

MENU

STARTERS

FRESHLY HOUSE BAKED ROSEMARY, SUNDRIED TOMATO AND OLIVES FOCACCIA BREAD, VINO COTTO (V)	\$12
THREE CHEESE WILD MUSHROOM ARANCINI, TRUFFLE MAYO (V)	\$23
TENNESSEE SMOKE HOUSE CORN RIBLETS ZESTY MAYO (V) (GF)	\$18
FLASH FRIED LEMON AND SICHUAN PEPPER CALAMARI	\$25
CRISPY HALOUMI CHIPS PESTO MAYO POMEGRANATE MOLASSES (V) (GF)	\$19
HOUSE MADE OPEN CHICKEN DUMPLING ROASTED TOMATO CHUTNEY	\$21
BUTTERMILK CHICKEN BITES APPLE SLAW (GF)	\$25

MAINS

SOUTHERN GRAIN MB 4+ SIRLOIN SEASONAL VEG POTATO FONDANT HENNESSY CREAM DIANA SAUCE	\$41
MAC AND CHEESE CAULIFLOWER STEAK PUMPKIN PUREE EDAMAME BEANS (V)	\$26
SMOKED SLOW COOKED STICKY BBQ BEEF SHORT RIBS APPLE SLAW POTATO CRISPY (GF)	\$40
MARKET FRESH CATCH OF THE DAY (ASK YOUR FRIENDLY WAITER FOR THE FISH)	\$36
MEAT BALL SLIDERS FIOR DI LATTE MARINARA SAUCE SMOKED CHIPOTLE STEAK FRIES	\$27

SIDES + SALADS

FRIES	\$12
A SOUTHERN SPICED SOUR CREAM BASED DIP WITH BEANS & ONION LAYERED HOUSE GAUC CHEESE & PICO DE GALLO W OUR SPECIALTY CORN CHIPS	\$18
BURRATA STRAWBERRIES HEIRLOOM TOMATOES MINT BASIL ROQUETTE SALAD STRAWBERRIES VINE GRATE	\$24
FATTOUSH SALAD FRESH CORN CRISPY PITA BREAD TOMATO SPANISH ONION RADISH SUMAC	\$21

V = Vegetarian GF = Gluten Free

*If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.

Groups of 8+ must choose ONE of the set menus to share for the whole table.

MENU

SET MENUS - CLASSIC \$55PP

FRESHLY HOUSE BAKED ROSEMARY, SUNDRIED TOMATO AND OLIVES
FOCACCIA BREAD, VINO COTTO (V)

THREE CHEESE WILD MUSHROOM ARANCINI, TRUFFLE MAYO (V)

FLASH FRIED LEMON AND SICHUAN PEPPER CALAMARI

HOUSE MADE OPEN CHICKEN DUMPLING ROASTED TOMATO CHUTNEY

MEAT BALL SLIDERS FIOR DI LATTE MARINARA SAUCE SMOKED
CHIPOTLE STEAK FRIES

SET MENUS - FEED ME \$70PP

CRISPY HALOUMI CHIPS PESTO MAYO POMEGRANATE MOLASSES (V) (GF)

FLASH FRIED LEMON AND SICHUAN PEPPER CALAMARI

BUTTERMILK CHICKEN BITES APPLE SLAW (GF)

TENNESSEE SMOKE HOUSE CORN RIBLETS ZESTY MAYO (V) (GF)

SOUTHERN GRAIN MB 4+ SIRLOIN SEASONAL VEG POTATO FONDANT
HENNESSY CREAM DIANA SAUCE

3DD CHURROS BITES SALTED CARAMEL SAUCE

DESSERTS \$15EA

PISTACHIO BASQUE BURNT CHEESECAKE DARK CHOCOLATE SOIL
DEHYDRATED RASPBERRIES

3DD CHURROS BITES SALTED CARAMEL SAUCE

CROOKIE A COMBINATION OF CROISSANT AND COOKIES BOYSENBERRIES
ICE CREAM

WHITE CHOCOLATE AND CHAMBER CRÈME BRULE (GF)

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