

FEED ME MENU

Byron | Lunch | 2-11 guests | \$70 per person

TO SHARE

The Bread Social sourdough, cultured butter, smoked salt (v)

Burrata, heirloom tomato, pickled rhubarb, capers (gf, v)

Raw kingfish, roasted chilli oil, beach vinegar, fish mint, nashi pear, crispy rice (gf, df)

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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)

Roasted potatoes, spring onion & garlic salt, sour cream (gf, v, *)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: VEGAN ON REQUEST

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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Bread & butter pudding, whiskey soaked currants, vanilla ice cream (n)

Chocolate & walnut brownie cheesecake, caramel, orange zest,

Davidson plum salt (gf, n)

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