

LUNCH & DINNER

LET US MAKE ALL THE DECISIONS

7 Dish Feed Me menu | 80pp

8 Dish Feast menu | 95pp

SMALLS

Oysters, mignonette | gf, df | 6.5/37/72

Hearthfire sourdough bread roll, butter, Dorriggo pepper | v | 6pp

Half-shell scallop, burnt citrus butter | gf | 12 each

Grilled king prawns, garlic butter, chilli peanuts, lime | gf, n | 39 | +extra prawn | 13

Market fish crudo, plum ponzu, cucumber, radish | df | 28

Stracciatella, peach jam, mint, za'atar | gf, v | 27

Heirloom tomatoes, cashew cream, garden herbs | gf, vg, n | 24

Fire-roasted eggplant, harissa, dukkah, vegetable chips | df, gf, v, vg | 17

BIGS

Crispy-skin barramundi, tomato, fennel, burnt orange | gf, df | 44

Roast chicken, peppers, currants, parsley salad | gf, df | 42

12-hour slow-cooked brisket, chimichurri, pickles, herbs | gf, df | 48/64

600g rib eye, Ducks' beer mustard, shallots, jus | gf, df | 130

Ricotta gnocchi, pesto, parmesan, sunflower seed gremolata | v, n | 34

Harissa-maple roasted pumpkin, tahini, pepitas | gf, df, vg | 32

SIDES

Dorriggo potatoes, smoked salt, herb butter | gf | 16

Roasted carrots, salsa verde | gf, df | 16

Market leaves, citrus vinaigrette | gf, df, n | 12

Skin-on chips, smoked potato mayo, Ducks' salt | gf, df | 12

DESSERTS

Sea salt meringue, coconut, mango, passionfruit, local honey | gf, v | 17

Sticky date, vanilla bean ice cream, rum caramel, macadamia | n | 18

Cheese plate - brie, pecorino, house-made fig jam, fruit, sourdough | 27

a: Australian sourced sea food | gf: gluten 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.