

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

SUNDAY ROASTS

Roast grassfed beef sirloin, beef fat roasties, Yorkshire pudding, seasonal roast vegetables, beef gravy | 39

Roast pork, beef fat roasties, Yorkshire pudding, caramelised apple, seasonal roast vegetables, beef gravy | 39

+ 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, hazelnuts & pepitas, sesame dressing (df, v, vg, n) | 23
+ roast chicken | 9

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

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% Surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.