

SPRING DINNER

Oysters, Davidson plum vinegar, finger lime (gf, v) | 6.5

Olives, chilli, lemon, bay leaf (gf, df, v, vg) | 12

Mixed pickles (vg) | 7

Garlic bread, marjoram butter (v) | 13

Prawn toast, kaffir lime, sesame, kimchi ketchup | 9 per piece

Beef tartare, pickled mustard seed, curry leaf oil, chives, cured egg, papadum (gf, df) | 13

Wild venison skewer, pickled currants, buckwheat crunch (gf, df) | 13 per piece

Sweet potato hummus, Ducks hazelnut & almond dukkah, toasted bread (vg, df, n) | 17

Charred squid, crispy fried legs, roast chilli & lime, fried garlic, coriander (df, gf) | 26

Polenta gnocchi, pumpkin, pepita seeds, pesto (gf, df, vg) | 26/35

Kingfish ceviche, coconut, spent citrus oil, betel leaf, salted candy macadamias, sriracha flakes (gf, df, n) | 27

Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli peanut (gf, df, v, vg, n) | 30

Crispy skin barramundi, smoked eggplant, charred corn, cucumber, cherry tomato, orange (gf, df) | 42

Sourdough crumbed pork schnitzel, lemon, capers, upland cress | 44

Market steak, salsa verde, blackened peppers, beer mustard (df) | MP

12-hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices, 600g - to share (gf, df) | 86

Broccoli, Monte Nardi, smoked almonds (gf, v, n, *) | 15

Crispy potatoes, thyme oil, soured cream (gf, v) | 15

Farm greens, chilli, garlic (gf, df, *) | 15 + pork mince | 4

Farm leaves, sunflower pesto (gf, df, vg) | 16

Passionfruit & citrus curd, meringue, whipped coconut, charred pineapple (gf, df, vg) | 17

Berry swirl ice cream, honey oats, macadamia, lemon myrtle shortbread (n) | 17

Dark chocolate mousse, hazelnut crunch, macerated berries (gf, n) | 17