



## feed me menu



### **SYDNEY ROCK OYSTER**

NATURAL, SHALLOT MIGNONETTE, LEMON (GF)

### **WAYGU BEEF TARTARE**

SOURDOUGH CROUTON

### **HIRAMASA KINGFISH CEVICHE**

PICKLED FENNEL, ONION, CHIVES, FENNEL POLLEN (GF)

### **WOODFIRED ROAST HAZELDENE CHICKEN**

VERDE, LEMON

### **100G BAVETTE**

GRAIN FED, RANGERS VALLEY M55

### **WOODFIRED BROCCOLINI**

TOASTED ALMONDS, CASHEW PUREE (GF) (VG)

### **SEASONED SKIN ON FRIES**

SMOKED AIOLI (GF)

### **HOUSE SALAD**

### **STICKY TOFFEE PUDDING**

TOFFEE SAUCE, VANILLA BEAN ICE CREAM

THREE COURSES \$75PP | TWO COURSES \$65PP

Please note, a minimum of 4 people is required to dine from our Feed Me Menu and all must choose the same items if having the two course option.



## vegan feed me menu



### **HEIRLOOM TOMATO CIABATTA**

AGED BALSAMIC, BASIL OIL, CHARRED CIABATTA (GFO)

### **WOODFIRED CAULIFLOWER**

CELERIAC PUREE, FENNEL POLLEN, BRONZE FENNEL (GF)

### **EGGPLANT COTOLETTA**

CAPONATA, PARSLEY

### **WOODFIRED BROCCOLINI**

TOASTED ALMONDS, CASHEW PUREE (GF)

### **SEASONED SKIN ON FRIES**

SMOKED AIOLI (GF)

### **HOUSE SALAD**

### **CASHEW & DATE CHEESECAKE**

LIME SORBET, LEMON BALM

THREE COURSES \$75PP | TWO COURSES \$65PP

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