



95pp **Chef selection menu** | + beverage pairing 55pp
+ add cheese 8

- 10 Vale IPA country loaf, smoked bone marrow butter ^{VGO/DFO}
- 75 10g Caviar, Polanca oscietra grand reserve

TO START

- 6ea Coffin bay oyster, 23rd ST signature gin, finger lime ^{GF/DF}
- 7ea Shimeji mushroom, pea, shallots, jalapeno, goat's curd ^{V/VGO}
- 9ea Cured ocean trout tart, sheep's yoghurt, radish, roe ^{GFO/DFO}
- 12ea Beef tartare, sourdough crumpet, wattle seed mayo, sea urchin cream ^{GFO/DFO}
- 15ea add caviar, Polanco oscietra grand reserve

- 22 Heirloom beetroot salad, goat's curd, shallots, walnuts, raspberry, honey ^{GF/VGO}
- 28 Spencer gulf kingfish, orange, chilli, basil, shallots, carrot ^{DF/GF}
- 29 King ora salmon, oyster beignet, xo sauce, jamon, cucumber, coriander ^{GF/DFO}
- 30 Blue swimmer crab & prawn lasagna, bisque, lemon, roe

- 28 Tomato pizza, buffalo mozzarella, basil, pesto ^{V/GFO/DFO}
- 32 Lamb pizza, zucchini, tomato, cumin labneh, mint, parsley ^{GFO}
- 32 Smoked pork jowl pizza, jamon, fontina, mushrooms, sage ^{GFO/DFO}
- 32 Salmon flatbread, radish, capers, shallot, dill sour cream

LARGE PLATES

- 34 White polenta gnocchi, pumpkin, local mushrooms, ricotta, broccoli, kale ^{V/VGO}
- 45 Murray cod, brandade, ice plant, scallop, leek, spring onion, broth ^{GF/DFO}
- 45 Dry aged duck breast, confit leg, abalone, shimeji mushrooms, warrigal greens ^{GFO/DF}
- 45 Heritage Yorkshire pork, black pudding, celeriac, carrot, broad beans, jus ^{GF/DFO}

- 42 250g Rangers valley striploin, grain fed 270 days, MBS +2 ^{GF/DF}
- 59 450g Rangers valley striploin on the bone, grain fed 270 days, MBS+2 ^{GF/DF}
- 65 350g Cape grim scotch fillet, grass fed ^{GF/DF}
- 75 250g Mayura station wagyu rump cap, grain fed 370 days, MBS+9 ^{GF/DF}

- MP Study of beef, selection of prime cuts to share ^{GF/DF}
- 210 1KG Mayura Station T-bone, MBS 9, 370-day grain fed SA ^{GF/DF}
- 90 1.4 kg Tasmanian smoked lamb shoulder, salsa verde, red wine jus ^{GF/DF}
- Our steaks are all aged in house for a minimum of 40 days.*

- 12 Green leaf salad, cucumber, radish, shallot, sumac ^{GF/DF}
- 12 Corn risotto, pepperonata, salted ricotta, shimeji mushrooms ^{DFO/GF}
- 12 Beef fat potato chips, house chilli tomato ^{GF/DF/VO}



CHEESE + DESSERT

- 14 Brillat savarin, triple cream brie, cows milk (france), chestnut mushrooms, pear compot, rosemary brioche
- 14 Sainte-maure cendrè goat cheese (france), fig paste, rocket, rosemary brioche

- 14 Chocolate panna cotta, popcorn ice cream, peanut foam
- 14 Blackberry sorbet, coconut sago pudding, roasted almonds
- 14 Sticky date pudding, gingerbread ice cream, walnut brittle, double cream, salted caramel

DRINKS

- 12 Galway pipe 12 year old tawny
- 12 Galway pipe rum barrel aged tawny
- 12 Galway pipe bourbon barrel aged tawny
- 15 Galway pipe 25 year old tawny



KIDS MENU

Kids Platter- 16
cucumber, tomato, carrot, pastrami, cheese, bread

Margherita Pizza - 16
tomato, mozzarella cheese

Vale Battered Fish + Chips - 16
lemon, tomato sauce

Steak + Chips - 16
gravy, tomato sauce

all kids meal come with choice of Bickford's soft drink, juice or cordial

Sundae - 5
vanilla ice cream, chocolate topping