

FEED ME

\$80 per person

TO START

FOCCACIA

Confit Garlic butter

SMOKEY EGGPLANT (V, VGA)

Garlic, Lemon, Parsley

COLD LARDER

Pork Terrine, Prosciutto, Chorizo, Victorian Cheeses, Marinated Olives, Pickles, Lavosh

CHILLED

APPELATION OYSTERS

Shucked to order, Lemon, Mignonette

HIRAMASA KINGFISH (GF, DF)

Green Chili, Lime, Coriander, Shallot 🌶️🌶️

MAIN

HAZELDENES FREE RANGE BIRD (GF, DF)

Sambal, Nuoc Cham 🌶️

SALT & CHILI SQUID

Secret Spice, Nam Jim, Aioli 🌶️

CHARRED CORN (GF, DF)

Cherry Tomato, Prawns, Peanut, Lime, Chili 🌶️

CHARRED BROCCOLINI

Lemon, Garlic

TRUFFLE FRIES (V)

Pickled Radish, Green Onion, Parmesan

TO FINISH

PAVLOVA

Quince, Berries, Lemon Curd, Meringue, Basil Sorbet

TIRAMISU

Mascarpone, Espresso, Ladyfingers

WATERING

House Beer & Wine \$10 when devouring the FEED ME Menu. **not a typo!**

The entire table must participate - Minimum 4 guests

Please note: This menu is built on seasonality,
Elements of dishes are likely to change.

V – VEGETARIAN | VG – VEGAN | VGA – VEGAN OPTION AVAILABLE | DF – DAIRY FREE | GF – GLUTEN FREE

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. While we do our best to accommodate food allergies or sensitivities we are unable to guarantee that trace elements won't be present. If you have a food allergy, please notify our team members upon arrival. A surcharge of 1.95% applies to all credit card transactions. A surcharge of 15% on all listed menu items is applicable on Sundays & public holidays. All prices are in Australian dollars & inclusive of GST.