

**FEED ME MENU**

Feast on a hand-picked selection
of Mother's favourite dishes!

For tables of 2+
55pp / 74pp (with
paired drinks)

SMALLS & NIBBLES

Sourdough North Street bread (GFO)	2pp
Cultured housemade vegan 'butter' with smoked sea salt (GF)	4
Housemade feta with marinated local olives (GF)	8
Gingin biodynamic olive oil with housemade macadamia native bush dukkah featuring wattleseed, river mint, lemon myrtle, Gerladton wax and salt bush (GF)	6
Mushroom pate with lions mane, shiitake and truffle (GF)	7
Golden turmeric hummus with Moroccan spiced dukkah (GF)	5
Sundried tomato and 'mozzarella' arancini balls with 'ailoli', pesto, olives and capers (GF)	15
Vegan cheeseboard: smoked 'ricotta' with maple rosemary syrup, sharp 'cheddar', white truffle 'cheese', chilli crusted 'chevre', candied ginger, lemon curd, pickled fennel, sundried tomato jam, sourdough (serves 2) (GFO)	28

PLATES TO SHARE

Charred fennel & leek , homemade coconut 'labneh', toasted fennel seeds, mint oil (GF)	15
Eggplant , pickled lemon, salsa verde, 'yoghurt' dressing, chilli oil, toasted almonds (GF)	14
Broccolini , zucchini ribbons, smoked 'ricotta', crispy capers, lemon zest, dill, toasted almonds (GF)	15
Oven-roasted julienne celeriac with creamy walnut pesto, shallots, chilli and lemon (GF)	16
Chestnut pappardelle pasta with roast veggies, pesto, lemon zest and almonds (GF)	18
Creamy barley risotto with four mushrooms, thyme and truffle oil	18
Roasted cauliflower with turmeric tahini sauce , house-pickled chilli, onion and ginger, dried kalamata olives, pistachio crumble (GF)	22
Housemade ravioli with 'ricotta', porcini mushroom and spinach filling, homemade sugo, dried olives and fresh basil (GF)	23

SIDES

Garlic roasted potatoes , herbed 'yoghurt' (GF)	8
Herbed green salad with lemon vinaigrette (GF)	8
Roasted brussel sprouts with housemade chipotle 'aioli' (GF)	8

TAKE HOME LARDER

Sauerkraut	13
Kimchi	13
'Feta'	15
'Labneh'	13
Cultured 'butter'	13
Coconut 'yoghurt'	13
Native macadamia bush dukkah	15
Pickles	13

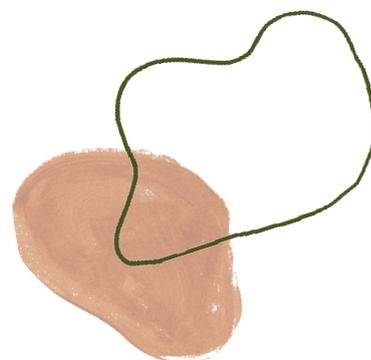
All items are dairy free

(GF) = Gluten Free

(GFO) = Gluten Free Option

DESSERTS

Baked Sicilian cannolo , sweet 'ricotta', sultanas, candied citrus (GF)	15
Chocolate mousse , pear and ginger compote, rose petals, mandarin jelly (GF)	14
Kaffir lime & coconut 'yoghurt' panna cotta with chamomile infused pineapple (GF)	15



PLANT-BASED. WHOLEFOODS. LOCAL.
HANDMADE. SEASONAL. SUSTAINABLE. ETHICAL.