



CHEFS SELECTION

Dinner | \$90 per person

FOR THE TABLE

Spent grain rye bread, sesame, yogurt butter

Coal roasted honey king prawn, citrus butter, buckwheat

Beef tartare, stracciatella, rye cracker, sesame

Charred carrots, macadamia, marigold

Kingfish carpaccio, avocado, taro chips, salt bush, caper

Beef & pork meatball, cherry tomato, buffalo mozzarella

Mussels, hashbrown, whipped garlic

Farm beef sausage, sweet mustard, onion, white bread

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Market steak, charred spring onion, curry butter | + 20 pp

ADD-ON OUR DRINKS PAIRING | + 50 pp

+ Cape Jaffa Sparkling, Pinot Noir, Chardonnay, Limestone Coast, NSW*

+ Thyme to fizz cocktail - Brookie's dry gin, The Farm organic thyme syrup, citrus

+ Ablington Vineyard, Semillon, Hunter Valley, NSW*

+ Jilly Wine Co, Cabernet Franc, Tempranillo, Multi-Regional*

+ Brookie's 'Mac' macadamia & wattleseed liqueur, Byron Bay, NSW