



Feed Me \$89pp (2p min)

SNACKS

Corn & butternut croquettes, goats chevre <i>VG, GF</i>	16
+ Extra croquette	08
Grilled edamame salt & vinegar <i>VE, GF, DF</i>	09
Fries, rosemary & garlic mayo <i>VE, GF, DF</i>	12
Duck liver pate, cornichons, croutons <i>GFO</i>	18
House baked potato bread, miso honey whipped butter <i>VG, DFO</i>	14
+ Extra bread	04
Baked leek tartin, dijon glaze, crème fraiche <i>VG</i>	16

STARTERS

Prawn dumplings, ginger sauce, green oil <i>DFO</i>	18
+ dumpling	06
Vegetable dumplings, pepper sauce, chili oil <i>VEO</i>	18
+ dumpling	06
Yakitori chicken skewer, coconut & lemongrass <i>GF, DF</i>	18
Heirloom tomato caprese, fior di latte <i>VG, GF, DFO</i>	24
Baked cauliflower, baba ganoush, spiced dukkah, pickled red onion <i>VE, GF, N</i>	26
King fish crudo, salsa brava, fennel & blood orange, leek oil <i>GF, DF</i>	28
Char grilled squid, mojo verde, squid ink emulsion <i>GF, DF</i>	26
Warm potato & spring pea salad, minted cream <i>VG, GF</i>	16
Cos heart, mustard & lemon dressing <i>VE, GF, DF</i>	15

MAINS

House made ricotta gnocchi, vodka sauce, stracciatella <i>VG</i>	38
Miso baked salmon, buttermilk, spring onion oil, zucchini <i>GF, DFO</i>	43
Black angus scotch fillet MB2+, jalapeno romesco <i>GF, DF, N</i>	52

AFTER DINNER TREATS

Sticky date, butterscotch, biscuit crumble, 'Little Sky' vanilla bean gelato	17
Cheesecake mousse, matcha white chocolate crumb, strawberry coulis, nitro <i>GF</i>	16
Cheese selection with condiments <i>GFO</i>	13 / 25 / 33

VE vegan VG vegetarian GF gluten free ingredients DF dairy free ingredients N contains nuts

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

