

work closely with those around you move with the seasons make everything from scratch waste nothing



feed me ... please

sit back, relax and let us feed you a range of dishes and snacks from both on and off the menu \$120pp + \$75pp with matched wines

our sourdough with house churned butter ... 4pp olives marinated in peel molasses ... 12 chicken liver pate, stone fruit caramel, spent mother cracker ... 22 sourdough flatbread, whipped ricotta, grilled cucumber... 23

fresh fig, house made feta, macadamia, quince honey ... 18
trevs broccoli, ajo blanco, preserved lemon ... 18
market pumpkin, romesco sauce, crispy pickled onions... 22
tommy ruff wrapped in fig leaf, not hot sauce, parsley .. 22
marinated octopus, sweet potato cream, chilli crunch ... 23
seared kingfish, underripe and overripe strawberries... 22
celeriac schnitzel, buttermilk, fennel oil, slaw ... 26
chicken chops, chimichurri, fresh herbs... 27
slow cooked lambs neck, braised onions, muntrie glaze .. 28
fig pizza, san jose guanciale, fior di latte ... 28
oyster mushroom pizza, thyme garlic base, fior di latte ... 28
sopressa pizza, tomato base, capsicum, garlic honey ... 29

fig and fig leaf crème brûlée, local honey... 18 charred berry cheesecake, spiced almond crumble ... 16



lunch PB

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our sourdough with millbrook valley olive oil ... 4pp olives marinated in peel molasses ... 12 flatbread, pumpkin cream, grilled cucumber ... 24

local figs, chimichurri, toasted macadamia ... 18
fresh market tomato, ajo blanco, summer basil ... 18
market pumpkin, romesco sauce, crispy pickled onions... 22
eggplant schnitzel, almond milk, fennel slaw ... 26
grilled capsicum pizza, tomato base, olives, pickled fennel ... 28
oyster mushroom pizza, thyme garlic base, lime mayo ... 28

plum pudding, preserved stone fruit, pulp leather... 16

