

# SEED BAR + BISTRO / SPRING 2018



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

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

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## 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
Buttermilk fried chicken, fermented chilli sauce	5 per piece
Razor clams, nduja, peas, mint	4.5 per piece
Burger, ground beef, jack cheese, pickle, butter lettuce, fries	19
Scotch fillet 250g, café de paris butter, red wine jus, shoestring fries (gf)	36

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

Salumi Australia Finochiata / pure black pig salami / fennel / Byron Bay NSW	8
Salumi Australia Sopressa Milano / pure black pig / black pepper / Byron Bay NSW	9
Boston Bay Smallgoods proscuitella / pure black pig / leg / Boston Bay SA	12
Boston Bay Smallgoods peccencia / pure black pig / loin / Boston Bay SA	12
Boston Bay Smallgoods coppa ham / pure black pig / neck / Boston Bay SA	8
Serrano Ham / Spanish prosciutto / pork / Spain	8
Parma Ham / Italian prosciutto / pork / Parma Italy	12

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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

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## SMALL PLATES

Raw kingfish, charred cucumber, pickled watermelon, buttermilk (gf)	18
Charred peach, cow burrata, serrano ham, fig leaf & pistachio oil (gf)	22
Fresh black spaghetti, blue swimmer crab, chilli, parsley, garlic	26/36
Ricotta gnocchi, heirloom tomato, curds & whey (v)	18/28
Fresh whole wheat shells, blackened corn, black garlic & speck pangratto	16/26

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## LARGE PLATES

Wood grilled market fish, marinated zucchini, lemon curd, bottarga (gf)	MP
Wood grilled spatchcock, barley and blackened corn risotto, miso, fermented chilli	31
Pork saltimbocca, stone mill soft polenta, grapes, marsala	36
12-hour lamb shoulder, fig, pomegranate, vincotto (serves 2 - 4) (gf)	76

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## 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

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## CHEESE 50g

Gres Champenois / Soft double cream / cows milk / France (v)	14
Gorgonzola Dolce / Blue mould / 16 months / cows milk / Italy (v)	12
Manchego - D.O / semi hard curado / 6 months / sheep's milk / La Mancha, Spain (v)	12

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## DESSERT

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