

# FEAST & FLOW MADE TO ORDER

Pancake, Brown Sugar Cream & Maple Walnuts (V)

Scrambled eggs, Black Garlic & Harissa (GF, NF, V)

Potato Rosti, Heirloom Tomato, Toum (VG, GF, NF)

Seafood ceviche, Coriander, Chilli, Sweet Potato Crisps (DF, GF, NF)

Khachapuri, Braised Kale, Ricotta, Mozzarella, Soft Baked Egg (V, NF)

Chermoula Lamb Shoulder, Sumac Labneh Green Sauce (NF, GF)

*(V) Vegetarian (VG) Vegan (GF) Gluten Free (NF) Nut Free (DF) Dairy Free*

Please note on Sundays a 10% surcharge will apply to all bills

# FEAST & FLOW

## BUFFET MENU

### Farm

Roasted Carrot, Date Molasses, Green Harissa Tahini (VG, NF, GF)  
Zucchini, Mint Pesto, Whipped Ricotta, Smoked Almonds (V, GF)  
Hawaij Spiced Eggplant, Golden Raisin, Curry Leaf (VG, DF, GF, NF)  
Roasted Cauliflower, Whipped Tahini, Macadamia Dukka (VG, GF)  
Wood Fired Cabbage, Chimichurri, Goats Curd (V, GF, NF)  
Broccoli Salad, Persian Fetta, Preserved Lemon & Chilli (V,GF,NF)  
Corn Ribs, Black Garlic Butter (GF, NF, V)

### Smoked & Cured

Orange and Maple Glazed Hot Smoked Salmon (GF,NF,DF)  
Marmalade Glazed Ham (GF,NF,DF)  
Pastrami, NY Style, Zuni Pickles (GF,NF,DF)

### Sides

Cheeky Little Chicken Snacks (DF, NF)  
Caesar Salad, Cos, Parmesan, Anchovy, Sourdough Croutons (DF,NF)  
Mediterranean Cous Cous Salad (NF, VG)  
Balsamic Onion & Tomato Pissaladiere (NF, DF, V)

### Sweets

Pistachio Panna Cotta (GF)  
Caramel chocolate Panna Cotta, Dark Choc Jelly (NF,GF)  
Flourless Orange & Almond Cake (V, DF, GF)  
Nemesis Chocolate and Tahini Brownie (V, GF)  
DIY Pavlova Station (V, NF)  
Chocolate twists (VG)

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## BEVERAGE MENU

The Free Flow \$29pp

Enjoy two hours of unlimited:

### Cocktails

Passionfruit Caipiroska  
Lychee Sour  
Grapefruit Aperol Spritz

### Wines

Prosecco  
Pinot Grigio  
Rose  
Pinot Noir

### Mocktails

Watermelon Non-jito  
Tropical Punch

### Beer

Moon Dog Lager

### Additional Cocktails:

Chilli Margarita	\$20 each
Caramel Espresso Martini	\$20 each
Hot Drinks	From \$4.5

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