

SPRING DINNER MENU

Melbourne

SMALLS

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

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

Sweet potato hummus, crispy onions, house-made sourdough focaccia (df, vg) | 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, bbq pineapple, sweet & sour lime dressing, green chilli, cucumber, nori (gf, df) | 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 half chicken, honey & lemon thyme glaze, sweetcorn salsa (gf, df) | 38

Maple glazed pumpkin, confit chickpeas, cashew cream, dukkah, citrus & watercress salad (vg, gf, df, n) | 29

Slow roasted lamb, salsa verde, caramelised fennel, almonds (gf, df, n) | 44

300g grass-fed porterhouse steak, garlic & caper butter, whole grain mustard, charred cos, pickled eschalots, beef jus (gf) | 58

SIDES

Char grilled asparagus & broccolini, herb stem tahini sauce, crispy pork skin (gf, df) | 17

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

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

DESSERT

BBQ pineapple, coconut custard, mango, lemongrass syrup, sesame seed praline (vg, gf, df) | 16

Tiramisu, coffee, chocolate, macadamias, mascarpone, salted caramel (gf, 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