



SPRING DINNER

Spent grain rye bread, sesame, yogurt butter | 6 pp

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves | 12

Freshly shucked oysters | df, gf | 6.5

Coal roasted honey king prawn, citrus butter, buckwheat | gf | 15 pp

Beef tartare, stracciatella, rye cracker, sesame | 23

Charred carrots, macadamia, marigold | df, gf, v, vg | 16

Beef & pork meatball, cherry tomato, buffalo mozzarella | 17

Mussels, hashbrown, whipped garlic | df, gf | 18

Farm beef sausage, sweet mustard, onion, white bread | df | 16

Fish crudo, avocado, taro chips, salt bush, caper | df, gf, n | 29

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

Fish of the day, beans, artichoke, mustard greens | gf | 46

Lamb shank massaman, parsnip, coriander & peanuts | df, gf, n | 43

Slow-cooked pumpkin, labneh, tomato, seeds | gf, v | 29

Crispy potatoes, chives | df, gf, v, vg | 14

Farm greens, garlic butter | gf, v | 15

Blackened cabbage, smoked tomato | df, gf | 16

Whipped chocolate, sour plum, fennel, macadamia | df, gf, n, vg | 16

Honey oat French toast, maple, miso ice cream | v | 17

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.