



LET OUR CHEF FEED YOU

Tasting Menu | Beverage Pairing 55pp 95pp

Vale IPA country loaf, smoked bone marrow butter ^{VGO/DFO}	10
10g caviar, Polanco oscietra grand reserve	85
Coffin bay oyster, 23rd ST signature gin, finger lime ^{GF/DF}	6ea
Heirloom carrot, falafel, peas, goat's curd, mint ^{GF/VGO}	9ea
Ocean trout tart, sheeps milk yogurt, salmon roe, radish ^{DF/GFO}	15ea
Heirloom tomato salad, goat's curd, shallots, olives, corn granola, paprika ^{GF/DFO}	24
Spencer gulf kingfish, orange, chilli, basil, shallots, carrot ^{DF/GF}	27
Cured swordfish, octopus, chilli, rocket, jamon, congo potato ^{GF/DFO}	28
Quail, cannelloni, spring onion, morcilla, chestnut mushrooms, celery, scallop ^{DF/GFO}	30
White polenta gnocchi, mushrooms, asparagus, sheep's milk yogurt, hazelnut pesto ^{V/VGO}	34
Murray cod, brandade, leek, spring onion, scallop, broth ^{GF/DFO}	45
Dry aged duck breast, confit leg, abalone, shimeji mushrooms, warrigal greens ^{GFO/DF}	45
Mayura station waygu beef cheek, pepperonata, corn, jalapeno, shallot	45
250gm Cape grim striploin, pasture fed ^{TAS GF/DF}	42
450gm Ranger's valley striploin on the bone, dry aged, 270 days grain fed ^{NSW GF/DF}	59
250gm Mayura station waygu rump cap, MBS 9, 370 days grain fed ^{SA GF/DF}	75
350gm Southern ranges scotch fillet, pasture fed, MBS 2+ ^{VIC GF/DF}	68
1kg Icon Wagyu Rib eye, MBS 5+, 36 months, pasture fed ^{TAS GF/DF}	140
1KG Mayura Station T-bone, MBS 9, 370-day grain fed ^{SA GF/DF}	210
1.4 kg Tasmanian smoked lamb shoulder, salsa verde, red wine jus ^{GF/DF}	90
<i>Our steaks are all aged in house for a minimum of 40 days.</i>	
porcini butter 5 , morel butter 9 , foie gras butter 12 , wasabi butter 5	
Green bean salad, watercress, red onion, radish, shiso, miso dressing ^{GF/DF}	12
Beef fat potato chips, house chilli tomato ^{GF/DF/VGO}	12
Roasted heirloom carrots, black pepper, chilli, curry leaf ^{DFO}	12
Brillat Savarin, triple cream fra, rosemary brioche, pear & mushroom compote	14
Blackberry sorbet, coconut tapioca, roasted almonds ^{GF/DF/VG}	14
Crème caramel, port foam, dulce de leche ice cream, muscatels ^{GF}	14
Belgium chocolate brownie <i>something small</i>	8ea



KIDS MENU

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

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