

SHARED FEAST

\$110PP

Matching Wines – additional \$69PP

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

Heirloom tomatoes, stracciatella, Aleppo pepper, amaranth *v, gf*

Hibachi grilled MSC Abrolhos island octopus, capsicum, labneh, ice plant *gf, nf* 

2024 Lino Ramble 'Dot to Dot Arinto' 100ml

Kaurna Country, McLaren Vale, SA ve, s

Vialone nano risotto, smoked pumpkin, mandarin, buffalo feta *v, gf, nf*

2022 Eden Road Chardonnay 100ml

Ngarigo Country, Tumbarumbara, NSW ve, o, fw

220g fullblood wagyu rostbiff, warrigal greens, chimichurri, cauliflower *gf, dfo*

2020 Giant Steps 'SCG' Syrah Carignan Grenache 100ml

Wurundjero Country, Yarra Valley, VIC ve, s, fw


Butter lettuce, mustard dressing, ricotta salata, pine nuts *contains nuts, gf, veo, dfo, nfo*

Snowball – Meringue, coconut, fudge brownie, river mint *v, gf, nf*

White Possum hazelnut liqueur on ice with lime

Wurundjeri/Woi-wurrung/Bunurong Boon Wurrung Country, Melbourne, VIC

All seafood used in our dishes is proudly Australian

 MSC-C-52290 | Seafood certified to MSC's environmental standard for fishing | [msc.org](https://www.msc.org)
v vegetarian | *ve* vegan | *gf* gluten free | *df* dairy free | Anything with an 'o' afterwards means option available, for example, gfo = gluten free option

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