### 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

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

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

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

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

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

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

#### ADD DESSERT FOR \$8PP

## FEED ME MENU

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

# TO SHARE

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

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

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

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

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

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

ADD DESSERT FOR \$8PP

### 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 (gf, df, vg, n)

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

ADD DESSERT FOR \$8PP