

# AUTUMN DINNER

Melbourne

## SMALLS

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House-made sourdough focaccia, butter (v) | 9

Sydney rock oysters, citrus dressing (gf, df) | 6/34/66

Marinated Mount Zero olives (gf, df, vg) | 9

Mozzarella & parmesan arancini, almond & capsicum romesco sauce (v, n) | 14

Sweet potato hummus, crispy onions, house-made sourdough focaccia (df, vg) | 17

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

Ricotta, roasted & pickled beetroots, witlof, toasted breadcrumbs (v) | 14

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, nashi pear, sweet & sour lime dressing, green chilli, cucumber, nori (gf, df) | 25

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

## BIGS

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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 | 6

Roasted half chicken, honey & lemon thyme glaze, mushrooms, pearl barley, caramelized leeks (df) | 39

Maple glazed pumpkin, confit chickpeas, cashew cream, dukkah, citrus & watercress salad (gf, df, vg, n) | 29

Lamb rump, burnt eggplant, honey glazed carrots, pomegranate (gf, df) | 40

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

## SIDES

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

## DESSERTS

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Coconut custard, poached rhubarb, dark chocolate & sesame seed crunch (gf, df, vg) | 16

Fried apple pie, honeycomb ice cream (v) | 16

## FEED ME | 70

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

**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.