



feed me

a gastronomic wonderland awaits you, curated by our chefs. **69pp**
whole table must imbibe.

lunch til' 3pm

fried chicken burger, buffalo sauce, ranch, pickles, tomato, cheese	22
+ hand cut chips	6
spiced cauli salad, hummus, pomegranate, macadamia, feta v, vgo, gf, dfo	23

strength in numbers

persian olives, pomegranate molasses, walnuts vg, gf, df	8
oysters natural, shatta, lemon gf, df	15/30/60
half-shell scallop, curry leaf butter, finger lime, wakame gf, df	10ea
wood fired bread vg, gfo	8
+ garlic butter v, gf	3
+ la delizia stracciatella, chilli oil v, gf	14

+ add dips	
hummus burnt honey, chilli crunch vg, gf, df	13
muhammara, walnuts, pomegranate vg, gf, df	13
coconut tzatziki vg, gf, df	13
dip trio	26

fried zucchini flowers, ricotta, yuzu kosho honey, sumac [3] gf, dfo	23
cured kingfish, rockmelon, chilli, coconut, tobiko, kaffir lime oil gf, df	27
beef tartare, macadamia toum, salted egg yolk, potato crisps gf, df	29
king oyster mushroom, shitaake, cashew, chilli oil, olive soil vg, gf, df	26
charred octopus, pomegranate, dill, chickpeas, saffron gf, dfo	29

big stars

harissa prawn campanelle, wood fired tomatoes, gremolata	35
+ stracciatella (veg substitute)	32
yoghurt fried chicken, peri peri, toum	33
cauliflower shawarma, coconut tahini, cucumber pickles vg, gf, df	28
za'atar roast pork belly, date molasses, shatta, tarator gf, df	38
roasted lamb shoulder, zhoug, labneh, pomegranate, buckwheat gf	48
market fish, tamarind sauce, curry leaf gf, df	45
600g striploin, pepperberry butter, marjoram, beef jus gf, dfo	70

side x side

saffron cumin rice, barberries, sumac v, gf	12
fried brussel sprouts, pickled shallots, mint, maple tahini vg, gf, df	16
house green salad, cherry tomato, onion, feta vg, gf	14
string beans, miso begna cauda, walnuts vg, gf	18
crispy potatoes, garlic, zaa'tar, coriander, turkish chilli vg, df, gf	16

sweet things

peanut butter ice cream bar v, gf	14
agave passionfruit curd, coconut rose meringue v, gf	12
servo affogato v, gf	9
+brookie's macadamia & wattleseed liqueur	11

juniper estate 'cane cut' riesling 2019 margaret river	13/59
arthur 'ruby slipper' nv margaret river	12/55

v = vegetarian vg = vegan
gf = gluten free df = dairy free

0.9% surcharge to all card payments
10% service fee on public holidays.

please note: we do not offer
split billing by itemisation.



**persian olives, pomegranate
molasses, walnuts**

woodfired bread & trio of dips

**abrolhos scallop, curry leaf butter,
wakame, finger lime**

**kingfish, pickle mango,
chilli, coconut, endive**

**fried zucchini flowers, ricotta,
kosho yuzu honey, parmesan**

**roasted lamb shoulder, zhough, labneh,
pomegranate, buckwheat**

upgrade to
600g stirling ranges striploin,
pepperberry butter
\$10pp

market fish, tamarind sauce, curry leaf

**fried brussel sprouts, mint
pickled shallots, maple tahini**

house leaf salad

chefs dessert

69pp

menu is subject to change due to availability
and dietary requirements of your group