

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 | a, df, gf, s | 7/39/78

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

Australian Bay lobster croissant | a, s | 21

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

BBQ squid, zhoug, chilli, burnt lemon mayo | a, df, gf | 28

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

Fresh curds, melon, macadamia, Ooray plum | gf, n, v | 18

Market fish crudo, cucumber, coconut, fermented chilli, peanut | a, df, gf, n | 29

BIGS

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

Crispy skin barramundi, macadamia, tomato, fennel, burnt orange | a, df, gf, n | 45

Polenta gnocchi, Farm greens, basil, tomato, pecorino | gf, vg* | 29/37

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

FROM THE FIRE

Steak & porchetta served with Farm herb salsa, Ducks' beer mustard & jus

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

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, peppers, currants, parsley salad | df, gf | 44/73

Spit roasted porchetta | df | 46 | Weekends only

SIDES

Skin on chips, Ducks' salt, aioli | df, gf, v | 14

Watermelon, cucumber, green olive, feta, mint | gf | 16

Farm leaves, radish, citrus dressing | gf, vg | 13

Charred corn, whipped garlic, pecorino | gf, v | 17

a: Australian sourced seafood | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | vg* on request | n: contains nuts | s: contains shellfish

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.