



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

Bay lobster croissant, cucumber, mayo | 20

Beef tartare, mustard seed salsa, rye cracker, sesame | 23

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

Stracciatella, local peach, Farm zucchini, sorrel, snow pea | gf | 27

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

Pork ribs, sweet & sour glaze, sriracha flakes | gf, df | 22

Fish crudo, avocado, potato crisps, saltbush, caper | df, gf, n | 29

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

Market fish, pipis, greens, coriander & butter sauce, lemon | gf | MP

Chargrilled lamb skewers, green tahini, pickles, pepita | df, gf | 39

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

Crispy potatoes, chives | df, gf, v, vg | 15

Farm greens, garlic butter | gf, v | 15

Blackened cabbage, smoked tomato | df, gf | 15

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

Lemon mousse, passionfruit, macadamia, myrtle | gf, n | 16

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