

**PHILOSOPHY** A CONTEMPORARY APPROACH  
CONCEPTUALISED WITH **MINIMAL WASTE** IN MIND.

AT THE CORE OF OUR MENU IS  
THE CREATIVE USE OF **FORGOTTEN PARTS**,  
FROM SKIN TO BONE, PROTEIN TO INNARDS.

COUPLED WITH ELEMENTS OF SMOKING, CURING,  
PICKLING AND GRILLING, SHOWCASING THE BEAUTY AND  
FUNCTIONALITY OF THE FORGOTTEN  
WHILST BUILDING **A SUSTAINABLE KITCHEN**.

*" find beauty in everything,  
everywhere, and every day."*

*— Anonymous.*

AN EXPERIENCE DESIGNED BY CHEF-OWNER DREW NOCENTE

**FEED ME**  
**6 COURSE 108**

**SNACKS**

CHEF'S FAVOURITE LITTLE BITES

**SOURDOUGH**

WHIPPED LARD & WAKAME BUTTER

**'SHROOMS**

SHIITAKE, DASHI & FRITTO

**HEART & SOUL**

SELECTION OF HOUSE MADE CHARCUTERIE

**THE WHOLE FISH**

PEARL GROUPER, BONE CRUMB & CHARCOAL

**MEAT, BONE & FIRE**

DRY AGED KING ISLAND RIB EYE, BONE MARROW & ASH

(SUPPLEMENT \$35 A4 TORIYAMA UMAMI WAGYU SIRLOIN)

**BRAMBLE PATCH**

STRAWBERRY, MOCHI & MERINGUE

**GOLD'N GAYTIME**

CHOCOLATE, MALT & TOFFEE

**BEVERAGE PAIRING**  
**3 GLASSES 45**  
**6 GLASSES 75**

**DESSERT**

JAM ON TOAST **18**

SOUR DOUGH ICE CREAM, FERMENTED BERRIES  
& BUTTER CRUMB

BERRIES & YOGHURT **18**

STRAWBERRY YOGHURT SORBET, PISTACHIO & MOCHI

PAVLOVA **18**

MANGO, COCONUT & FROZEN SANGRIA

MASCARPONE **18**

ESPRESSO CRUMBS & CHOCOLATE PARFAIT

CHEESE **20**

PICKLED APPLE & SOUR DOUGH

**LIQUID DESSERT**

GRAHAM'S SIX GRAPES RESERVE PORT **14**

JOSEF CHROMY BOTRYTIS RIESLING 2017 **14**

**FEED ME**  
8 COURSE 138

**BEVERAGE PAIRING**  
3 GLASSES 45  
6 GLASSES 75

**SNACKS**

CHEF'S FAVOURITE LITTLE BITES

**SOURDOUGH**

WHIPPED LARD & WAKAME BUTTER

**'SHROOMS**

SHIITAKE, DASHI & FRITTO

**SURF & TURF**

KING CRAB LEG, LEMONADE & POWDER

**SUPPORT LOCAL**

LOCAL CRAYFISH, PRESERVED LEMON RISOTTO & ESSENCE

**HEART & SOUL**

SELECTION OF HOUSE MADE CHARCUTERIE

**THE WHOLE FISH**

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**MEAT, BONE & FIRE**

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(SUPPLEMENT \$35 A4 TORIYAMA UMAMI WAGYU SIRLOIN)

**BRAMBLE PATCH**

STRAWBERRY, MOCHI & MERINGUE

**GOLD'N GAYTIME**

CHOCOLATE, MALT & TOFFEE

**SNACKS**

- BLOOD SAUSAGE ARANCINI 3
- UNI & IKURA TACO 12
- 'FISH N CHIPS' 12
- 'CHEESEBURGER' 5
- DUCK HEART & PASTRAMI BUTTER 5

**CHARCUTERIE**  
ALL MADE IN HOUSE

- WAGYU BRESAOLA 16
- COPPA 12
- SALAMI 10
- LARDO 12
- DUCK RILLETTE 14

**SMALL PLATES**

- IPA SOURDOUGH – WHIPPED LARD & KELP BUTTER 6
- RAW SCALLOPS – CAVIAR, YUZU SAKE & CHILLI GRANITA 35
- FREMANTLE OCTOPUS - NDUJA, INK & KELP 30
- KANGAROO - BEETROOT & CELERIAC 25
- IBERCIO TENDERLOIN – LEEK, ONION & CRACKLING 25
- SALT & PEPPER TRIPE 16

**DRY AGED  
PREMIUM AUSTRALIAN  
MEATS AGED FROM  
14 DAYS TO 60 DAYS**

- WAGYU OP RIB 35 PER 100G
- WESTERN PLAIN PORK 18 PER 100G

**JOSPER**

- WAGYU TRITIP – ONION, MAITAKE & CAULIFLOWER 72
- CORAL TROUT- FISH ROE, WHITE ASAPARGUS & BONE OIL 58
- LAMB CHAR SIEW – LAMB BELLY & SALTED RADISH 52

**SIDES**

- MAC & 3 CHEESE 18
- CHARCOAL MASH 14
- ROASTED CABBAGE 12
- CHARRED CAULIFLOWER 12