



GROUP MENU 1

SHARED STYLE MENUS
MINIMUM 8 PEOPLE

1 COURSE - \$55PP
ADD DESSERT - \$10PP

ONE COURSE

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

Coffin bay oysters, 23rd street gin granita, finger lime ^{GF/DF}

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

Spencer gulf kingfish, orange, chilli, basil, shallots, carrot ^{DF/GF}

Rangers valley pastrami, pickles ^{DF/GF}

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

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

Salmon flatbread, radish, capers, shallot, dill, sour cream

DESSERTS *(alternative drop)*

Blackberry sorbet, coconut sago pudding, roasted almonds

Sticky date pudding, gingerbread ice cream, walnut brittle, double cream, salted caramel

Menu can change based on food availability

V Vegetarian **VG** Vegan **DF** Dairy Free **GF** Gluten Free **VGO** Vegan Option **DFO** Dairy Free Option

All menus will be catered to for dietaries. Please let staff know when booking or on arrival.



GROUP MENU 2

2 COURSE - \$85PP
3 COURSE - \$95PP
ADD SNACKS + \$15PP
ADD CHEESE + \$10PP
MINIMUM 8 PEOPLE

TWO/THREE COURSE

Two course has the choice of entree + main or main + dessert

Vale IPA country loaf, smoked bone marrow butter VGO/DFO

SNACKS

Beef tartare, sourdough crumpet, wattle seed mayo, salted duck egg GF/DFO
Cured ocean trout tart, sheep's yoghurt, radish, roe GF/DFO

ENTREES

Coffin bay oysters, 23rd street gin granita, finger lime GF/DF
Heirloom beetroot salad, goat's curd, shallots, walnuts, raspberry, honey GF/VGO
Spencer gulf kingfish, orange, chilli, basil, shallots, carrot DF/GF
Rangers valley pastrami, pickles DF/GF

MAINS

King salmon, lemon butter sauce, fried capers, parsley GF/DF
Marga lamb shoulder, salsa verde, red wine jus GF/DF
450gm rangers valley striploin on the bone, dry aged 50 days, MBS 2+ GF/DF

SIDES *(included in mains)*

Green leaf salad, cucumber, radish, shallot, sumac GF/DF
Beef fat potato chips, house chilli tomato sauce GF/DF/VO

DESSERTS *(alternative drop)*

Blackberry sorbet, coconut sago pudding, roasted almonds
Sticky date pudding, gingerbread ice cream, walnut brittle, double cream,
salted caramel

Menu can change based on food availability

V Vegetarian **VG** Vegan **DF** Dairy Free **GF** Gluten Free **VGO** Vegan Option **DFO** Dairy Free Option

All menus will be catered to for dietaries. Please let staff know when booking or on arrival.