

FOR THE TABLE

Spent grain rye bread, sesame, yogurt butter | v |

Coal roasted honey king prawn, citrus butter, buckwheat | gf |

Beef tartare, stracciatella, rye cracker, sesame

Charred carrots, macadamia, marigold | df, gf, v, vg |

Fish crudo, avocado, taro chips, salt bush, caper | df, gf, n |

Beef & pork meatball, cherry tomato, buffalo mozzarella

Mussels, hashbrown, whipped garlic | df, gf |

Farm beef sausage, sweet mustard, onion, white bread | df |

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Market steak, charred spring onion, curry butter | gf | + 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

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: GLUTEN FREE ON REQUEST

A surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% Surcharge.

A discretionary gratuity of 8% is applied to groups of 12 or more.