



## Feed Me \$79pp (2p min)

### SNACKS

Gorgonzola croquette, burnt honey & date jam <i>VG</i>	08	House baked focaccia, capsicum cream cheese <i>DO, VG</i>	14
Grilled edamame salt & vinegar <i>VE</i>	09	+ Salami	06
Fries, black garlic mayo <i>VE</i>	12	Lobster & prawn roll, marie rose, green peas	21

### STARTERS

Prawn dumplings, ginger sauce, green oil	18	Kingfish crudo, salsa macha, baby cucumber, shallot	
+ dumpling	06	<i>DF, GF</i>	28
Vegetable dumplings, pepper sauce, chili oil <i>VEO</i>	18	Confit chicken tonnato, radish, caper berries, prosciutto	
+ dumpling	06	crumb <i>DF, GF</i>	27
Summer greens, minted chevre, stone fruits, almonds		Cos + rocket salad, jalapeno mustard dressing, strawberry	
<i>VEO, VG, DFO</i>	22	<i>GF, DF, VE</i>	14
Heirloom marinated tomato, stracciatella, 60 days aged		Crispy torn potato & corn, herbed sour cream <i>DFO, GF</i>	15
chorizo oil <i>VG, DFO</i>	24		

### MAINS

Roasted pumpkin & beet, cashew butter, macadamia feta		Seared barramundi, asparagus, sugo, fermented parsley	
<i>VE</i>	34	<i>DF, GF</i>	42
Hand rolled pasta, marinated zucchini, whipped basil ricotta		MB+2 Southern range zabuton steak, burnt broccoli XO,	
<i>VG</i>	34	rich beef jus <i>DF, GF</i>	250g 46 / 500g 89

### AFTER DINNER TREATS

Sticky date, whipped earl grey mascarpone, butterscotch	15
Mango mousse, summer berries, coconut nitro <i>DFO, GF</i>	15
Cheese selection with condiments <i>GFO</i>	13 / 25 / 33

*VE*vegan *VG*vegetarian *GF*gluten free ingredients *DF*dairy free ingredients

Please inform your wait staff of any dietary requirements.

Credit card transactions incur a small fee. Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays