

woodfired flatbreads (*pizzette*)

Garlic butter, spiced pumpkin & lentil dip (<i>v,gfo</i>)	\$21
Mushroom, black olive tapenade, Persian feta (<i>v,dfo</i>)	\$19
Prawn & nduja, basil	\$23
Mussel & garlic butter, bottarga	\$21
Jamon & salsa verde, manchego	\$22

snacks

Wagyu fat roast potatoes, speck, scallions & sour cream (<i>gf,dfo</i>)	\$15
Satay beef skewer, peanut sauce, gado gado pickle (2) (<i>gf,df,n</i>)	\$18
Baked scallop, huancaína, chilli corn salsa (<i>gf</i>)	\$10 ea
Crayfish toasts, brioche, Mary rose (2)	\$19
Grazing plate - our selection of cold meats, cheese, pickles, relishes & bread (<i>gfo</i>)	\$29

small plates

Wood roasted prawns, harissa butter, fresh herbs (<i>gf</i>)	\$26
Snapper crudo, charred peach, red pepper tiger milk (<i>gf,df</i>)	\$22
Roasted bone marrow, salsa verde, gruyère, sourdough crisps	\$24
Kingfish collars, panch phoron butter, kachumba (<i>gf</i>)	\$24
Dry aged double beef burger, bacon, cheese, house bbq sauce	\$28

woodfired mains

1/2 roasted dry aged duck, cherry compote, duck jus, endive salad (<i>gf,df</i>)	\$42
Berkshire pork, pickled persimmon & charred apricot salsa, balsamic jus (<i>gf</i>)	\$36
400gm scotch fillet, peperonata, port jus (<i>gf,df</i>)	\$65
1kg T-bone, Paris mash, port jus (<i>gf</i>)	\$95
Charcoal ginger soy chicken, negi shio leeks, togarashi aioli (<i>gf,df</i>)	\$35

woodfired veg

Charred broccoli, macadamia hummus, pinenut agrodolce, puffed grains (<i>vg,gf,n</i>)	\$19
Carrots, goat's cheese, pomegranate, spiced cashews (<i>gf,n</i>)	\$22
Chermoula grilled cauliflower, green olive & prune tagine, couscous (<i>vg</i>)	\$26
Paris mash (<i>gf</i>)	\$15

desserts

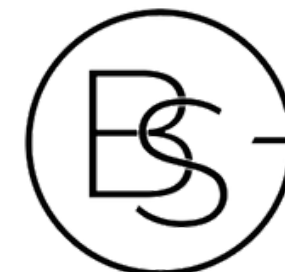
Cherry tart, whipped crème fraiche	\$14
Basque cheesecake, PX cream, roasted seasonal fruits (<i>gf</i>)	\$19
Roasted plum & miso semi freddo, roasted plum compote (<i>gf</i>)	\$16
Affogato (<i>gf</i>) Add 15ml Frangelico \$4	\$8

CAN'T DECIDE? LET US CHOOSE FOR YOU WITH OUR FEED ME MENU, \$65 PER PERSON

Available for groups of 4+ | Required for groups of 11+

Our Feed Me Menu is subject to change as we use fresh, seasonal ingredients

v - vegetarian | vo - veg option | vg - vegan | gf - gluten free | df - dairy free | n - contains nuts



something to finish

dessert wine, fortifieds & liqueurs

Ramos Pinto Port (75ml)	\$10
Vasse Felix Cane Cut Semillion (75ml)	\$12
Millbrook Pedro Ximenez (75ml)	\$12
Gralyn White Chocolate Fortified (75ml)	\$13
Frangelico	\$10
Kahlua	\$10
Baileys Irish Cream (60ml)	\$13

bourbon, cognac & whisky

Buffalo Trace Bourbon	\$13
Makers Mark	\$14
Gentleman Jacks	\$15
Hennessey VSOP	\$19
Johnnie Walker Black Label	\$13
Jamesons Whisky	\$13
Upshot Whisky	\$15
Bruichladdich Islay Barley 2013	\$22
Oban 14YO	\$22

feed me \$65

Woodfired flatbread, garlic butter,
spiced pumpkin & lentil dip (*v,gfo*)

Grazing plate - our selection
cold meats, cheese, pickles, relishes & bread (*gfo*)

Baked scallop, huancaína, chilli corn salsa (*gf*)

Satay beef skewer, peanut sauce,
gado gado pickle (*gf,df,n*)

Charcoal ginger soy chicken,
negi shio leeks, togarashi aioli (*gf,df*)

Sirloin with mushroom sauce (*gf*)

Wagyu fat roast potatoes, speck, scallions & sour cream (*gf,df*)

Carrots, goat's cheese, pomegranate, spiced cashews (*gf,n*)

Roasted plum & miso semi freddo, roasted plum compote (*gf*)

add something else? add t-bone & port jus \$90

