

SEED ESPRESSO / SPRING 2018



Lunch (11am - 2pm/Wed - Sun)

SEED TABLE / LET US DO THE THINKING

bread + olives + 3 shared courses + side dishes 55 pp

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

PLATES

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
Razor clams, nduja, peas, mint	4.5 per piece
Health bowl, grilled broccolini, puffed buckwheat, kale, seeds, soft egg (v)	16.5
Fresh whole wheat shells, broccoli, speck, lemon, garlic & parsley pangratto	16/26
Bacon bone ramen, duck leg, miso, whole wheat noodle, soft egg, condiments	19
Burger, ground beef, jack cheddar, pickle, butter lettuce, fries	19
Wood grilled market fish, marinated zucchini, lemon curd, bottarga (gf)	MP
Wood grilled spatchcock, buckwheat and blackened corn risotto, miso, chilli	31
Scotch fillet 250g, café de paris butter, red wine jus, shoestring fries (gf)	36
12-hour lamb shoulder, fig, pomegranate, vincotto (serves 2 - 4) (gf)	76

SIDES

Rocket, Reggiano, balsamic (v, gf)	10
Seed, grain & nut salad (v)	12
Shoestring fries (v, gf)	9

ALL DAY BREAKFAST AVAILABLE. PLEASE ASK WAITSTAFF.

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

OUR DAILY COLD PRESSED 6.5

Everchanging, ask waitstaff

JUICE by mountain fresh 6

apple	tropical
Orange	apple + guava

SMOOTHIE / FRAPPE 8

Banana + house nutella smoothie
3 berry coconut smoothie
Mango, passionfruit + lychee frappe

BRUNCH BOOZE

Aperol spritz	12
Bellini	12
Bloody Mary	12
Dr Loosen 'Graacher Himmelreich' Kabinett 2016	glass 17

*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