

FEED ME MENU

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

TO SHARE

Sweet potato hummus, crispy onions, house-made sourdough focaccia (df, vg)

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

Spiced lamb ribs, burnt eggplant, tabouli, garlic yogurt

Roasted half chicken, honey & lemon thyme glaze, sweetcorn salsa (gf, df)

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

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

DESSERT

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

Sweet potato hummus, crispy onions, house-made sourdough focaccia (df, vg)

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

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

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

Char grilled asparagus & broccolini, herb stem tahini sauce (gf, df, vg)

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

DESSERT

Tiramisu, coffee, chocolate, macadamias, mascarpone, salted caramel (gf, v, n)

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FEED ME MENU

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

TO SHARE

Sweet potato hummus, crispy onions, house-made sourdough focaccia (df, vg)

Roasted & pickled beetroots, witlof, Davidson's plum salt, fennel seed crunch (df, vg)

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

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

Char grilled asparagus & broccolini, herb stem tahini sauce (gf, df, vg)

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

DESSERT

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

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