

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
128

1 BITE

UNI

FISH & CHIPS

CHEESEBURGER

PAIRING

3 GLASS

45/80

IPA

5 GLASS

IPA SOURDOUGH, WHIPPED LARD & WAKAME BUTTER

70/110

SCALLOP

RAW SCALLOPS, CAVIAR, YUZU SAKE & CHILLI

ABALONE

GREEN LIP ABALONE, SOURDOUGH ESSENCE & CHARCUTERIE BROTH
(SUPPLEMENT \$25)

CHARCUTERIE

SELECTION OF HOUSE MADE CHARCUTERIE

GROUPE

PEARL GROUPE, BONE CRUMB & CHARCOAL

BEEF

KING ISLAND TENDERLOIN, BONE MARROW & ASH
(WAGYU 9+ SIRLOIN SUPPLEMENT \$20)

BRAMBLE PATCH

STRAWBERRY, MOCHI & MERINGUE

GOLD'N GAYTIME

CHOCOLATE, UMAMI & TOFFEE

SWEET, SOUR & SMOKE

FEED ME
168

1 BITE

UNI

FISH & CHIPS

CHEESEBURGER

PAIRING

3 GLASS

45/80

IPA

5 GLASS

IPA SOURDOUGH, WHIPPED LARD & WAKAME BUTTER

70/110

SCALLOP

RAW SCALLOPS, CAVIAR, YUZU SAKE & CHILL

JERUSALEM ARTICHOKE

JERUSALEM ARTICHOKE, CONFIT EGG & MUSHROOM DASHI

ABALONE

GREEN LIP ABALONE, SOURDOUGH ESSENCE & CHARCUTERIE BROTH

CHARCUTERIE

SELECTION OF HOUSE MADE CHARCUTERIE

GROUPE

PEARL GROUPE, BONE CRUMB & CHARCOAL

BEEF

KING ISLAND TENDERLOIN, BONE MARROW & ASH
(WAGYU 9+ SIRLOIN SUPPLEMENT \$20)

CHEESE & CRACKERS

AGED COMTE MOUSSE, FIG, PEAR & SALTBUSH

BRAMBLE PATCH

STRAWBERRY, MOCHI & MERINGUE

GOLD'N GAYTIME

CHOCOLATE, UMAMI & TOFFEE

SWEET, SOUR & SMOKE