

seed bar

let us feed you / 4 shared dishes + bread + olives + side dish 55 per person

our soured ciabatta + butter	2 pp
warm olives + citrus + chilli	8
artisan salumi selection + pickles + toast	26
duck pate + pickled cherries + toast	16
jersey milk ricotta + heirloom tomato + grilled rye	14
pork + shiitake mushroom pot sticker dumpling + ponzu	2 pp
snapper & kingfish fritter + malt vinegar	2 pp
ortiz anchovy + toast + fennel salt	18
hiramassa kingfish sashimi, fennel pollen, buttermilk, green oil	22
yearling camel schnitzel, brown butter, sage, lemon	15
fresh wholewheat pappadelle + ragu + reggiano	17
korean fried chicken burger + fermented chilli + zucchini pickle + fries	17
charcoal grilled octopus + blackened corn + black garlic + pedro vinegar	26
wood grilled 300g scotch fillet + café de paris + fries	39
12 hour remarkable meat co lamb shoulder + fig + pomegranate + vincotto	72
shoestring fries + mayo	9
grains, seeds, nuts & shoots	9
cheese selection – see chalk board	
praline affogato	16 / burnt fig, cardomon custard, pitstachio 12

*Our kitchen produces everything in house, therefore we handle nuts, eggs, gluten & shellfish daily.
Dietary requirements will be catered for upon request however we can't guarantee the absence of allergens.
Please note a 10 % surcharge applies for Sunday & public holiday trading & a 1% surcharge applies for all credit card transactions.*