

FEED ME

Designed to be enjoyed by the whole table

69pp

START Focaccia smoked salt, balsamic, olive oil VG
Tuna tartare green chilli, spring onion salsa, sesame crackers LG DF SS* (A)
Pumpkin & feta arancini aioli LG V

MAIN Barramundi jerusalem artichoke, broccolini, masala butter, herb salad LG DF* (A)
Grilled chicken caramelised carrot, roast fennel salad, pickled grapes LG DF
Rocket salad green pear, parmesan, lemon dressing LG V VG*

Feel like something more?

89pp

START Focaccia smoked salt, balsamic, olive oil VG
Tuna tartare green chilli, spring onion salsa, sesame crackers LG DF SS* (A)
Pumpkin & feta arancini aioli LG V
Beef tartare salted egg yolk, shallot, chilli, potato crisps LG DF

MAIN Slow cooked lamb shoulder roast potatoes, mint jus, herb yoghurt LG DF*
Grilled chicken caramelised carrot, roast fennel salad, pickled grapes LG DF
Rocket salad green pear, parmesan, lemon dressing LG V VG*

DESSERT chefs selection to share

DIETARIES V vegetarian VG vegan N nuts LG low gluten SS sesame DF dairy free * on request
SEAFOOD ORIGINS A australian I imported M mixed

ALLERGENS Our kitchen uses common allergens. Whilst care is taken, we cannot guarantee dishes are 100% allergen-free.
SURCHARGES Sunday and Public Holiday surcharges apply.