



Feed Me \$79pp (2p min)

SNACKS

Gorgonzola croquette, burnt honey & date jam <i>GF</i>	08
Grilled edamame salt & vinegar <i>VE</i>	09
Fries, truffle mayo <i>VE</i>	12
Crumbed prawn sando, salsa macha mayo, crunch lettuce <i>DFO, GFO</i>	19
House baked focaccia, capsicum cream cheese <i>DFO, VG</i>	14
+ Salami	06
+ Extra focaccia	04
Portobello mushroom chips, parsley emulsion, malt vinegar <i>DF, GF</i>	16

STARTERS

Prawn dumplings, ginger sauce, green oil	18
+ dumpling	06
Vegetable dumplings, pepper sauce, chili oil <i>VEO</i>	18
+ dumpling	06
Zucchini, nduja, prosciutto, cucumber, dill yoghurt <i>GF</i>	22
Mini burrata, seasonal citrus, apple, lemon myrtle, white balsamic <i>VG, GF</i>	24
King fish crudo, wasabi furikake, chili escabeche, coriander <i>DF, GF</i>	28
Chicken & wild mushroom casserole, sage, crispy chicken skin crumb <i>GF</i>	27
Mixed greens, cos, jalapeno mustard dressing, strawberry <i>GF, DF, VEO</i>	14
Roasted sweet potato, paprika glaze, whipped ricotta <i>DFO, VEO</i>	15

MAINS

Hand rolled charcoal spaghetti, vodka sauce, parmesan espuma <i>VG</i>	36
Panfried sword fish, chive cream, herbed crispy potato <i>GF</i>	43
Chargrilled Borrowdale pork cutlet, mustard radish jus, apple jam <i>GF</i>	44

AFTER DINNER TREATS

Sticky date, whipped earl grey mascarpone, butterscotch	15
Dirty chai cremeux, almond crumble, cinnamon fruits, milk nitro <i>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 apply on public holidays

