

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 VGO/DFO/GFO

SNACKS

Beef tartare, potato pave, wattle seed mayo, salted duck GF/DF

Asparagus, chestnut mushroom on toast, garlic, parmesan V/VGO

ENTRÉE

Coffin bay oyster, 23rd Street Gin granita, finger lime GF/DF

Heirloom tomato salad, olives, goats curd, basil, smoked paprika dressing GF/VGO

Rangers Valley Pastrami, pickles DF/GF

Spencer gulf kingfish, orange, chilli, basil, shallot, carrot DF/GF

MAINS

King salmon, lemon butter sauce, fried capers, parsley GF/DF

Margra lamb shoulder, salsa verde, red wine jus GF/DF

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

SIDES

Green leaf salad, shallot, cucumber, radish, sumac dressing GF/DF

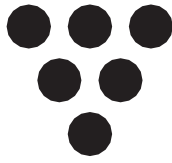
Beef fat potato chips, spicy tomato sauce GF/DF/VO

DESSERT

Alternate drop

Blackberry sorbet, coconut sago pudding, roasted almonds

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



SHARED MENU ONE

1 course \$55 PER PERSON
Minimum 8 people

Vale IPA country loaf, smoked bone marrow butter^{VGO/DFO/GFO}

TO SHARE

Coffin bay oyster, 23rd st granita, finer lime^{GF/DF}

Asparagus, chestnut mushroom on toast, garlic, parmesan^{V/VGO}

Tomato heirloom salad, goat curd, olives, shallot, smoked paprika^{GF/VGO}

Jamon serrano, Spanish ham, aged 24 months, pickles^{DF/GF}

Smoked Rangers valley Pastrami, pickles^{DF/GF}

PIZZA TO SHARE

Smoked pork jowl pizza, jamon serrano, fontina, Swiss brown mushrooms, sage^{GFO/DFO}

Petuna Salmon pizza, capers, sour cream, dill, radish^{GFO}