

PRE-DINNER SNACKS

Fermented potato bread, taramasalata or spiced chickpea (df) | 12

Southern fried chicken oysters, soured cream, pickles (gf) | 12

Venison & bush five spice sausage, beer onions (df) | 12

GARDEN

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves (gf, df, v, vg) | 10

Farm vegetables, pickled & raw, cashew cream, dill, taro crisps (gf, df, v, vg, n) | 18

Burrata, heirloom tomato, pickled onion, capers (gf, v) | 27

Rosemary & garlic potatoes, spring onion, sour cream (gf, v) | 14

Corn on the cob, seaweed miso butter, popcorn, lime (gf, v, vg on request) | 10

Farm cos, ranch dressing, parmesan, herbs (gf, v, vg on request) | 12

Marinated cucumber, cranberry hibiscus, watermelon, whipped feta, buckwheat (gf, v, vg on request) | 12

Harissa eggplant, hummus, spiced lentils, tahini dressing, dukkah (gf, df, v, vg, n) | 29

Roasted fennel & zucchini, sunflower seeds, sprouted legumes, cumquat & burnt orange dressing (gf, df, v, vg, n) | 30

SEA

Freshly shucked oysters, finger lime & Davidson's plum vinaigrette (gf, df) | 6.5/37/72

Raw kingfish, pickled rhubarb, buttermilk, green oil (gf) | 29

Coal roasted octopus, smoked potato, olive salsa, chilli oil (gf, df) | 27

Yellow curry mussels, coconut, lemongrass, tulsi basil, celery stem taro, fried shallots, coriander, lime (gf, df) | 39

Market fish, Farm greens, caper & charred lemon butter, dill (gf) | MP

LAND

Venison tataki, black garlic, crispy onion, fire roasted blueberries (gf, df) | 26

Twice cooked chicken, charred leek, sweet corn (gf) | 40

Roasted lamb saddle, Farm greens, smoked garlic, jus (gf, df) | 45

Farm pork, Farm herb salsa, mustard, pickles, roasting juices 600g, *to share* (gf, df) | 95

Chargrilled 8-week dry-aged steak, spring onion butter, curry leaves (gf) | MP