

# THE LIGHT LUNCH

1 COURSE - \$65PP MINIMUM 8 PEOPLE LUNCH ONLY

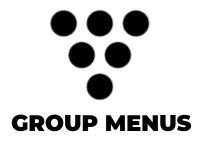
Vale IPA country loaf, smoked bone marrow butter vco/DFO

Coffin bay oysters, 23rd street gin granita, finger lime of the Kale, spinach, feta empanadas, sumac yoghurt

Heirloom tomato salad, goat's curd, olives, smoked paprika, corn granola

Cured swordfish, octopus, chilli, rocket, jamon, lemon, congo potato of the correct of the c

Green bean salad, watercress, red onion, radish, shiso, miso dressing GF/DF Beef fat potato chips, spicy tomato sauce GF/DF/VO



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 VGO/DFO

#### SNACKS

Spencer gulf kingfish, falafel, harissa, pickle carrot GF/DF

Ocean trout tart, sheeps milk yogurt, salmon roe, radish DF/GFO

#### **ENTREES**

Coffin bay oysters, 23rd street gin granita, finger lime of the li

#### MAINS

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

### SIDES (included in mains)

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

## **DESSERTS** (alternative drop)

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