

SUMMER 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
+ peri-peri spiced pork ragu (gf, df) | 6

Heirloom tomatoes, whipped ricotta, pickled green tomatoes, pangrattato, basil (v) | 21

Lamb rib barbacoa tostadas, pickled cabbage, burnt tomato, chipotle salsa (gf, df) | 26

Roasted mushroom tostadas, pickled cabbage, burnt tomato, chipotle salsa (gf, df, vg) | 24

Raw kingfish, bbq pineapple, sweet & sour lime dressing, green chilli, cucumber, nori (gf, df) | 26

Crumbed fish cakes, tartare sauce, zucchini & mint salad (df) | 18

BIGS

Red curry mussels, bok choy, brown rice, coconut & peanut sambal (df, n) | 38

Casarecce pasta, tomato cream, toasted bread crumbs, parmesan, oregano (v) | 28
+ beef bolognese (gf, df) | 6

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

Porchetta, fig chutney, pickled peach & fennel salad, toasted buckwheat (gf, df) | 38

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

SIDES

Char grilled broccolini, herb stem tahini sauce, spiced almonds (gf, df, n, vg) | 14

Hand cut chips, rosemary salt, confit garlic aioli (gf, df, v) | 12

Caesar salad - baby cos, bacon, buttermilk dressing, shaved parmesan, pepita seeds (gf, *v on request) 13 | 26

DESSERT

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

Tiramisu, coffee, chocolate, macadamias, mascarpone, salted caramel (gf, v, n) | 15

FEED ME | 70

Let us decide for you, with a round up of our favourite dishes!
Ask our friendly staff for more details