

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)

Farm cos, ranch dressing, parmesan, herbs (gf, v)

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

Fermented potato bread, taramasalata or spiced chickpea (df)

Burrata, Heirloom tomato, pickled onion, capers (gf, v)

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

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

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

Farm cos, ranch dressing, parmesan, herbs (gf, v)

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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)

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