Lunch Feed Me

Let us take care of you! Our Feed Me long lunch is the perfect introduction to South American flavours. Best enjoyed with friends, family and a glass of vino in hand.

House made sourdough to start, followed by a chefs selection of smaller, larger and side dishes all designed to share amongst your group.

\$75pp | please allow 1.5 - 2 hours

*Sample

House made sourdough, cultured butter

Croquetas de Papa con Chipotle - chipotle potato croquettes, smoked yoghurt, pipian dressing, pickled white onion, coriander

Parilla Mixta - chorizo, morcilla, stuffed squid with sultana rice, saffron aioli, chimichurri - 26 gf, df

Tostada de Camarones - plantain toast, prawns, passionfruit dressing, avocado, green mango, coriander

Calabaza al Horno - wood oven roasted pumpkin, black mole, citrus curd, fresh herbs, Mexican chocolate, toasted seeds

Carne Asada - sirloin steak medium rare, red chimichurri, Jerusalem artichoke carpaccio

Garlic and rosemary roasted potatoes

Ensalada - lime pickle cucumber ribbons, chickpea and yuzu dressing, shallots, toasted pepitas and broad beans, queso fresco, burnt onion dust



Lunch Feed Me T's & C's

- Available for bookings between 12.00pm 2.30pm.
 Latest booking time of 2.00pm applies for groups of 15+ people.
- All adults on the table must participate.
- Dietary requirements can be accommodated, please ask our friendly staff.
- Children do not have to dine on our set menus and can choose from our Mini Amigos menu on the day.
- Drinks not included in Feed Me menu price. Please enquire if you wish to see our drinks packages.
- Amount of dishes per table will be up to the chefs sole discretion and based on the number of guests. It should be enough for each participant to enjoy a small taste of everything.
- Lunch Feed Me minimum and maximum:
 - ~ 10+ adults MUST dine on our Lunch Feed Me menu
 - ~ Restaurant Minimum 1 pax, maximum 20 pax
 - ~ Pavilion Minimum 15 pax or minimum spend of \$1,375 (includes Pavilion space hire of \$250). Maximum 40 pax.
 - ~ Full venue available, please enquire.
- Sorry, no split bills! Unfortunately we cannot accommodate a
 'pay as you go' method, likewise, we are unable to itemise or split
 your bill. We hope you understand that as a restaurant we don't always have
 someone manning the till like you would at a bar or hotel.
 Your bill is therefore required to be paid in full.
- · No BYO food, dessert or drinks permitted.



[&]quot;Additional T's & C's apply for booking confirmations, payments of deposits/pre-authorisation, decorations/cleaning and licences. They will be made known per individual booking enquiry/relevancy.