



coffin bay oysters (*natural / beetroot vinegar / salmon roe*) 4 / 4.5 / 5.5

abacus bakery sourdough, *mornington olive oil, pistachio dukkah* 6

mornington olives, *smoked almonds, pickled onion* 7

beef tongue croqueta, *dijon, black salt, pancetta wafer* 4.5

white anchovy, *lemon myrtle, heritage tomatoes, crout* 6

karaage fried chicken, *chilli jam, candied peanuts* 4.5

south australian kangaroo tartare, *capers, crout, saltbush* 4.5

confit broken potato, *native pepper, wild thyme, sour-cream, seeds* 10



cheese board - *fresh sourdough, fruit chutney, pink lady* 16

local charcuterie - *selection of local cured meats, picallili, south melbourne sourdough* 18

port lincoln char-grilled calamari, *nduja, potato, smoked tomato, wild rocket* 15

torched squacquerone cheese, *hot sauce, pickles* 10

broccolini, *beans, watercress, almonds, confit shallots* 12

pressed lamb shoulder, *beans, wild mushrooms* 17

flash fried snapper wing, *purple congo chips, tartare* 13

roasted heritage carrots, *spiced pistachio, goats fetta* 11



salt-baked carrots, *heirloom beets, beans, confit potato, salsa verde* 26

tasmanian salmon, *saffron curried sweet potato, coconut, spinach, corriander* 30

confit pork belly, *bok choy, crispy sticky rice, black sesame, soy, mornington olive oil* 30

200g wagyu skirt steak, *onions, potato grattan, jus* 36

mooloolaba prawn ragu, *house-made papardelle, calamari, chilli, garlic, oil* 32

gnocchi, *jap pumkin, spinach, wild pine mushrooms, pistachio, ricotta* 28

angus beef blade, *rosemary polenta, cauliflower, mushrooms, marjoram* 30

feed me snacks \$45 pp

feed me chefs choice \$65 pp