

## FOR THE TABLE

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

Australian Bay lobster, The Bread Social pastry, cucumber, mayo

Beef tartare, mustard seed salsa, sourdough crisp, sesame

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

Raw fish, watermelon, cucumber, chilli, lime, peanut | df, gf, n |

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

Mussels, hashbrown, smoked tomato, whipped garlic | df, gf |

Pork belly, Davidson plum char sui, seared scallop, XO | df |

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Market steak, charred spring onion, curry butter | gf | + 20 pp

## ADD-ON OUR DRINKS PAIRING | + 50 pp

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- + 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
- + Vinteloper, 'Tourigna Nacional/Shiraz, Adelaide Hills, SA
- + Brookie's 'Mac' macadamia & wattleseed liqueur, Byron Bay, NSW

**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.