

Pulteney St

Feed Me?

Standard 69pp

chef's selection of six dishes from our menu

Premium Feed Me 89pp

three course experience, including 400g sirloin steak

Ultimate Feed Me 119pp

sample half our menu (yep!), including dessert

two person minimum and mandatory for groups of 8+

Bent St

Starters

antipasto platter for two 25

sourdough, mortadella, sopressa, artichoke, grilled zucchini, olives, cornichons (GFO)

pacific oysters

natural **four 18 doz 50**

pomegranate & pink pepper mignonette **four 20 doz 55**

Frome Rd

Sides

crunchy fries, smoked paprika, aioli (GF, VGO, NF) 12

twice cooked brussel sprouts, chilli vinegar (GF, DF, VG) 16

sauteed greens, toasted almond flakes, parmesan (NFO, VGO) 16

patatas bravas, bravas sauce (GF, NF, VG) 16

wood oven sourdough, whipped butter (GFO) 10

Union St

Dessert

whipped vanilla cheesecake with blueberry compote (GF, VEG) 17

Ebenezer Pl

East Tce



See our drinks menu for paired food & cocktail options

Synagogue Pl

Shares

crispy eggplant, fermented chilli vinaigrette (VG, GF) 20

whipped ricotta, local honey, house made fried bread (VEGO, GFO) 18

bourbon marinated chicken wings, house BBQ sauce (GF) 18

marinated lamb skewer, rojo chimichurri (GF, DF, NF) **two 30**

beef slider, house made pickle, cheddar cheese, sriracha ranch (NF) **two 24**

Frome Rd

Mains

pan roasted chicken breast, creamy truffle sauce, greens (GF, NF) 36

400g sirloin steak, rojo chimichurri (GF, NF) 60

prawn and chorizo linguine, cherry tomato, chilli butter, parsley (NF, GFO) 36

rigatoni, house-made creamy basil pesto, baby spinach, pinenuts, parmesan (GFO, VEG, NF) 32

roasted cauliflower, tahini yoghurt, fermented chilli butter, dukkah, curry leaves & pomegranate arils (VEG, GF) 32

fennel & pear salad w/ rocket, watermelon, radish, cherry tomato, lemon mustard dressing, pistachios (GF, NFO, VG) **add grilled chicken + 10**