

## FEED ME

2+ guests | 64 per person

29 wine pairing

## TO SHARE

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Mozzarella & parmesan arancini, almond romesco sauce | v, n

NV Motley Cru, Prosecco, King Valley, VIC

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Saganaki, roasted beetroots, honey, walnuts | v, gf, n

Salt & Szechuan pepper squid, roast chilli & lime, fried shallot, coriander | gf, df

2023 Totara, Sauvignon Blanc, Marlborough, NZ

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Slow cooked lamb shoulder, chimichurri, pickles, herbs | gf, df

Skin-on chips, Ducks' salt, aioli | gf, df, v, vg\* option

Cos, salted ricotta, ranch dressing | gf, v

2023 Dal Zotto, Sangiovese, King Valley, VIC

## DESSERT (ADD-ONS)

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Peanut butter baked cookie | 16

chocolate fudge brownie ice cream | n

Meringue | 16

Sea salt meringue, coconut, berries, honey | gf, v, df, vg\* option

A: AUSTRALIAN SOURCED SEAFOOD 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. Substitutions will be given for dietary requirements