

LET US MAKE ALL THE DECISIONS

7 Dish Feed Me menu | 80pp

9 Dish Feast menu | 95pp

SMALLS

Sydney rock oysters, cumquat mignonette | a, gf, df | 6.5 / 39 / 76

Fresh sourdough, roast chicken skin butter or cultured butter, smoked salt | 12

Abrolhos half-shell scallop, burnt citrus butter | a, gf | 12 each

Australian Bay lobster roll | a | 21

King prawns, Aleppo pepper butter, sea blight | a, gf | 39 | + extra prawn | 13

Charred asparagus, sugar snaps, peas, cashew cream, sumac, garden herbs | gf, df, v, vg | 21

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

Szechuan pepper & salt squid, roast chilli, lime, fried garlic, coriander | a, gf, df | 29

Vanella stracciatella, peach jam, mint, za'atar | gf, v | 27

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

BIGS

Slow-cooked Milly Hill lamb shoulder, red chimichurri, jus | gf, df | 58 / 108

Oakdale Farm 280g Sea Fed Beef sirloin, Ducks' beer mustard, jus | 59

O'Connor premium Black Angus bone in rib eye, Ducks' beer mustard, jus | MP

Market fish, tomato, fennel, burnt orange | a, gf, df | MP

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

Gnocchi, peas, parmesan pangrattato, green goddess, herbs | v | 34

King Brown mushrooms, tahini coconut yoghurt, lemon, chickpeas, seed salsa | gf, df, v, vg | 30

Quinoa salad, asparagus, peas, broccoli, onion, hazelnut dukkah, vinaigrette | df, gf, v, vg, n | 23
+ roast chicken 9 + haloumi 8

SIDES

Crispy potatoes, confit garlic butter, rosemary salt | gf, v | 15

Mixed leaf salad, citrus, fennel, pickled chilli | gf, df, v, vg | 12

Skin-on chips, Ducks' salt | df, v | 12

Tomatoes, basil, tahini dressing | df, vg | 16

DESSERTS

Sea salt meringue, coconut, mango, passionfruit, wildflower honey | gf, v | 16

Soft-baked cookie, wattle-seed ice cream | 16

Vanilla sago, wood-fired strawberries, coconut cream | gf, df, v, vg | 16

a: Australian sourced sea food | 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