

SHARED FEAST

\$110PP


Matching Wines – additional \$69PP

House baked focaccia, native thyme, St David Dairy
cultured butter *v, vgo*

Heirloom tomatoes, burrata, spring vegetables, mountain
pepper *v, gf*

Tuna crudo, watermelon, smoked soy, finger lime *df* 

2024 Lino Ramble Dot to Dot Arinto, 100ml
Bacchus, SA

Mafaldine pasta, MSC certified Abrolhos Island octopus,
tomato, black garlic, native basil 

2024 The Somm & The Winemaker 'Skinny' Field Blend
on Skins, 100ml, *Orange, NSW* *vg, fw*

Rangers Valley wagyu striploin bms 7+, rhubarb, salsify,
Gruyère, green pepper *gf, dfo*

2020 Giant Steps 'SCG' Syrah Carignan Grenache, 150ml
Yarra Valley, VIC *vg, o, b, s, fw*

Butter lettuce, mustard dressing, ricotta salata,
pine nuts *v, gf, nfo, dfo, vgo*

Amphora chocolate crémeux *v, gf*

NV Chambers 'Rosewood' Grand Muscat, 75ml
Yorta Yorta, Rutherglen, VIC *o, s, vg*



From an MSC certified sustainable fishery | www.msc.org | MSC-C-52290

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

