



BARN MENU

Made from scratch, locally sourced, ethical, sustainable and delivered with love

Green Vegetable **Salad**, fermented macadamia, roasted root veg, toasted sesame, buffalo mozzarella, sprouted seeds

\$28

Coal roasted **Beef Brisket**, scallions, beef fat potato, bearnaise, fermented chilli

\$35

Homage **Burger** with hand pounded chuck, brisket and tallow, tomato, iceberg, pickles, jalapeno and parmesan fries

\$28

Sourdough **Flatbread**, house smoked and cured pork jowl, curds, red sauce and garden bits

\$30

Charcuterie, a selection of cured meats, a few things from our preserving room, cheddar, toasted sourdough, smoked butter

\$28

Those **Fries**, parmesan, jalapeno & special sauce

\$12

To Finish

Bush **Lemon**, lemon myrtle, pollen \$17

Our **mulberries** and strawberries \$17

Local **Cheese** and accompaniments \$30