



LET OUR CHEF FEED YOU

4 Course | 6 Course

Beverage pairing available on request

95 | 135

Vale IPA country loaf, smoked bone marrow butter ^{VGO/DFO}	10
Coffin Bay oyster, 23rd St Signature gin, finger lime ^{GF/DF}	6ea
Shimeji mushroom, rye toast, goat's curd, jalapeno ^{V/GFO/DFO}	8ea
Ocean trout tart, sheep's milk yoghurt, salmon roe, radish ^{DFO/GFO}	12ea
Beef tartare, sourdough crumpet, wattle seed mayo ^{GFO/DF}	12ea
Heirloom beetroot salad, goat's cheese, walnut, raspberry, honey ^{GF/DFO}	26
Swordfish, octopus, chilli, rocket, jamon, congo potato ^{GF/DFO}	27
Citrus cured salmon, radish, cucumber, shallot, capers ^{GF/DF}	29
Rangers Valley tri tip pastrami, pickles, horseradish cream ^{GF/DFO}	27
White polenta gnocchi, local mushrooms, broccoli, sheep's labneh, hazelnut pesto ^{GF/V/VGO}	36
Port Lincoln flathead, harissa, chickpea, green onion, scallop ^{GF/DF}	45
Dry aged duck breast, confit leg, abalone, shimeji mushrooms, warrigal greens ^{GF/DF}	45
Mayura Station wagyu beef cheek, peperonata, corn, jalapeno, shallot, jus	45
250gm O'Connor striploin, pasture fed ^{VIC GF/DF}	42
450gm Rangers Valley striploin on the bone, dry aged, grain fed 270 days ^{NSW GF/DF}	65
350gm O'Connor scotch, grain fed 270 days ^{VIC GF/DF}	74
250gm Mayura Station wagyu rump cap, MBS 9, grain fed 370 days ^{SA GF/DF}	75
<i>Our steaks are all aged in house for a minimum of 40 days.</i>	
porcini butter 5 wasabi butter 5	
1kg Mayura Station t-bone, MBS 9, grain fed 370 days ^{SA GF/DF}	210
1.4kg Tasmanian smoked lamb shoulder, salsa verde, red wine jus ^{GF/DF}	95
Winter salad, beans, mushrooms, radicchio, witlof, brown butter dressing ^{GF/DF}	14
Beef fat potato chips, house chilli tomato ^{GF/DF/VGO}	14
Roasted brussel sprouts, root vegetables, black pepper, chilli, curry leaf ^{DFO}	14



WINTER LUNCH

2 course 49

*Inclusive of a glass of wine, beer or soft drink
available Wednesday to Friday lunch*

Vale IPA country loaf, smoked bone marrow butter
add for 10

ENTREES

Heirloom beetroot salad, goats curd, walnut,
raspberry, honey

Rangers Valley tri tip pastrami, pickles,
horseradish cream

MAINS

Corn risotto, baby carrots, brussel sprouts, broccoli
O'Connors beef pie, mash potato, green beans, jus

SIDES

add on for 14

Winter salad, mushrooms, witlof, radicchio,
brown butter dressing

Beef fat potato chips, house chilli tomato sauce

Menu can change based on food availability

*All menus will be catered to for dietaries. Please let staff know when booking or
on arrival.*



DESSERT

Brillat Savarin, triple cream, rosemary brioche, pear & mushroom compote	14
Mandarin trifle, polenta cake, coconut custard, almonds ^{GF/DF/VG}	14
Crème caramel, port foam, dulce de leche ice cream, muscatels ^{GF}	14
Chocolate fondant, double cream <i>perfect for two</i>	22
Hazelnut Affogato, espresso ^{GF} <i>Add a liqueur for 10</i>	14
Petit four <i>something small</i>	9

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