

AUTUMN LUNCH & DINNER

LET US MAKE ALL THE DECISIONS

7 Plates – Feed me menu | 75

9 Plates – Feast menu | 90

SMALLS

Sydney rock oysters, kumquat mignonette (gf, df) | 6.5 ea 39, 74

Fresh sourdough, whipped roast chicken skin butter or cultured butter, smoked salt (v) | 12

Fire roasted eggplant, harissa, dukkah, sweet potato chips (gf, df, v, 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

BBQ leeks, cashew cream, pickles, tarragon, quinoa (gf, df, v, vg, n) | 26

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 roasted chicken, green sambal, jus (gf, df) | 42 / 70

Sea Fed sirloin 250g, mushroom mustard, lemon (gf, df) | MP

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

Premium bone in steak, roasted garlic and tarragon butter (gf) | MP

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

DESSERTS

Baked brown butter cookie, fig jam, sourdough custard (v) | 16

Passionfruit curd, finger lime, meringue, almond (gf, df, v, vg, n) | 16

Milk chocolate mousse, popcorn ice-cream, chocolate sauce (gf, v) | 16

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.