



# MOTHER

## FEED ME MENU

Sit back and enjoy a shared 6 course journey through this season's offering. Simply the best way to experience the menu. For tables of 2+

FEED ME: 59 per person  
FEED ME PREMIUM: 79 per person

## NIBBLES

North Street Bakery sourdough bread (GFU)+\$1	2pp
Cultured wattleseed 'butter' (GF)	4
Mushroom pate with shiitake and truffle (GF)	9
Smoked hummus with paprika & toasted seeds (GF)	8
Macadamia native bush dukkah featuring wattleseed, river mint, lemon myrtle, Geraldton wax and salt bush with Gingin biodynamic olive oil (GF)	6
Housemade 'feta' with marinated local olives (GF)	8
Sundried tomato & 'mozzarella' arancini, 'aioli', pesto, capers, dried olives (GF)	17
Tasting plate: sharp 'cheddar', walnut & fig 'chevre', eggplant & capsicum chutney, sauerruben pickled chestnut mushrooms, marinated olives & 'feta', GF flatbread (GF)	22

## SMALLER PLATES

Broccolini, lemon dressing, cannellini puree, pickled sumac chilli, housemade native bush dukkah, pomegranate, watermelon radish (GF)	21
Witlof, housemade coconut 'labneh', roasted orange segments, pinenuts, green olives, balsamic reduction (GF)	19
Wild mushrooms, caperberries, roasted pickling onions, Dijon sauce, lemon balm, kipfler potatoes, wholegrain mustard (GF)	22
Ortolana tartare, smoked 'aioli', black garlic, native sea parsley oil, pickled cucumber, microgreens, sourdough (GFU)+\$1	18
Jerusalem artichoke, sweet potato puree, 'yoghurt' dressing, housemade yellow split lentils 'tofu', roasted snow peas, smoked almonds, native thyme, pimento oil (GF)	21

## LARGER PLATES

Celeriac risotto, asparagus, roasted apples, homemade smoked ricotta, sea parsley oil, dehydrated carrots (GF)	26
Pumpkin ravioli, creamy saffron sauce, spinach, hazelnut, Tasmanian pepperberries, orange zest, purple basil, smoked salt, aniseed dust (GF)	33
Native thyme polenta, swordbelt and coral mushrooms, sundried tomatoes, creamy garlic sauce (GF)	34
Penne pasta, cheesy parsnip sauce, kalamata, Tuscan cabbage, capers, slow-cooked tomatoes, onion petals, macadamia, black garlic oil (GF)	30

## SIDES

Roasted potatoes, garlic, smoked 'aioli' (GF)	11
Herbed green salad, lemon vinaigrette, almond (GF)	9

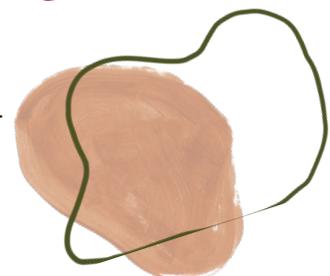
## DESSERTS

Pecan brownie trifle, salted caramel, whipped vanilla 'cream' (GF)	16
Amandine tartlet, pears, amaretto, caramelised almonds, puffed quinoa (GF)	15
Coconut rice pudding, roasted banana, kefir lime and moringa curd, toasted coconut, puffed rice, butterfly pea flower gel (GF)	16

All items are dairy free  
(GF) = Gluten Free  
(GFU) = Gluten Free Option

PLANT-BASED. WHOLEFOODS. LOCAL.  
HANDMADE. SEASONAL. SUSTAINABLE. ETHICAL.  
PLEASE ADVISE US OF ALLERGIES / INTOLERANCES.

We acknowledge the Traditional Owners of this land, the Whadjuk people, and pay respects to Elders past and present.





# SUSTAINABILITY

## AT MOTHER

Sustainability and environmental awareness is very real for us and central to our ethos. Every aspect of our business, from the design through to the build and implementation has been evaluated for its greater ecological impact.

We aim to showcase and support positive sustainable practice in the industry. In the kitchen, we consciously practice waste minimisation, plastic policies & composting. Food is stored in airtight containers or covered with reusable silicon flexi-lids, to avoid the use of single use plastic wrap. Throughout the venue, we use environmentally certified cleaning products, eco lighting, recycled paper products and water-wise appliances. We are a Chux-free venue and use washable fabric cloth wipes in their place.

Any waste that is produced is separated and recycled and we have developed relationships with our suppliers to support our environmental efforts. A growing number of our suppliers engage in container swap programs with us to avoid disposable packaging with each delivery. We don't use bin liners in the bins, but instead wash them out each day.

In store, we serve our drinks with reusable stainless steel straws (this alone saves over 20,000 single-use straws per year from entering the environment from our venue alone). We serve our T/A food in biodegradable packaging and we support customer initiative, rewarding those using BYO cups. Even our loyalty cards are made from our old menu pages, cut up and stamped ready for an extra lifecycle.

Remaining scrap paper is shredded and made available to customers to use for home compost and similarly excess jars from the kitchen are washed and made available for customers to take home free and repurpose. In the kitchen, we've swapped disposable marker pens for a refillable option and use wooden pencils instead of plastic pens throughout the business.

We choose not to serve bottled water, instead offering filtered still and sparkling water on tap to avoid packaging waste. Leftover table water is poured into buckets and used to water our plants.

Our retail store stocks Perth's largest range of zero waste and plastic free lifestyle products to support those looking to minimise their personal waste production. Our range covers 3000+ products across beauty, cleaning, cosmetics, kids & bubs, jewellery, kitchen & homewares, gardening, pets & more.

And lastly, inline with the latest environmental research by the UN, by choosing plant-based cuisine and reducing our consumption of animal products, we together reduce the significant environmental impact that food choices play on our planet. This, above all else, is the most sustainable choice that we - both as individuals and as a social group - can make, in order to produce the greatest and most immediate impact on lowering carbon emissions, rates of global water consumption and pollution, land degradation and more.

Your patronage helps to support our environmental efforts, our sincere thanks.