

SMALLER

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)	8ea
Coffin Bay oyster, lemoncello & dill dressing (GF)	6ea
Fried green olives (Ve, GF)	12
Porcini arancini, roast garlic aioli, truffle pecorino (V, GF)	9ea
Seared scallops in half shell, fermented chilli butter (GF)	10ea
Beef & black garlic tartare cannoli	12ea
Crispy zucchini flower, quattro formaggi, bottarga (GF)	12ea
Mayura Station MS9+ beef arrosticini, Sicilian lemon salsa (4) (GF)	29
Wild caught tuna crudo, cara cara orange, smoked vinegar dressing (GF)	29

PASTA

Pumpkin and chevre agnolotti, pistachio, crispy saltbush (CN, V)	36
Casarecce, pork & fennel ragu	39
Pipe, duck leg ragu bianco, cavolo nero, pecorino, pangrattato	42
Linguini, blue swimmer crab, bisque, fermented chilli	46

FROM THE GRILL

Sugarloaf cabbage, Jerusalem artichoke, black garlic, artichoke furikake (CN, GF, Ve)	29
Slow roasted porchetta, oregano, spiced salt, apple slaw (GF)	39
Nduja roast chicken breast, onion soubise, grilled & crispy leeks (GF)	39
12 hour lamb shoulder, crispy polenta, fennel, Marsala jus (GF)	45
500g rib eye bistecca, Roma butter (GF)	79

VEGETABLES

Salt and vinegar fries (Ve, GF)	15
Cos lettuce, buttermilk dressing, dill oil, radish, Parmigiano Reggiano (V, GF)	16
Market greens, crispy shallot oil, lemon (Ve, GF)	16

DESSERT

Raspberry, lemon & ricotta cannoli (V)	8
Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)	16
Brown butter gelato, chocolate crème, artichoke, crystallised foccacia (V)	16
Pistachio and basil tiramisu (CN, V)	16

FEED ME

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)

Fried green olives (Ve, GF)

Wild caught tuna crudo, cara cara orange, smoked vinegar dressing (GF)

Casarecce, pork & fennel ragu

Nduja roast chicken breast, onion soubise, grilled & crispy leeks (GF)

Cos lettuce, buttermilk dressing, dill oil, radish, Parmigiano Reggiano (V)

Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)

79 pp

Optional Extra

Mayura Station MS9+ beef arrosticini, Sicilian lemon salsa (2) (GF)

+10 pp

Dinner Service: Tables of seven or more guests are required to enjoy our feed me menu.

Lunch Service: Tables of 10 or more guests are required to enjoy our feed me menu.

*Please note a 10% surcharge applies on Sundays & a 15% surcharge on Public Holidays

*We only serve Australian seafood

DIETARY REQUIREMENTS

We welcome individuals with dietary requirements & have a range of dishes that are appropriate for various dietary requirements & others that are adaptable with adequate notice.