SHARE

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

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

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

Yellow curry mussels, coconut, lemongrass, pumpkin, celery taro stem, crispy chilli cashew oil, lime (gf, df, n)

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)

Apple & cinnamon teacake, coconut, marshmallow, buckwheat biscuit, apple ice (df, v, vg)

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