

## PHILOSOPHY

A CONTEMPORARY APPROACH  
CONCEPTUALISED WITH **MINIMAL WASTE** IN MIND.

AT THE CORE OF OUR MENU IS  
THE CREATIVE USE OF **FORGOTTEN PARTS**,  
FROM SKIN TO BONE, PROTEIN TO INNARDS.

COUPLED WITH ELEMENTS OF SMOKING, CURING,  
PICKLING AND GRILLING, SHOWCASING THE BEAUTY AND FUNCTIONALITY OF THE  
FORGOTTEN  
WHILST BUILDING A **SUSTAINABLE KITCHEN**.

*" find beauty in everything,  
everywhere, and every day."*

*- Anonymous.*

AN EXPERIENCE DESIGNED BY CHEF-OWNER DREW NOCENTE

**FEED ME  
128**

**1 BITE**

EBI

FISH & CHIPS

CHEESEBURGER

**WINE PAIRING**

**3/5 GLASS**

**80/110**

**IPA**

IPA SOURDOUGH, WHIPPED LARD & WAKAME BUTTER

**SCALLOP**

RAW SCALLOPS, CAVIAR, YUZU SAKE & CHILLI

**ABALONE**

GREEN LIP ABALONE, SOURDOUGH ESSENCE & CHARCUTERIE BROTH  
(SUPPLEMENT \$25)

**CHARCUTERIE**

SELECTION OF HOUSE MADE CHARCUTERIE

**GROUPE**

PEARL GROUPE, BONE CRUMB & CHARCOAL

**BEEF**

KING ISLAND TENDERLOIN, BONE MARROW & ASH  
(JAPANESE A4 WAGYU SUPPLEMENT \$20)

**BRAMBLE PATCH**

STRAWBERRY, MOCHI & MERINGUE

**GOLD'N GAYTIME**

CHOCOLATE, UMAMI & TOFFEE

**SWEET, SOUR & SMOKE**

**FEED ME  
168**

**1 BITE**

EBI

FISH & CHIPS

CHEESEBURGER

**WINE PAIRING**

**3/5 GLASS**

**80/110**

**IPA**

IPA SOURDOUGH, WHIPPED LARD & WAKAME BUTTER

**SCALLOP**

RAW SCALLOPS, CAVIAR, YUZU SAKE & CHILLI

**JERUSALEM ARTICHOKE**

JERUSALEM ARTICHOKE, CONFIT EGG & MUSHROOM DASHI

**ABALONE**

GREEN LIP ABALONE, SOURDOUGH ESSENCE & CHARCUTERIE BROTH

**CHARCUTERIE**

SELECTION OF HOUSE MADE CHARCUTERIE

**GROUPE**

PEARL GROUPE, BONE CRUMB & CHARCOAL

**BEEF**

KING ISLAND TENDERLOIN, BONE MARROW & ASH  
(JAPANESE A4 WAGYU SUPPLEMENT \$20)

**CHEESE & CRACKERS**

AGED COMTE CRÈME, PEACHES & HAZELNUT

**BRAMBLE PATCH**

STRAWBERRY, MOCHI & MERINGUE

**GOLD'N GAYTIME**

CHOCOLATE, UMAMI & TOFFEE

**SWEET, SOUR & SMOKE**