



THE LIGHT LUNCH

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

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

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

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 GF/DFO

1.4kg Tasmanian smoked lamb shoulder, salsa verde, red wine jus GF/DF

Green bean salad, watercress, red onion, radish, shiso, miso dressing GF/DF

Beef fat potato chips, spicy tomato sauce GF/DF/VO

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 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 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 GF/DF

Heirloom tomato salad, shallots, olives, corn granola, basil, paprika GF/VGO

Cured swordfish, octopus, chilli, rocket, jamon, congo potato GF/DFo

Rangers valley pastrami, pickles DF/GF

MAINS

King salmon, lemon butter sauce, fried capers, parsley GF/DF

Tasmanian smoked 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 E_{GF/DF/Vo}

DESSERTS *(alternative drop)*

Blackberry sorbet, coconut sago pudding, roasted almonds

Crème caramel, port foam, dulce de leche ice cream, muscatels

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