



SPRING MENU '26

Feed Me \$89pp (min 2ppl)

SNACKS

Chicken caesar croquettes, cured egg yolk <i>GF</i> + extra croquette	18 09
Grilled edamame, nori & sesame salt <i>VE, GF, DF</i>	10
Fries, jalapeno + lime mayo <i>GF, DF</i>	14
House baked potato bread, miso honey butter <i>DFO</i> + extra bread	14 04
Spanner crab + lobster fillet-o, brioche, cheddar, spicy tartare <i>GFO, I</i>	18

STARTERS

Prawn dumpling, ginger sauce, green oil <i>DFO, I</i> + extra dumpling	18 06
Veg dumpling, pepper sauce, chili oil <i>VO</i> + extra dumpling	18 06
Asparagus, broccolini, candied almonds, apricot gel, basil dressing, whipped ricotta <i>GF, DFO, N</i>	27
Heirloom tomato, burnt pea puree, smoked mustard, crispy prosciutto <i>GF, DFO</i> +extra baguette	27 04
Stewed lamb merguez boulettes, minted zucchini, gruyere cheese <i>GF</i>	30
Stracciatella, caramelized onion, green olives, white anchovy, rustic baguette <i>GFO, VGO, I</i> +extra baguette	28 04
Hiramasa Kingfish, triple citrus, shiso soy dashi, pickled shallot, apple <i>DF, GF, A</i>	30
Crunchy lettuce tower, pickled beets, chevre dressing <i>GF, DFO</i>	16
Hot buttered truffle honey potato, 18-month parmesan <i>GFO</i>	18

MAINS

Flamed half chicken, fig + gochujang emulsion, cucumber, lemon <i>DFO</i>	43
Vodka sauce pasta, ricotta gnocchi, stracciatella	39
Fried barramundi, black garlic pepper sauce, english spinach <i>GF, I</i>	44
MB 4+ angus flank steak, 48hr beef jus, watercress + heirloom radish <i>GF, DF</i>	54

AFTER DINNER

Bloom coconut panna cotta, mango gel, toasted coconut crumble	17
Whipped banoffee, walnut biscotti, caramelized white chocolate, coffee nitro	18

Cheese selection with condiments *GFO*

16 / 29 / 36

VE vegan VG vegetarian GF gluten free ingredients DF dairy free ingredients N contains nuts
A Australian I Imported M Mixed

Please inform your wait staff of any dietary requirements

5% surcharge on Saturdays 10% surcharge on Sundays 15% surcharge on public holidays

