SUMMMER MENU '25
Feed Me $89pp (min 2ppl)

SNACKS

Jalapeño & corn croquettes *VG, GF*	16
+ extra croquette	08
Grilled edamame, nori & sesame salt *VE, GF, DF*	09
Fries, rosemary & confit garlic mayo *GF, DF*	12
House baked potato bread, miso honey butter *DFO*	14
+ extra bread	04
Slipper lobster tostada, cream fraiche, lemon gel *GFO*	19

STARTERS

Prawn dumpling, ginger sauce, green oil *DFO*	18
+ extra dumpling	06
Veg dumpling, pepper sauce, chili oil *VO*	18
+ extra dumpling	06
Heirloom tomato, rock melon, honeydew, stracciatella, basil mint *DFO, VO, GF*	26
Summer greens, creamy salsa verde, candied pepita, fior de latte *DFO, VO, GF*	25
Prawn & green mussel pot, fermented parsley, feta crumble *DFO, GF*	29
+ grain emporium baguette	04
Pressed lamb shoulder, capsicum yoghurt, celeriac remoulade *DFO, GF*	29
Albacore tuna tartare, lemon soy emulsion, crispy brussels sprout. *DF, GF*	28
+extra crunch tostada	04
Scalloped potato, 18-month parmesan, chive *GF*	16
Cos heart, lime apple sour cream, pickled shallot *GF, DFO*	16

MAINS

Flamed half chicken, old bay sauce, charred corn *GF*	42
Vodka sauce pasta, ricotta gnocchi, stracciatella	38
Pan fried rockling, mango nectar escabeche, kohlrabi herb slaw *DF, GF*	43
Grilled Black angus scotch fillet MB2+, pink pepper corn sauce, confit onions *GF*	52

AFTER DINNER

Sticky date pudding, butterscotch, biscuit crumble, mascarpone	17
Cheesecake mousse, matcha white chocolate crumb, coconut, strawberry coulis, nitro	16
Cheese selection with condiments *GFO*	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 - 10% surcharge on Sundays & 15% surcharge on public holidays