

(sample menu)



Rosemary focaccia, brown butter hummus, crispy chickpeas (V)	6ea
Coffin bay oyster, gin & lime vinaigrette	6ea
Beef tartare, green olive, lemon, witlof (GF)	9ea
Chicken cotoletta sando, pancetta, asparagus tartare	12ea
Zucchini chips, whipped feta, oregano (GF, V)	15
Fried feta, honey, sesame, fermented chilli (GF, V)	16
Watermelon carpaccio, goats curd, guindillas, caper berries, tarragon dressing (GF, V)	24
Duck cigar, labne, za'atar, honey (2)	28
Tuna crudo, buttermilk dressing, dill oil, grapefruit, pickled jalapeno (GF)	29
Fried new potatoes, sumac sour cream, bay oil (V, GF)	14
Iceberg, dill dressing, chilli crisp, pickled shallot, kalamata olive (GF, Ve)	16
Roasted cabbage, macadamia puree, mulberry molasses (GF, V, CN)	23
Eggplant parmigiana, sugo, stracciatella, basil (GF, V)	36
Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero	36
Portuguese chicken, turmeric rice, almond, pomegranate, garlic yoghurt (GF, CN)	39
Grilled Swordfish, burnt spring onion butter, asparagus, olive salsa (GF)	42
300g slow roast lamb shoulder, turmeric cauliflower, garlic labne, almonds (GF, CN)	49
Churros, cardamon sugar, dulce de leche (GF, V)	12
Basque cheesecake (GF)	12
Pistachio baklava olive oil ice-cream sandwich, thyme (CN, V)	14
Sumac strawberries, creme fraiche mousse, strawberry milk crumble, basil oil (GF, V)	14

Rosemary focaccia, brown butter hummus, crispy chickpeas (V)

Zucchini chips, whipped feta, oregano (GF, V)

Tuna crudo, buttermilk dressing, dill oil, grapefruit, pickled jalapeno (GF)

Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero

Iceberg, dill dressing, chilli crisp, pickled shallot, kalamata olive (GF, Ve)

Portuguese chicken, turmeric rice, almond, pomegranate, garlic yoghurt (GF, CN)

Roasted cabbage, macadamia puree, mulberry molasses (GF, V, CN)

Sumac strawberries, creme fraiche mousse, strawberry milk crumble, basil oil (GF, V)  
**\$74pp**

**Additional course**

300g slow roast lamb shoulder, turmeric cauliflower, garlic labne, almonds (GF,CN)  
**+ \$22pp**

\*Dinner service, bookings of seven or more guests are required to enjoy our Feed Me menu.

\*Lunch service, bookings of 10 or more guests are required to enjoy our Feed Me menu.

\*Please note a 15% surcharge will apply on Public Holidays.

Dietary Requirements:

We welcome individuals with dietary requirements & have a range of dishes that are appropriate for various dietary requirements & others that are adaptable for dietary requirements with adequate notice.

*olive*

FAMILY FRIENDS FLAVOUR FUN