

LUNCH & DINNER

LET US MAKE ALL THE DECISIONS

7 Dish Feed Me menu | 75 pp

9 Dish Feast menu | 90 pp

SMALLS

Sydney rock oysters, kumquat mignonette (gf, df) 6.5 each, 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) 52

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

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

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

Olssons salt & caramel semifreddo, shortbread, preserved cumquats (gf, v) 16

Mini doughnuts, chocolate & hazelnut butter, apple caramel (df, vg, n) 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.