

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

EBI

FISH & CHIPS

CHEESEBURGER

WINE PAIRING

3/5 GLASS

80/110

IPA

IPA SOURDOUGH, WHIPPED LARD & WAKAME BUTTER

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
(JAPANESE A4 WAGYU SUPPLEMENT \$30)

BRAMBLE PATCH

STRAWBERRY, MOCHI & MERINGUE

GOLD'N GAYTIME

CHOCOLATE, UMAMI & TOFFEE

SWEET, SOUR & SMOKE

**FEED ME
168**

1 BITE

EBI

FISH & CHIPS

CHEESEBURGER

WINE PAIRING

3/5 GLASS

80/110

IPA

IPA SOURDOUGH, WHIPPED LARD & WAKAME BUTTER

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
(JAPANESE A4 WAGYU SUPPLEMENT \$30)

CHEESE & CRACKERS

AGED COMTE CRÈME, PEACHES & HAZELNUT

BRAMBLE PATCH

STRAWBERRY, MOCHI & MERINGUE

GOLD'N GAYTIME

CHOCOLATE, UMAMI & TOFFEE

SWEET, SOUR & SMOKE