



FEED ME

Sample Menu

classic 95

in-house focaccia, hummus, evo
manchego & jalapeno croquettes, yuzu aioli
beetroot & goats cheese tarte tatin, brandy eschalots
dry aged sweet potato, spiced chickpeas, citrus raita
cauliflower steak, harissa, rose butter
pan seared gnocchi, jerusalem artichoke, tuscan kale, sage
sugarloaf cabbage, baja
greens, house balsamic
margherita curd, charcoal meringue, koshu sorbet, black lime

signature 130

the signature feed me is our most loved feed me option.
this shared, continuous, produce-driven menu utilises the
best produce the kitchen can get its hands on.
the signature feed me changes day to day, allowing our
chefs to put their creativity and passion into every plate they put forward.
the best part is there is no decision to make; simply sit back, relax and enjoy
the very best the southern highlands, and australia, has to offer.

grande cru 195

in-house focaccia, wattleseed & cranberry butter
duck fat & quanciale oyster (A)
salt-cod croquettes, sesame aioli
kingfish ceviche, sherry eschalots, citrus, yuzu aioli (A)
beetroot & goats cheese tarte tatin, brandy eschalots
xo prawn toast, sesame aioli (M)
canadian scallops, harissa & rose butter (l)
local leaves, truffle pecorino, white balsamic
blue-eye cod, fennel, orange, five seeds (l)
mb8+ tajima sirloin, blackberry jus, charred onion
crispy chats, herb salt
sugarloaf cabbage, baja, chorizo
earl grey panna cotta, togarashi popcorn, sweet soy ice cream

Sample menu only. Menu items may change seasonally and subject to produce availability.