

SHARED FEAST

\$105PP

Matching Wines – additional \$69PP

NV House of Arras 'Blanc de Blancs' Sparkling, 100ml
Pyemmainrener, NE TAS

House baked focaccia, native thyme, Saint-David dairy cultured butter v

Beets, stracciatella, orange, desert lime v, GF

Ora King Salmon crudo, cucumber, horseradish, pumpernickel

2024 Shaw + Smith Sauvignon Blanc, 100ml
Peramangk/Kaurna, Adelaide Hills, SA VG

Bannockburn free range chicken supreme, munducklin curry, cauliflower, dates

O'Connor grass fed beef cheek, parsnip, quandong, pepper berry DF

Butter lettuce, mustard dressing, barrel aged feta, pine nuts v, GF

2020 Giant Steps 'SCG' Syrah Carignan Grenache, 100ml
Yarra Valley, VIC VG, O, B, S, FW

Amphora chocolate crèmeux v, GF

NV Chambers 'Rosewood' Grand Muscat, 75ml
Yorta Yorta, Rutherglen, VIC O, S, VG

V vegetarian | VG vegan | GF gluten free | DF dairy free | O organic | B biodynamic

FW made by female winemaker | S part of Sustainable Wine Growing Australia and/or Sustainable

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Please note Public Holidays incur a 15% surcharge | Tables of 8+ incur a 10% service charge

ME-GAL

