FEED ME

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	
Salt baked beetroot, stracciatella, artichoke crisps (GF, V)	24	
Duck cigar, labne, za'atar, honey (2)	28	
Tuna crudo, buttermilk dressing, dill oil, grapefruit, pickled jala	peno (GF) 29	
Fried new potatoes, sumac sour cream, bay oil (V, GF)	14	
Tomato carpaccio, crispy chilli oil, Sicilian olive, pickled shallo	ot (Ve) 16	
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 yogh	urt (GF, CN) 39	
Prawns, burnt mandarin & paprika butter, kipfler potato, fennel	42	
300g slow roast lamb shoulder, turmeric cauliflower, garlic labne, almonds (GF, CN) 49		

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

Coconut sorbet, cherry granita, dark chocolate (GF, Ve)

Lemon ricotta cannoli (V, CN)

Basque cheesecake (GF)

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

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:

8

12

14

14

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.