



95pp Tasting menu | wine or beer pairing 55pp

8 Vale IPA country loaf, smoked bone marrow butter <sup>VGO/DFO</sup>

95 10g Caviar, Polanca oscietra grand reserve

## TO START

6ea Coffin bay oyster, 23rd ST signature gin, finger lime <sup>GF/DF</sup>

7ea Shimeji mushroom, pea, shallots, jalapeno, goat's curd <sup>V/VGO</sup>

9ea Cured ocean trout tart, sheep's yoghurt, radish, roe <sup>GFO/DFO</sup>

9ea Beef tartare, sourdough crumpet, wattle seed mayo, salted duck egg <sup>GF/DFO</sup>  
20 add caviar, Polanco oscietra grand reserve

22 Heirloom beetroot salad, goat's curd, shallots, walnuts, raspberry, honey <sup>GF/VGO</sup>

26 Spencer gulf kingfish, orange, chilli, basil, shallots, carrot <sup>DF/GF</sup>

29 Yellowfin tuna, oyster beignet, xo sauce, jamon, cucumber, coriander <sup>GF/DFO</sup>

30 Blue swimmer crab & prawn lasagna, bisque, lemon, roe

28 Tomato pizza, buffalo mozzarella, basil, pesto <sup>V/GFO/DFO</sup>

32 Lamb pizza, zucchini, tomato, cumin labneh, mint, parsley <sup>GF</sup>

32 Smoked pork jowl pizza, jamon, fontina, mushrooms, sage <sup>GFO/DFO</sup>

32 Salmon flatbread, radish, capers, shallot, dill sour cream <sup>GFO/DFO</sup>

## LARGE PLATES

34 White polenta gnocchi, pumpkin, local mushrooms, ricotta, broccoli, kale <sup>V/VGO</sup>

45 Murray cod, smoked eel brandade, ice plant, scallop, leek, spring onion, broth <sup>GF/DFO</sup>

45 Dry aged duck breast, confit leg, abalone, shimeji mushrooms, warrigal greens <sup>GFO/DF</sup>

49 Suckling pig, black pudding, celeriac, carrot, brussel sprouts, jus <sup>GF/DFO</sup>

39 250g Rangers valley striploin, grain fed 270 days, MBS +2 <sup>GF/DF</sup>

59 450g Rangers valley striploin on the bone, grain fed 270 days, MBS+2 <sup>GF/DF</sup>

65 350g Cape grim scotch fillet, grass fed <sup>GF/DF</sup>

75 250g Mayura station wagyu rump cap, grain fed 370 days, MBS+9 <sup>GF/DF</sup>

MP Study of beef, selection of prime cuts to share

210 1KG Mayura Station T-bone, MBS 9, 370-day grain fed SA <sup>GF/DF</sup>

90 1.4 kg Margra smoked lamb shoulder, salsa verde, red wine jus <sup>GF/DF</sup>

**Our steaks are all aged in house for a minimum of 40 days.**

12 Green leaf salad, cucumber, radish, shallot, sumac <sup>GF/DF</sup>

12 Corn risotto, pepperonata, salted ricotta, chestnut mushrooms <sup>DFO/GF</sup>

12 Beef fat potato chips, house chilli tomato <sup>GF/DF/VO</sup>