

# barn menu

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

**Chicken** leg fire roasted and glazed in smoked chicken skin emulsion,  
salad of bitter greens and crispy bits  
\$30

Rosevale beef **brisket** brined and roasted over coals,  
fermented potato, scallions and chilli  
\$35

Homage **burger** with hand pounded chuck, brisket and tallow,  
tomato, iceberg, pickles, jalapeno and parmesan fries  
\$28

Homage farm **lamb**, preserved lemon, buttermilk, pita and curds  
\$30

**Mortadella** sandwich, pickles, cultured butter  
\$22

**Charcuterie**, a selection of cured meats, a few things from our preserving room,  
cheddar, toasted sourdough, smoked butter  
\$30

Those **fries**, parmesan, jalapeno & special sauce  
\$12

