LET US MAKE ALL THE DECISIONS

7 Dish Feed Me menu | 75pp 9 Dish Feast menu | 90pp

TO START

Badass Bloody Mary | Wyborowa vodka, Duck's hot sauce, tomato juice, lemon, chilli | 14 The Smokin' Mary | Wyborowa Vodka, pepper berry smoked tomato juice, lemon, chilli, olives | 15

Mimosa | Orange juice, prosecco | 12

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 $\mid v \mid$ 12

Fire roasted eggplant, harissa, dukkah, sweet potato chips | gf, df, vg, n | 17

Australian bay lobster roll | 21

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 | 29

SUNDAY ROASTS

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 | 58 / 98

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 + haloumi 8

SIDES

Crispy potatoes, confit garlic butter, rosemary salt \mid gf, v \mid 15 Roasted sugarloaf cabbage, tahini vinaigrette \mid gf, df, v, vg \mid 17 Mixed leaf salad, citrus, fennel, pickled chilli \mid df, gf, v, vg \mid 12 Skin-on chips, Ducks' salt \mid gf, df, v, vg \mid 12