

Society.

FEED ME

think less, eat more.

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
fresh Pacific oysters (GF, NF, DF, PESC) natural with lemon wedges	5ea
raspberry, finger lime, mignonette	9ea
marinated baton cucumber, whipped cream cheese, pickled onion (VEG, VGO, GF)	16
burrata, compressed melon, proscuitto, basil, fermented chilli honey, wood fired bread (VEGO, GFO, NF)	25
hour slow-cooked pork jowl, pico de gallo aioli, corn tortilla (GF)	20
crispy chicken ribs, pickles, honey mustard (GF)	18
roasted pumpkin, coconut yogurt, maple syrup, fermented chilli, dukkha (VG, NFO)	16
grilled lamb skewers, labneh, burnt padron chillies (GF, NF, DFO)	15ea
octopus tentacles, white bean puree, rainbow chard nduja, golden raisins (PESC, GF)	33
cured ocean trout, fennel dressing, parsley, yuzu roe (PESC, DF)	36
tagliatelle pasta, crab, anchovies, garlic, fermented chilli, capers, basil (PESC, GFO, NF)	35
crispy skin chicken, fried curry leaves, mustard veloute sauce, thyme oil (GF, NF)	28
Riverine T-bone steak, red wine jus, confit garlic, watercress shallots (GF, NF)	58
rigatoni pasta, pistachio pesto, broccolini, lemon zest, grated parmesan (VEG, GFO)	28
roasted cauliflower, almond, thyme oil, spinach cream, miso sauce (VG, GF, DF)	26
royal blue potatoes, rosemary salt, grated parmesan, aioli (VEG,GF)	16
charred pear and pecan salad, balsamic dressing (VG, GF)	14
shoestring fries, paprika, grated parmesan, aioli (GF, VGO, NF)	12
twice cooked brussel sprouts, chilli vinegar (GF, DF,NF)	16
coffee brulee, whipped marscapone, fresh berries (GF)	20
lemon sorbet, lychee, crumble, davidson plum powder (VG)	16