



SPRING DINNER

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

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

Freshly shucked oysters | 6.5

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

Beef tartare, stracciatella, rye cracker, sesame | 23

Charred carrots, macadamia, marigold | 16

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

Mussels, hashbrown, whipped garlic | 18

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

Fish crudo, avocado, taro chips, salt bush, caper | 29

Market steak, charred spring onion, curry butter | MP

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

Lamb shank massaman, parsnip, coriander & peanuts | 43

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

Crispy potatoes, chives | 14

Farm greens, garlic butter | 15

Blackened cabbage, smoked tomato | 16

Whipped chocolate, sour plum, fennel, macadamia | 16

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

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.



DINNER VEGAN