

FEED ME MENU



SIX COURSE MENU

*A curated six-course menu,
for groups of eight and above.*

COURSE ONE

FOCACCIA

In-house focaccia served with
smoked bone marrow butter.

COURSE TWO

CHORIZO

Chargrilled spicy pork sausage
served with a tomato and
mixed olive salsa. *gf|df*

COURSE THREE

BLACK TRUFFLE ARANCINI

Made with porcini mushroom, black
truffle and mozzarella, served with
parmesan crisp and truffle mayo. *v*

COURSE FOUR

CALAMARI

Crispy salt and pepper squid, served with roasted yellow
capsicum purée, finished with nduja pangrattato.

COURSE FIVE

BONELESS BBQ CHICKEN

Chargrilled, paired with roasted eggplant
baba ganoush and burnt orange. *gf|df*

COURSE SIX

STRIPLOIN

With fresh herb chimichurri, sea salt flakes and lemon. *gf*
MB 2+ | 150 Day Grain Fed | Black Angus | Rangers Valley

MIXED GREEN LEAF SALAD

Tossed in a green goddess dressing. *gf|df|ve*

DESSERT ADDITION

+10 PP

BURNT SUGAR CITRON TART

With a brûléed sugar crust, crème fraîche chantilly. *v*

TERMS & CONDITIONS

*Please inform waiter of any food
allergies or dietary requirements prior
to ordering. While we will endeavour to
accommodate your needs, we cannot be
held responsible for traces of allergens.
Whole table must participate. All card
transactions incur a 1.9% surcharge.
A 15% surcharge applies on Sundays
and public holidays. Cakeage fee of \$30
applies, includes plating. No BYO. No
itemised bills. No split bills for groups
of eight and above.*