



FEED ME MENU

\$50 | \$55 PER PERSON • MINIMUM 2 PEOPLE



STARTERS

Select one starter per person to share.

MAINS

Select one main per person to share.

300G PORK CUTLET GF DF

apple chutney, broccolini, Dutch carrots

GRILLED HARISSA CHICKEN DF

couscous, sun-dried tomato, tahini yogurt

250G BLACK ONYX MB2+ FLANK STEAK GFO DFO

best served medium rare

dressed rocket, red wine jus, broccolini

SWORDFISH GF

tomato cream, lemon oil, dressed rocket

LAMB RUMP GF

best served medium rare

carrot puree, green beans, zucchini

SIDES

GREEN BEANS V GF DF

peas, edamame, hazelnuts

FRIED BRUSSELS SPROUTS V GF DF

sweet chilli, crispy shallots

DESSERT

Add a dessert for \$15 each.

MEMBERS PRICING • GUEST PRICING

V: Vegetarian, VO: Vegetarian Option, VG: Vegan, VGO: Vegan Option, GF: Gluten Free, GFO: Gluten Free Option, DF: Dairy Free, DFO: Dairy Free Option, CN: Contains Nuts

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labelling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy