



SHARED MENU

2 course \$85 • 3 course \$95 •

Add snacks \$15

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

Cured ocean trout tart, sheep's yogurt, radish, roe GFO/DFO

ENTRÉE

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

Heirloom beetroot salad, goat's curd, shallots, walnuts, raspberry, honey GF/VGO

Rangers Valley Pastrami, house 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