



## GROUP MENUS

1 COURSE - \$65PP  
2 COURSE - \$85PP  
3 COURSE - \$95PP  
ADD SNACKS + \$15PP  
ADD CHEESE + \$10PP  
MINIMUM 8 PEOPLE

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

### SNACKS

Beef tartare, sourdough crumpet, wattle seed mayo, salted duck egg <sup>GF/DFO</sup>  
Shimeji mushroom, pea, shallots, jalapeno, goat's curd <sup>V/VGO</sup>

### ENTREES

Coffin bay oysters, 23rd street gin granita, finger lime <sup>GF/DF</sup>  
Heirloom tomato salad, shallots, olives, corn granola, basil, paprika <sup>GF/VGO</sup>  
Spencer gulf kingfish, orange, chilli, basil, shallots, carrot <sup>DF/GF</sup>  
Rangers valley pastrami, pickles <sup>DF/GF</sup>

### MAINS

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

### SIDES *(included in mains)*

Green leaf salad, cucumber, radish, shallot, sumac <sup>GF/DF</sup>  
Beef fat potato chips, house chilli tomato sauce <sup>GF/DF/VGO</sup>

### DESSERTS *(alternative drop)*

Blackberry sorbet, coconut sago pudding, roasted almonds  
Crème caramel, port foam, dulce de leche ice cream, muscatels

*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.*