



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

Beef tartare, sourdough crumpet, wattle seed mayo ^{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 beetroot salad, goat's cheese, walnut, raspberry, honey ^{GF/DFO/VGO}

Citrus cured salmon, radish, cucumber, shallot, capers ^{GF/DF}

Rangers valley pastrami, pickles ^{DF/GF}

MAINS

Nomad chicken, winter vegetables, jus ^{GF/DF}

Tasmanian smoked lamb shoulder, salsa verde, red wine jus ^{GF/DF}

O'Connor striploin, pasture fed ^{GF/DF}

SIDES *(included in mains)*

Winter salad, beans, mushrooms, witlof, radicchio, brown butter dressing ^{GF/DFO}

Beef fat potato chips, house chilli tomato sauce ^{GF/DF/VGO}

DESSERTS *(alternative drop)*

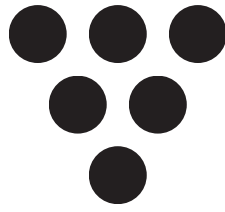
Mandarin trifle, polenta cake, coconut custard, almonds ^{GF/DF}

Crème caramel, port foam, dulce de leche ice cream, muscatels ^{GF}

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.



LIGHT LUNCH

Vale IPA country loaf, smoked bone marrow butter

Coffin bay oysters, 23rd street gin granita,
finger lime

Rangers Valley tri tip pastrami, pickles
Heirloom beetroot salad, goat's curd, walnut,
raspberry, honey

Citrus cured salmon, radish, cucumber, shallot, capers
1.4kg Tasmanian smoked lamb shoulder, salsa verde, red
wine jus

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

Beef fat potato chips, spicy tomato sauce

Menu can change based on food availability

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on arrival.*