

# FEED ME MENU

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

## TO SHARE

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White bean hummus, broad bean & radish salsa, pepita dukkah, focaccia (df, vg) + peri-peri spiced pork ragu | 4pp

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

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

Pulled pork 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, citrus (gf, df)

Char grilled heirloom beans, harissa, toasted coconut & hazelnuts (gf, df, vg, n)

## ADD DESSERT FOR \$8PP

**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.

# FEED ME MENU

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

## TO SHARE

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White bean hummus, broad bean & radish salsa, pepita dukkah, 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, vg)

Cauliflower korma, cashews, chickpeas, curry leaf, basmati & wild rice (gf, df, vg, n)

Char grilled heirloom beans, harissa, toasted coconut & hazelnuts (gf, df, n, vg)

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