

Society.

FEED ME

designed to leave you feeling full

75pp

please let our staff know of any dietary requirements when selecting our feed me menu, two person minimum

wood oven sour dough, cured meats, pickles, mustard seed, butter (NF, GFO, DFO, VEGO)	12pp
Pacific oysters (GF, NF, DF)	5ea
natural with lime wedges	9ea
raspberry, finger lime, mignonette	
burnt leeks, saltbush chimmichurri, romesco (VG, DF, GF)	18
burrata, sliced orange, rocket, mandarin oil, proscuitto, toasted bread (VEGO, GFO, NF)	24
Boston Bay chorizo croquettes, pecorino, nduja aoili (GF, NF)	13ea
crispy chicken ribs, habanero caramel, sesame seeds, fried shallots (GF, NF)	18
prawn toast, roe creme fraiche (PESC)	20
grilled lamb skewers, burnt peppers, hung yogurt (GF, DF, NF)	15
350g Mayura Station Wagyu scotch fillet, bone marrow butter, fermented potatoes (GF, NF)	68
crispy skin confit chicken maryland, curry butter, marinated tomatoes, fried shallots, lime (GF, NF)	28
chargrilled pork chop, kohlrabi slaw, stone fruit chutney (NF, GF)	30
pan fried market fish, capers chermoula butter, samphire, lemon cheek (GF, NF, PESC)	36
nduja mussels, gremolata, fresh herbs, toasted bread (PESC, GFO)	28
cauliflower steak, miso cream, spinach puree, almond, thyme oil (GF, DF, VG)	26
rigatoni pistachio pesto, charred broccolini, confit garlic, lemon zest, parmesan, pangrattato (VEG)	28
spaghetti prawn pasta, prawn bisque, fermented chilli, garlic, roe, chives, chilli oil (NF, FODMAP OPTION)	34
wood oven bread (GFO)	4ea
shoestring fries, pecorino, smoked paprika salt, aoili (GF, NF, VEG)	12
twice cooked brussel sprouts, chilli vinaigrette (GF, NF, VG)	15
smashed kiplers, blue cheese cream, chives, pecorino (VEG, NF)	14
leaf salad, orange segments, citrus dressing (GF, NF, VG)	12
hibiscus ice cream, crumble, poached rhubarb, pickled strawberry, Davidson Plum powder (GF, NF, DF, VG)	18