## FEED ME MENU

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

## TO SHARE

The Bread Social sourdough, cultured hand made butter (v)

Burrata, heirloom tomato, pickled rhubarb, capers (gf, v)

Raw kingfish, salted cucumber, buttermilk, citrus (gf)

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12 hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices (gf, df)

Stir-fry greens, garlic, pickled chilli (gf, df, v, vg)

Rosemary & garlic potatoes, spring onion, sour cream (gf, v)

## FEED ME MENU

Byron | Dinner | 2-11 guests | \$95 per person

## TO SHARE

Fermented potato bread, taramasalata or spiced chickpea (df)
Burrata, Heirloom tomato, pickled onion, capers (gf, v)
Raw kingfish, pickled rhubarb, buttermilk, green oil (gf)

Farm pork, Farm herb salsa, mustard, pickles, roasting juices (gf, df)

Rosemary & garlic potatoes, spring onion, sour cream (gf, v)

Stir-fry greens, garlic, pickled chilli (gf, df, v, vg)

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Roasted stone fruit, tea cake crumble, coconut chantilly, berries (df, v, vg)

Chocolate mousse, whey butterscotch, buckwheat & walnut brownie crumb (gf, n)