

SEED BAR + BISTRO / SPRING 2018



SEED TABLE / LET US DO THE THINKING (dining area only)

bread + olives + 4 shared courses + side dishes 65 pp

SNACKS + CASUAL EATS

Our whole wheat ciabatta, smoked cultured butter (v)	3pp
Warm olives, chilli, orange (v, gf)	10
Tin of Ortiz anchovy, garlic toast	18
Duck pate, house pickles, melba toast	16
King fish croquettes, aioli	2 per piece
Fried globe artichoke, buffalo mozzarella, salsa verde (v)	6 per piece
Burger, ground beef, jalapeno jack cheese, pickle, butter lettuce, fries	19
Scotch fillet 250g, café de paris butter, red wine jus, shoestring fries (gf)	36

CHARCUTERIE 50g / ALL SERVED WITH HOUSE PICKLES + MELBA TOAST

Salumi Australia Finochiata / pure black pig salami / fennel / Byron Bay NSW (gf)	8
Boston Bay Smallgoods proscuitella / pure black pig / leg / Boston Bay SA (gf)	12
Boston Bay Smallgoods peccencia / pure black pig / loin / Boston Bay SA (gf)	12
Boston Bay Smallgoods coppa ham / pure black pig / neck / Boston Bay SA (gf)	8
Serrano Ham / Spanish prosciutto / pork / Spain (gf)	8
Parma Ham / Italian prosciutto / pork / Parma Italy (gf)	12

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish + gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen free.

1% surcharge incurred for credit card transactions. 10% surcharge incurred Sundays & Public Holidays

SMALL PLATES

Raw kingfish, charred cucumber, pickled watermelon, buttermilk (gf)	18
New season asparagus, truffled parmesan custard, cured yolk, hazelnut (v, gf)	20
Fresh black spaghetti, blue swimmer crab, chilli, parsley, garlic	26/36
Ricotta gnocchi, spring greens, curds & whey (v)	18/28
Fresh whole wheat shells, broccoli, speck, lemon, garlic & parsley pangratto	16/26

LARGE PLATES

Wood grilled market fish, marinated zucchini, lemon curd, bottarga (gf)	MP
Confit duck leg, pickled radicchio, date, pistachio (gf)	38
48-hour angus short rib, celeriac, duxelle, red wine jus (gf)	32
12-hour lamb shoulder, fig, pomegranate, vincotto (serves 2 - 4) (gf)	76

SIDES

Rocket, Reggiano, balsamic (v, gf)	10
Greens, salsa verde, almonds, chilli (v, gf)	12
Seed, grain & nut salad (v)	12
Duck fat roasted potatoes (gf)	12
Shoestring fries (v, gf)	9

CHEESE 50g

Brillat Savarin / triple cream / 6 weeks / cow's milk / Bourgogne, France (v)	14
Saint Agur / blue mould / 3 months / cow's milk / Velay, France (v)	14
Manchego - D.O / semi hard curado / 6 months / sheep's milk / La Mancha, Spain (v)	12

DESSERT

Dark chocolate tart, house crème fraiche, macadamia, roasted white chocolate (v)	15
Buttermilk panna cotta, strawberry soup & sorbet (v, gf)	15
Salted peanut butter ice cream sandwich, banana curd (v)	15