

FEED ME MENU

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

TO SHARE

Hummus, piri piri spiced chickpeas, dukka, garlic pita (df, vg, n)

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)

Cos wedge, ranch dressing, dill (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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