

# FEED ME MENU

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

## TO SHARE

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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

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Sourdough bread, cultured butter, smoked salt

Beetroot, guanciale, ricotta, kumquat (gf, \*)

Raw kingfish, pear, chilli oil, beach vinegar, fish mint leaves (gf, df)

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Picanha steak, green sauce, blackened peppers, beer mustard (df)

Crispy potatoes, thyme oil, soured cream (gf, v)

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Chocolate & walnut brownie cheesecake, caramel, orange,

Davidson plum salt (gf, n)

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