

# LUNCH & DINNER

## LET US MAKE ALL THE DECISIONS

7 Dish Feed Me menu | 80pp

8 Dish Feast menu | 95pp

### SMALLS

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

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

Marinated olives, garlic, cinnamon & orange | df, gf, v, vg | 10

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

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

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

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

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

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

### BIGS

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Crispy-skin barramundi, tomato, fennel, burnt orange | a, 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

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

Roasted carrots, salsa verde | gf, df | 16

Market leaves, citrus vinaigrette | gf, df | 12

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

### DESSERTS

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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