

LET US MAKE ALL THE DECISIONS

7 Dish Feed Me menu | 75pp

9 Dish Feast menu | 90pp

SMALLS

Freshly shucked oysters, kumquat mignonette | gf, df | 6.5 / 39 / 76

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 | 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

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

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 roasted chicken, green sambal, jus | gf, df | 42 / 72

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 dukkah, 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 | 17

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