FEED ME

Rosemary focaccia, brown butter hummus, crispy chickpeas (V)			
Coffin bay oyster, gin & lime vinaigrette			
Beef tartare, green olive, lemon, witlof (GF)			
Chicken cotoletta sando, pancetta, asparagus tartare			
Zucchini chips, whipped feta, oregano (GF, V)			
Fried feta, honey, sesame, fermented chilli (GF, V)	16		
Buffalo mozzarella, rockmelon, crispy pancetta, pickled grape (GF)	24		
Duck cigar, labne, za'atar, honey (2)			
Kingfish crudo, blood orange oil, Espelette, chive (GF)	29		
Fried new potatoes, sumac sour cream, bay oil (V, GF)			
Tomato carpaccio, crispy chilli oil, Sicilian olive, pickled shallot (Ve)			
Roasted cabbage, macadamia puree, mulberry molasses (GF, V)	23		
Persian braised eggplant, white beans, kohlrabi yoghurt, pomegranate (GF, Ve) 36			
Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero	36		
Portuguese chicken, turmeric rice, almond, pomegranate, garlic yoghurt (GF, CN) 39			
Prawns, burnt mandarin & paprika butter, kipfler potato, fennel			
300g slow roast lamb shoulder, turmeric cauliflower, garlic labne, almonds (GF, CN) 49			
Lemon ricotta cannoli (V, CN)			
Basque cheesecake (GF)			
Pistachio baklava olive oil ice-cream sandwich, thyme (CN, V)			
Coconut sorbet, cherry granita, dark chocolate (GF, Ve)			

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

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

Kingfish crudo, blood orange oil, Espelette, chive (GF)

Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero

Tomato carpaccio, crispy chilli oil, Sicilian olive, pickled shallot (Ve)

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

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

Pistachio baklava olive oil ice cream sandwich, thyme (CN, V)

\$74pp

Additional course

300g slow roast lamb shoulder, turmeric cauliflower, garlic labne, almonds (GF,CN)

+ \$22pp

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.



^{*}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.