



'FEED ME'

70

four courses designed to share

BITES + SNACKS

bread, vegemite butter	8
+ white anchovy in olive oil	6.5
onion rings, lagoon seafood seasoning	8
leek croquette, white anchovy aioli, bottarga (1)	5
ocean trout sausage roll, lagoon fennel ketchup (1)	5
sweet crab bun (1)	8

MENU

burrata, nashi pear, wild fennel crumb	18.5
crisp-skin hiramasa kingfish, shallot, apple, sea purslane <i>gf</i>	26.5
albany sardines + geraldton wax escabeche, caper <i>gf</i>	21.5
coal grilled king prawns, garlic + saltbush butter <i>gf</i>	29
esperance octopus, quince, yuzu, baby leek, lemon balm <i>gf</i>	26.5
ribbon pappardelle, winter green pesto, pecorino, pinenut	28
king prawn risotto, native lemongrass, lemon, chive <i>gf</i>	40
local fish wing, soured cream, green chilli, chive <i>gf</i>	40
local fish fillet, jerusalem artichoke, greens, black truffle <i>gf</i>	45
braised sugarloaf cabbage, kelp cream, nduja <i>gf</i>	14
coal grilled broccolini, bottarga hollandaise <i>gf</i>	14
barramundi fat potato, fennel ketchup <i>gf</i>	14

surcharges apply for all card payments and public holidays / no variation to the menu

