SUNDAY ROAST

LET US MAKE ALL THE DECISIONS

7 Plates - Feed me menu | 75 9 Plates - Feast menu | 90

TO START

Badass Bloody Mary | 14 Wyborowa vodka, Duck's hot sauce, tomato juice, lemon, chilli

The Smokin' Mary | 15 Wyborowa Vodka, pepper berry smoked tomato juice, lemon, chilli, olives

Mimosa | 12 Orange juice, prosecco

SMALLS

Sydney rock oysters, kumquat mignonette (gf, df) | 6.5 ea 39, 76 Fresh sourdough, whipped roast chicken skin butter or cultured butter, smoked salt (v) | 12 Fire roasted eggplant, harissa, dukkah, sweet potato chips (gf, df, vg, n) | 17 Australian Bay lobster roll | 19 Market fish crudo, plum, cucumber, radish, chilli (gf, df) | 29 Baked haloumi, honey, pear, za'atar (gf, v) | 24 Szechuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 27

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Roast grassfed beef sirloin, beef fat roasties, Yorkshire pudding, seasonal roast vegetables, beef gravy | 42

Roast pork, beef fat roasties, Yorkshire pudding, caramelised apple, seasonal roast vegetables, beef gravy | 42

+ cauliflower cheese | 8 + trio of mustards | 4 + Yorkshire pudding | 3

BIGS

Slow cooked lamb shoulder, red chimichurri, jus (gf, df) | 54 / 96

Market fish, red curry sauce, fennel, bottarga (gf, df) | 46 / 74

Baked gnocchi, vodka sauce, pangrattato (v) | 34

Wood fired cauliflower, chipotle creme, chilli cashews (gf, df, v, vg, n) | 30

Grain salad, pumpkin, sweet potato, broccoli, pickled onion, hazelnut dukkha, pomegranate dressing (df, v, vg, n) | 23 + roast chicken | 9 + halloumi | 8

SIDES

Crispy potatoes, confit garlic butter, rosemary salt (gf, v) | 15 Roasted sugarloaf cabbage, tahini vinaigrette (gf, df, v, vg) | 16 Mixed leaf salad, citrus, fennel, pickled chilli (df, gf, v, vg) | 12 Skin-on chips, Ducks' salt (gf, df, v, vg) | 12

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS