

Chloe's feed me menú \$ 89pp

Minimum 4 people

Warm olives

Sourdough, house cultured butter/ balsamic, olive oil

Snapper crudo, coconut, turmeric, chilli, coriander, fried curry leaf

Avjar dip, black olive crumb, house focaccia

Smoked buffalo ricotta, roast pumpkin, sage, crostini

Roast sprouts, broccoli, cranberry, kale, almond

Ocean trout, peas, leeks, celeriac, buttermilk, capers



Dishes are designed to share and will be served one at a time.

Warm olives 8.5

Sourdough, house cultured butter/ balsamic, olive oil 9

Sydney rock oysters, sherry mignonette, lemon 6/32/60

Snapper crudo, coconut, turmeric, chilli, coriander, fried curry leaf 32

Scallops, saffron butter, romesco, squid ink tuile, roe, chives 39

Avjar dip, black olive crumb, house focaccia 21

Smoked buffalo ricotta, roast pumpkin, sage, crostini 34

Roast sprouts, broccoli, cranberry, kale, almond 28

Charred cabbage, miso, ginger, yuzu kosho, shallot, puffed rice 36

Ocean trout, peas, leeks, celeriac, buttermilk, capers 48

Lamb backstrap, hot honey, lentils, labneh, sumac, herb salad 64

Three cheeses, crackers & condiments 32

Charleston Jersey Brie SA, Maffra Mature Cheddar VIC, Ashed goat milk Chèvre SA

Amarena cherry & hazelnut cheesecake 23

Our menu contains allergens and is prepared in a kitchen that handles nuts, gluten, dairy and certain seafoods. If necessary, please advise our lovely staff and we will accommodate to your requirements.

Discretionary gratuity of 8% is applied to groups of 8 or more, 10% surcharge on weekends and 15% public holiday.