

Autumn

Our menu is inspired by some of our most memorable experiences through myself as a chef and on our travels. I particularly enjoy the Middle Eastern approach to eating, small plates of fresh herbs & seasonal leaves and sharing food amongst friends.

We hope that through this menu and beautiful local produce we can express to you our genuine love for good honest food. Xx Stacey

\$85pp Share menu

\$105pp Chef's Feed me – \$55pp Wine Pair

\$1 from every FEED ME is donated directly to OZ Harvest "Nourishing our country"

Snacks – this is where you sit here and look pretty, as all snacks are served

Chilled Carrot Tahini Soup + crème fraîche + Za'atar + walnut (gf, dfo)

Sabzi Khordan + herbs + seasonal leaves + Persian feta (gf)

Circassian Chicken + paprika + walnut

Baba Ganoush + House-made Turkish bread (gfo)

Large plates – Design to SHARE

Lebanese Spiced Kuri Squash + coconut tahini + chickpeas + herbs (vg, gf)

Local Gold Band Snapper + taramasalata + butter beans + fennel

Pink Peppercorn Wagyu Rump Cap + burnt onion mayo + Scott's mushrooms (gf,df)

Snacks – Add On

Burrata + fig + honey + almond + basil (gf) +24

Sigara Börek + green goddess dressing (v) +8

Salted Cod Fritters + preserved lemon aioli +8

Crispy Zucchini Flowers + honey + parmesan (v) +8

Sides – Add On

Burnt Carrots + sweet & sour dressing + almond (gf,df) +14

Wagyu Fat Potatoes + sage + garlic (gf,df) +14

Grilled Sugarloaf Cabbage + green sauce + pomegranate + dukkah (gf) +12

Dessert – Add On

Peanut Butter Parfait + raspberry ice cream + tahini caramel + kataifi +22

Charred Pineapple + coconut granita + date caramel (vg) +18

Cheesecake Mousse + burnt plums + almond crumble (gfo) +16

Wine pairing \$40 pp 2x glasses / \$55 pp 3x glasses

This includes a fantastic wine with your snacks and another fine drop with your middle snack & large plates or dessert.

All children dine on the same menu at the same cost of \$85 per child or \$105 per child for the feed me.

Menu is seasonal & subject to change

Holidays & Public Holidays all guests dine on our Feed Me as we do not charge a surcharge, we thank you for your understanding.