



FEED ME MENU \$75^{PP}

AS OF JAN 2024 | FOR GROUPS OF 2+

SHARE STYLE DINING EXPERIENCE

Please note, all menu items are subject to change according to seasonality and availability

ENTRÉE

- Mary Street Sourdough, aioli, chives *gfo dfo v vgo*
- Heirloom Tomato Salad, aged balsamic, basil pangritata *gf v vg*
- Duck Liver Parfait, figs, pistachio crumble, house brioche *gfo*
- Snapper Ceviche, buttermilk, aji verde, finger lime *gf*

MAINS

- Pan Roasted Barramundi, baby capsicum, chorizo, basil, fennel sofrito *gf*
- Roasted Pumpkin Gnocchi, Bookara goats curd, kale, smoked walnuts *v*
- 1kg Arkady Grass Fed Lamb Shoulder *gf*

SIDES

- Fat Chips, french onion sour cream *gf v*
- Char-Grilled Broccolini, Bookara goats curd *gf v*

DESSERTS

- Bahen Organic Dark Chocolate Tart, mint ice cream *gf*
- Strawberry Eton Mess, vanilla bean panna cotta, davidson plum *gf*

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free

gf - gluten free
vg - vegan

gfo - gluten free option
vgo - vegan option

df - dairy free
v - vegetarian

dfo - dairy free option
vo - vegetarian option