

Society.

FEED ME

think less, eat more.

65pp

please let our staff know of any dietary requirements when selecting our feed me menu, two person minimum and mandatory for groups of eight or more.

charcuterie for two - sourdough, two selections of cured meats, kalamata olives, pickles, whipped butter (GFO)	25
Coffin Bay Pacific oysters (GF,NF,DF,PESC) natural with lemon wedges	5 ea
house special	8 ea
crispy eggplant, fermented chilli vinaigrette (VG,GF)	20
whipped ricotta, local honey, fried house made bread (VEGO)	18
asparagus, butter sauce, grated parmesan (GF,NF,VEG)	16
grilled leek & tofu skewer, miso soy glaze (GF,NF,VG)	12 ea
chilli parmesan chicken ribs, lime wedges (GF)	18
grilled marinated beef skewer, house pickles (GF,DF,NF)	15 ea
SA king prawns, brioche slider (NF, PESC)	16 ea
roasted harissa quail, baba ghanoush, herbs, lime wedges (NF,DF,GF)	28
crunchy lamb rack, bravas sauce, black pepper caramel, chimichurri (GF,DF)	42
pappardelle, chorizo, crispy prosciutto, xo salumi sauce, basil (NF,GFO)	30
gnocchi, black truffle butter, portobello mushroom, pecorino (NF,GFO,VEG)	28
charred sugarloaf cabbage, miso soy, roasted macadamia, cannellini bean puree, thyme oil (VG,GF)	28
wood oven sour dough, whipped butter (GFO)	10
smashed potatoes, rosemary salt, aioli (GF,NF,VGO)	16
crunchy fries, smoked paprika, aioli (GF,VGO,NF)	12
twice cooked brussel sprouts, chilli vinegar (GF,NF,VG)	16
mango chilli sorbet, coconut pana cotta, chocolate soil (GF,NF)	20