

feed me menu: 3-course menu curated by our chefs | 90pp

bread & snacks

wood-fired organic bread, whipped citrus & ash salt butter	8
gluten-free seeded crackers	8
white bean & confit garlic dip, brassica leaf, evoo	9
ricotta, honey, garden herbs	14
cherry tomato, anchovy, caper	12
warm garden olives, geraldton wax, lemon, garlic	12
san daniele prosciutto, rockmelon	17
oysters, geraldton wax & lemon mignonette	7ea

entrees

zucchini, fennel, black garlic, quinoa	20
garden jerusalem artichoke, caper, pickled shallot	26
port lincoln mussels, market fish cacciucco	24
amberjack, cucumber gin, grape, chili	28
venison carpaccio, sage, chili, garlic, rhubarb	28

mains

garden squash & beetroot risotto, sunflower	34
beetroot ricotta gnocchi, walnuts, goats cheese	36
woodfired chicken, sugo, brassica leaf, hazelnut	38
pork, tagliatelle, chili aurora, pangrattato	42
market fish, radish, broccoli, white bean	50
beef eye fillet, leeks, peppercorn sauce, greens	60

sides

leaf salad, pomegranate, basil, chard	13
hand-cut chips, garden salt, balsamic chutney	15
kohlrabi, beetroot, buckwheat, agrodolce	13