LET US MAKE ALL THE DECISIONS

6 Dish Feed Me menu | 80pp
8 Dish Feast menu | 95pp

SMALLS

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

Hearthfire sourdough focaccia, butter, Dorrigo pepper | v | 11

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 crudo, plum ponzu, cucumber, radish | a, gf, df | 28

Saganaki, hot honey, prune & fig, toast | v | 26

Pork terrine, pickles, parsley salad, crostini | 27

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

SUNDAY ROAST

12-hour slow-cooked brisket, carrots, rainbow chard, potatoes, Yorkshire pudding, gravy | 38

Roast chicken, carrots, rainbow chard, potatoes, Yorkshire pudding, gravy | 38

Roasted mushrooms, carrots, rainbow chard, garden herbs, potatoe, Yorkshire pudding | v | 36

BIGS

Grilled barramundi, yellow curry sauce, coconut, kailan, choy | a, gf, df | 44

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

Ricotta gnocchi, pumpkin, basil, pecorino, pepitas | v | 34

SIDES

Carrots, potatoes, salsa verde, smoked salt | gf, df, v | 16

Baby cos, green goddess dressing, pangrattato | gf, v | 12

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

Local steamed greens, confit chilli garlic | v | 17

DESSERTS

Sea-salt meringue, coconut, mixed berry compote | gf, v | 17

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

Flourless chocolate cake, whipped mascarpone | gf, v | 18

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