

Rosemary focaccia, brown butter hummus, crispy chickpeas (V)	6ea
Coffin bay oyster, gin & lime vinaigrette	6ea
Goats curd, nduja & honeycomb toast	7ea
Chicken cotoletta sando, pancetta, asparagus tartare	12ea
Broccolini, crispy chilli oil, lemon (Ve)	14
Smacked cucumber, labneh, mint, zaatar, pickled red onion (GF, V)	14
Zucchini chips, whipped feta, oregano (GF, V)	15
Fried feta, honey, sesame, fermented chilli, plum (GF, V)	16
Buffalo mozzarella, rockmelon, pancetta, salsa verde, pickled grapes (GF)	24
Burrata, fig, ortiz anchovy XO, hazelnut pangrattato (CN)	27
Beef carpaccio, black garlic, parmesan, plum, caper berries (GF)	28
Kingfish crudo, blood orange oil, Espelette, chive (GF)	28
BBQ octopus, sriracha glaze, green chilli & ginger oil (GF)	28
Hasselback pumpkin, chevre, fermented honey, chilli, macadamia, (GF,CN,V)	36
Ricotta gnocchi, pork sausage and fennel ragu, cavolo nero	36
Coorong mullet, Sicilian olive and almond salsa (GF, CN)	38
Chilli lime chicken, turmeric rice, almond, pomegranate, garlic yoghurt (GF)	39
300g slow roast lamb shoulder, zhoug, pearl cous cous (CN)	49
Basque cheesecake	12
Pistachio baklava olive oil ice-cream sandwich, thyme (CN, V)	16
Coconut sorbet, bay oil, passionfruit granita (GF,Ve)	16
Lemoncello tiramisu (V)	19



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Zucchini chips, whipped feta, oregano (GF, V)	
Kingfish crudo, blood orange oil, Espelette, chive (GF)	
Ricotta gnocchi, pork sausage and fennel ragu, cavolo nero	
Smacked cucumber salad, zaatar, pickled red onion (GF, V)	
Chilli lime chicken, turmeric rice, almond, pomegranate, garlic yoghurt (GF)	
Buffalo mozzarella, rockmelon, pancetta, salsa verde, pickled grapes (GF)	
Pistachio baklava olive oil ice cream sandwich, thyme (CN, V)	\$69pp

Additional course + \$22pp

Slow roast lamb shoulder, zhoug, pearl cous cous (CN)

*Tables of seven 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.

