

ALL DAY DINING

Sunday Roast

SMALLS

- Local sourdough, chicken skin butter, smoked salt | 12
- Freshly shucked oysters, herb mignonette | a, df, gf | 7/39/78
- Grumpy Grandma's olives, lemon, garlic, bay leaves | gf, vg | 12
- Croissant roll, king prawn, burger sauce, cucumber, cos | a | 21
- Coal roasted scallop, garlic butter, Farm togarashi | a, gf | 12 ea
- BBQ squid, zhoug, chilli, burnt lemon mayo | a, df, gf | 28
- Jordy's beef tartare, Oliver's egg, curry leaves, Farm crisps | gf, df | 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

- Crispy skin barramundi, macadamia, tomato, fennel, burnt orange | a, df, gf, n | 45
- Polenta gnocchi, Farm greens, basil, tomato, pecorino | gf, vg* | 29/37

SUNDAY ROAST

served with potatoes, carrots, Farm greens, Yorkshire pudding, gravy

- Slow cooked brisket, Dijon | 42
- Free-range peri peri chicken | 42
- Spiced roasted pumpkin | 38
- Extra Yorkie or GF Yorkie | 3

FROM THE FIRE

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

- Sea Fed Beef sirloin 300g | df | 52
- Sea Fed Beef scotch fillet 300g | df | 64
- Rib eye on the bone 800g | df | 145
- 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

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.