

clove lane

'feed me' - \$89pp

chefs' selection of dishes served to share

matching wines - \$79pp

starters

- sydney rock oysters, merlot mignonette 7ea
- flatbread, ras el hanout 6ea
- hummus, zuni pickle, za'atar 18
- chicken liver parfait, cornichons, mustard fruit 18

vegetables

- heirloom tomato, plum, dried black olive, basil 19
- beetroot, blue cheese custard, pear, walnut 28
- zucchini, stracciatella, mixed grains, pine nuts 24
- smoked sesame crumbed eggplant, tahini, pomegranate, herbs 28

seafood

- kingfish ceviche, green chilli, lime buttermilk, cucumber 30
- canadian scallops, almond, golden raisin, cauliflower, burnt butter 32
- abrolhos island octopus, kipfler potato, chipotle aioli 26
- blue eye trevalla, celeriac, citrus, snow peas 37

meat

- pork neck, jerusalem artichoke, sugarloaf cabbage 32
- lamb shoulder, labne, sumac red onion, dukkah 40
- 600gm bone in sirloin, black garlic butter, red wine sauce 120

sides

- leaf salad, chardonnay vinaigrette 12
- charred broccoli, tahini 16
- fries, mustard mayonnaise 12