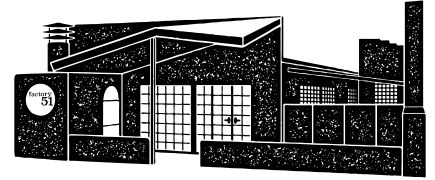




lunch



nibbles

WARM MARINATED OLIVES 7

lemon herb vinaigrette (GF)

ROASTED PORK CRACKLING 7

chipotle (GF)

FRIES 8

F51 seasoning, aioli

SWEET POTATO FRIES 9

F51 seasoning, aioli

TRUFFLE & HONEY STONE BAKED FOCACCIA 12

honey butter, salt flakes

dessert

TIRAMISU 12

frangelico & roasted coffee bean, orange mascarpone

CARAMEL CRÈME BRULEE 12

almond crumble, burnt caramel ice cream (GF)

DEVIL'S CHOCOLATE BROWNIE 12

white chocolate chip, walnut, raspberry coulis & espuma

HOUSE ICE CREAM 8

see the specials board

kids meals*

*kids under 10

SPAGHETTI 9

tomato sugo, or parmesan & butter

CRUMBED CHICKEN & FRIES 9

mixed leaves, tomato sauce

PANKO CRUMBED NZ BLUE WHITING 9

mixed leaves, tomato sauce

share plates

SPICE RUBBED BEEF FLANK 15

pickled red onion, cannellini puree, chimmichurri (GF)

MANCHEGO CHEESE & HERB CROQUETTES 12

smoked capsicum aioli, watercress (v)

FRIED LOCAL BABY CALAMARI 16

rocket, zesty aioli

F51 ARANCINI 13

porcini & field mushrooms, fresh mozzarella, pecorino romano, truffle aioli, cress (v)

PROSCUITTO BOARD 19

parma proscuitto, caper berries, compressed melon, grissini

CACIO E PEPE CHICKEN WINGS 16

garlic, parmigiano, cracked pepper

BAKED CAMEMBERT 20

roasted macadamia, truffle honey, cranberry, lavosh (v)

CHARRED EGGPLANT, ROSEMARY & GARLIC SMASH 13

stone baked flat bread, EVOO (v)

PAN FRIED POTATO GNOCCHI & CRISP PANCETTA 19

lemon, sage, truffle, pecorino

PORK SHOULDER MEATBALLS 15

roasted garlic napoli, pecorino romano, basil

lunch

(from 11:30 - 5pm)

WOOD ROASTED BEETROOT RISOTTO 15

creme fraiche, shaved golden beets, thyme, rocket (GF) (v)

GRILLED HALLOUMI PANZANELLA 16

crouton, heirloom tomato, fennel, crispy caper, pickled red onion, orange vinaigrette

PANKO CRUMBED NZ BLUE WHITING 16

french fries, mixed leaf salad, lemon aioli, lemon

SEARED BEEF TENDERLOIN SALAD 16

mustard cress, rocket, warm truffled pecorino, cherry tomato, garlic chips

FACTORY 51 STICKY CHARRED BRISKET BURGER 17

slaw, pickles, chipotle adobo, fries, aioli

CIDER BRAISED PULLED PORK BURGER 15

slaw, pickles, house ketchup, fries, aioli

SEQ GOLD BAND SNAPPER 29

lemon & sage beurre noisette, crushed roast chats, lemon, parsley

PACIFIC ALE MARINATED ½ CHICKEN 25

smoked chipotle garlic aioli, rocket & pecorino salad

250G MSA BEEF TENDERLOIN 30

beef jus, slaw, french fries, aioli

CIDER BRAISED & CHARRED PORK BELLY 27

pork & cider jus, blistered green beans & confit garlic (GF)