## SUMMER LUNCH \& DINNER

Melbourne

## SMALLS

House-made sourdough focaccia, cultured butter, smoked salt (v)| 9
Sydney rock oysters, citrus dressing (gf, df) | 6/34/66
Marinated Mount Zero olives ( $\mathrm{gf}, \mathrm{df}, \mathrm{vg}$ )| 9
Mozzarella \& parmesan arancini, almond \& capsicum romesco sauce (v, n)| 15
Sweet potato hummus, Ducks' hazelnut \& almond dukkah, focaccia (df, vg, n)| 17

+ peri-peri spiced pork ragu (gf, df)|6
Fior di latte, zucchini, capers, chili crunch, pangrattato (v)| 22
Pulled pork tostadas, pickled cabbage, burnt tomato \& chipotle salsa ( $\mathrm{gf}, \mathrm{df}$ ) | 26
Roasted mushroom tostadas, pickled cabbage, burnt tomato \& chipotle salsa ( $\mathrm{gf}, \mathrm{df}, \mathrm{vg}$ ) | 24
Szechuan pepper \& salt squid, roast chilli \& lime, fried garlic, coriander ( $\mathrm{gf}, \mathrm{df}$ ) | 26*
Crumbed fish cakes, charred cucumber $\&$ mint yoghurt | 19


## BIGS

Roasted kingfish, fermented chilli butter, charred greens, toasted rice \& nori (gf)|43* Casarecce pasta, tomato cream, toasted bread crumbs, parmesan, oregano (v)|28*

+ beef bolognese 6
Chermoula glazed half roast chicken, sweet \& sour capsicum, thyme chicken jus ( $\mathrm{gf}, \mathrm{df}$ ) | 39*
Miso glazed eggplant, tofu, bean shoots, chickpeas, coriander, spring onion,
chilli \& peanut ( $\mathrm{df}, \mathrm{vg}, \mathrm{n}$ )| 29*
Lamb rump, burnt eggplant, honey glazed carrots, citrus (gf, df)| 42*
Grass-fed beef cheeseburger, burger sauce, tomato relish, pickles, lettuce, chips, aioli, served medium rare $128^{\star}$
Tempura cauliflower burger, pickles, slaw, lemon dressing, chips, aioli (v)| 25*
200g grass-fed porterhouse steak, hand cut chips, burnt onion \& herb butter, whole grain mustard, jus (gf)| 41*


## SIDES

Char grilled broccolini, harissa, almonds (vg, gf, df, n)| 15
Hand cut chips, rosemary salt, confit garlic aioli (gf, df, v) | 12
Cos lettuce, ranch dressing, salted ricotta (gf, v)| 15

## DESSERTS

Mango sorbet, whipped coconut, pineapple, sesame seed crunch (vg, gf, df)| 16
Dark chocolate mousse, hazelnut crunch, macerated berries ( $\mathrm{gf}, \mathrm{v}, \mathrm{n}$ )| 16

## FEED ME | 70*

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

