

LUNCH & DINNER

LET US MAKE ALL THE DECISIONS

7 Dish Feed Me menu | 80pp

9 Dish Feast menu | 95pp

RAW

Sydney rock oysters, cumquat mignonette | a, gf, df | 6.5 / 39 / 75

Grass-fed beef tartare, beef fat toast, smoked yolk | gf, df | 26

Yellowfin tuna crudo, plum ponzu, salted cucumber, beetroot kosho | a, gf, df | 28

SMALLS

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

Coal-roasted Abrolhos Island scallop, burnt citrus butter, sesame furikake | a, gf | 12 each

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

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

Heirloom tomatoes, summer stone fruit, Meredith goats feta | gf, v | 24

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

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

BIGS

Charcoal-grilled market fish, burnt peppers, garden herbs, lime | a, gf, df | MP

Slow-cooked Milly Hill lamb shoulder, red chimichurri, jus | gf, df | 59 / 109

O'Connor premium pasture-raised 300g sirloin, Ducks' beer mustard, jus | gf, df | 59

O'Connor Black Angus dry-aged bone-in ribeye, Ducks' beer mustard, rendang butter, jus | gf | MP

Wood-roasted free-range chicken, green sambal, coriander, lime, jus | gf, df | 42 / 72

Charred hispi cabbage, whipped sesame, miso, honey, sesame furikake | gf, df, v | 33

Wood-fired gnocchi, garlic butter, zucchini, lemon, mint, parmesan, herb breadcrumbs | v | 34

Quinoa, rice, cauliflower, broccoli, mint, dates, cashews, tahini | gf, df, v, vg, n | 24

+ wood-fired chicken + 9 | green falafel + 9 | haloumi + 9

SIDES

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

Mixed leaf salad, fennel, citrus | gf, df, v, vg | 14

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

DESSERTS

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

Soft-baked cookie, wattle-seed ice cream | 17

Chocolate cardamom mousse, mandarin, toasted coconut granola | gf, df, v, vg | 17

a: Australian sourced seafood | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts

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.