

FEED ME MENU

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

TO SHARE

Sweet potato hummus, crispy onions, house-made sourdough focaccia (df, vg)
+ peri-peri spiced pork ragu (gf, df) | 4pp

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

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

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

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

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

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

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

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

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

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

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

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

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

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

DESSERT

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

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