

## Seed bar + dining (sample only)

### nibbles + small plates

our soured ciabatta + cultured butter + smoked salt	3 per piece
warm olives + citrus + chilli	8
three meat artisan salumi selection + pickles + toast	26
white + dark ortiz anchovy + house cured nujula + toast	8
duck pate + pickled vegetables + toast	16
honey + hay roasted sunchoke + chestnut mayonnaise	16
duck ragu + provolone jaffle + black truffle + parmesan	22
charcoal octopus + cauliflower + black vinegar + black garlic	24
dry aged raw kingfish + fennel pollen + buttermilk + green oil	22
roasted brussels sprouts + our pancetta + house cultured cream + honey	18

### bar + bistro classics

cheese burger + flamed ketchup + mustard + pickles + fries ( served pink )	18.5
crumbed + pan fried pork + brown butter + sage + capers + fries	19.5
southern fried chicken + fermented chilli	6 per piece

### larger plates

roasted pumpkin + chickpea miso gnocchi + brown butter + sage + raisins	32
roasted chicken + porcini cream + wild mushrooms ( black truffle supplement 15pp )	34
slow cooked beef brisket + celariac + carrot + ginger + onions	36
12 hour 'remarkable meat co' lamb shoulder + fig + pomegranite + vincotto ( serves 4-6)	90

### on the side

seed + grain + nut salad	12
roasted duck fat + rosemary potatoes	10
fries + aioli	9
broccolini + almonds + chilli	12

### to finish

pumpkin cooked in mead + salted whey caramel + burnt honey ice cream	14
dark chocolate tart + olive oil cream	14
'praline affogato' praline semifredo + nocello + espresso	16
cheese selection, please ask our team	

*Our kitchen handles seafood, nuts & gluten daily. Whilst every effort is taken to cater for dietary requirements the absence of allergens can not be guaranteed. 10 % surcharge applies for Sunday & Public holiday's / 1 % surcharge applies for credit cards*

WINTER 2019 (sample only)



Seed table / 4 shared courses 65 / wine pairing 50  
optional cheese course 10 / wine pairing 10

SOURED CIABATTA

+ smoked cultured butter

DRY AGED RAW KINGFISH

+ fennel pollen + buttermilk + green oil

*Wines by KT Churinga Riesling 2018, Clare Valley*

WOOD GRILLED OCTOPUS

+ cauliflower + black vinegar + black garlic

*Colomba Bianca Granatey Grillo 2018, Sicily*

ROASTED PUMPKIN + CHICKPEA MISO GNOCCHI

+ brown butter + sage + raisins

*Angel Rodriguez Marinsancho Verdejo 2017, Rueda, Spain*

ROASTED LOCAL CHICKEN

+ porcini cream + wild mushrooms (black truffle supplement 15pp)

*Di Majo Norante Moli Rosso 2016, Abruzzo, Italy*

Or

12 HOUR REMARKABLE MEAT CO LAMB SHOULDER

+ fig + pomegranite + vincotto ( Tables 4 & above only)

*Sussex Squire Windmill Block Shiraz 2017, Clare Valley*

DARK CHOCOLATE TART

+ olive oil cream + sea salt

*Valdespino El Candado Pedro ximinez*

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