

BREAD
IN
COMMON

feed-me 3-course set menu curated by our chefs | 85pp

bread in common bread, house whipped butter, black salt	8
gluten free seeded crackers	8
butter bean dip, roast garlic & spring onion relish, dukkha	12
ricotta, blood lime, honey, evoo	13
freshly shucked australian oysters, raspberry mignonette	7ea
marinated olives, chilli, herbs	12
chicken liver pate, preserved cherries, gherkins`	16
whipped tofu, koji, watermelon, fig, nasturtium	24
jersey milk haloumi, tahini yogurt, preserved dates, marigold	27
hiramasa crudo, hibiscus, nashi pear, radish, tarragon	28
kangaroo skewers, pickled kohlrabi, juniper cream	26
harissa roasted cauliflower, sherry coconut yogurt, dukkha	32
pumpkin gnocchi, burnt butter, rye, sage, pecorino, pinenuts	34
line caught market fish, buttermilk tartar, watercress	42
lamb ribs, black garlic, sherry reduction, mint	38
margaret river wagyu rump, pickled onion, sauce bordelaise	54
duck fat potatoes, curry cream	18
seasonal leaf salad, miso vinaigrette, house pickles	14