

LUNCH & DINNER

LET US MAKE ALL THE DECISIONS

6 Dish Feed Me menu | 80 pp

8 Dish Feast menu | 95 pp

SMALLS

Local sourdough, chicken skin butter, smoked salt | 12

Freshly shucked oysters, herb mignonette | df, gf | 7/39/78

Grumpy Grandma's olives, lemon, garlic, bay leaves | gf, vg | 12

Australian Bay lobster croissant | 21

Coal roasted scallop, garlic butter, Farm togarashi | gf | 12 ea

Chickpea hummus, Ducks' dukkah, crisps | gf, vg, n | 16

Stracciatella, apple jam, chilli seed crunch | gf | 28

Market fish crudo, plum ponzu, beetroot kosho | gf, df | 29

BIGS

Slow cooked pumpkin, cos leaves, smoked yoghurt, sprouts | v, vg*, gf | 32

Crispy skin barramundi, yellow curry, greens, brown rice, papaya, lime | df, gf | 47

Polenta gnocchi, Greens from The Farm, pear, parmesan | gf, vg* | 29/37

12-hour slow-cooked brisket, onion salsa, pickles, roasting juices, 600g to share | df, gf | 99

FROM THE FIRE

All our steaks are served with Farm herb salsa, Ducks' beer mustard & jus

Moreton Bay bugs, XO butter, lime | gf | 85

BBQ squid, zhoug, chilli, burnt lemon mayo | df, gf | 29

Sea Fed beef sirloin 300g | df | 52

Sea Fed beef scotch fillet 300g | df | 64

Rib-eye on the bone 800g | df | 145

Charcoal chicken, nduja, whipped garlic, onion | gf | 44/73

Spit roasted porchetta | df | 46 | Weekends only

SIDES

Skin on chips, Ducks' salt, roasted Farm garlic aioli | df, gf, v | 12

Wok Farm greens, | gf, vg | 16

Blackened cabbage, smoked tomato chilli butter | gf, v | 19

Farm leaves, radish, pickled lentils | gf, vg | 13

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

A surcharge of 10% on weekends and 15% on public holidays will be applied. Amex payments incur a 2.75% surcharge.

All other card payments incur a 1.65% surcharge. A discretionary gratuity of 8% is applied to groups of 12 or more.