

SHARED MENU ONE

1 course \$50
Minimum 8 people

Vale IPA country loaf, smoked bone marrow butter

WOOD FIRED PIZZA

Tomato, buffalo mozzarella, basil

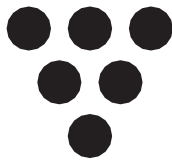
Smoked pork jowl pizzetta, San Jose serrano, fontina, Swiss browns

SA prawns, chorizo, capsicum, chili, basil

Green leaf salad, shallot, cucumber, radish, sumac dressing

Heirloom tomato salad, olives, goats curd, basil, smoked paprika dressing

Rangers Valley Pastrami, pickles



SHARED MENU

2 course \$75 • 3 course \$85 •

Add snacks \$12

Add Cheese \$10

Minimum 8 people

Vale IPA country loaf, smoked bone marrow butter

SNACKS

Beef tartare, potato pave, wattle seed mayo, salted duck egg

Asparagus & carrot tart, radish, sheep's' milk yoghurt

ENTRÉE

Coffin bay oyster, 23rd Street Gin granita, finger lime

Heirloom tomato salad, olives, goats curd, basil, smoked paprika dressing

Rangers Valley Pastrami, pickles

Spencer Gulf kingfish, blood orange, chili, basil, shallot & carrot

MAINS

Flathead trunk, fish bone sauce, fried capers, parsley

Magra's smoked lamb shoulder, salsa verde, cumin, lamb broth

450gm Rangers Valley striploin on the bone, dry aged for 50 days, MBS 2+

SIDES

Green leaf salad, shallot, cucumber, radish, sumac dressing

Beef fat potato chips, spicy tomato sauce

DESSERT

Alternate drop

Blackberry sorbet, coconut sago pudding, roasted almonds

Cream caramel, dulce le leche ice cream, Galway port foam