

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

Fish crudo, 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

SCAN THE QR CODE TO VIEW THE DINNER & VEGAN DINNER ALLERGY MATRIX.

A surcharge of 10% on weekends and 15% on public holidays applied. Card payments incur a 1% surcharge. A discretionary gratuity of 8% is applied to groups of 12 or more.

