

FEED ME MENU

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

TO SHARE

Sweet potato hummus, Ducks' hazelnut & almond dukkah, focaccia (df, vg, n) + peri-peri spiced pork ragu | 4pp

Fior di latte, zucchini, capers, chili crunch, pangrattato (v)

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

Pulled pork tostadas, pickled cabbage, burnt tomato & chipotle salsa (gf, df)

Chermoula glazed roast chicken, sweet & sour capsicum, thyme chicken jus (gf, df)

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

Char grilled asparagus & broccolini, harissa, almonds (vg, gf, df, 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

Sweet potato hummus, Ducks' hazelnut & almond dukkah,
focaccia (df, vg, n)

Fior di latte, zucchini, capers, chili crunch, pangrattato (v)

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

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

Miso glazed eggplant, tofu, bean shoots, coriander, spring onion,
chilli & peanut (df, vg, n)

Char grilled asparagus & broccolini, harissa, almonds (vg, gf, df, n)

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