

IN BETWEEN FROM 3PM – 5PM

Beetroot hummus olives, lavosh, dukkah [Vg]*	10
Jerk fried chicken pineapple salsa, BBQ sauce [GF]	14
Steamed pork buns pork belly, sauerkraut, pickled radish, sticky sauce	8 / 22
Crispy duck wings ginger, mirin, peanut, chilli [GF]	12
Potato skins rosemary salt, aioli [GF/V]	9
Hayes platter olives, cheese, salami, prosciutto, pickles, lavosh*	32

CHEF'S SELECTION FROM 5PM – 9PM

A selection of our favourites for the table 55pp

Our menu is designed to be shared 'banquet' style – dishes come out as they're ready, that's part of the charm. Please notify your waiter if you have a food allergy so we can best accommodate you.

[Vg] vegan [V] vegetarian [GF] gluten free [DF] dairy free * gluten free on request
Please notify your waiter if you have a food allergy so we can best accommodate you.

SMALLER FROM 5PM – 9PM

Beetroot hummus olives, lavosh, dukkah [Vg]*	10
Jerk fried chicken pineapple salsa, BBQ sauce [GF]	14
Steamed pork buns pork belly, sauerkraut, pickled radish, sticky sauce	8 / 22
Crispy duck wings ginger, mirin, peanut, chilli [GF]	12
Yuzu tuna radish, sesame crisp, yuzu, miso mayo [GF/DF]	19
Broadbean tartine Cilantro goat curd, broad bean smash, pickled egg, Freedom loaf [GF/V]	20

LARGER

Grilled halloumi Over The Moon sheep halloumi, radicchio, pomegranate, charred asparagus, black garlic [V/GF]	21
Smoked salmon & lentils apple, beetroot, quinoa, turmeric tahini dressing [GF/DF]	22
Wasabi scotch fillet parsnip crisp, wilted greens, wasabi butter, bone marrow [GF]	32
Fragrant spiced duck toasted red rice, green bean & coconut, eggplant kasundi [GF/DF]	28
Harissa lamb labne, charred carrots, peas, dukkah [GF]	34
Market fish crispy skin fish, vine tomatoes, saffron, olives, blackened capsicum, skordalia [GF]	32

ADD

fennel, apple, kohlrabi and pine nut slaw	9
herb buttered greens	9
miso potatoes, parmesan	9