



## chef feed me

four courses *minimum two people*

95pp

### starter

vale ipa country loaf, smoked bone marrow butter

*VGO/DFO*

10

coffin bay oysters, 23<sup>rd</sup> St signature gin granita, fingerlime

*GF/DF*

6ea

australian seared prawn skewer, herb slaw, jalapeno crema

*GFO*

16ea

crisp spiced tofu, herb slaw, jalapeno crema

*VO/GFO*

8ea

reuben sandwich, pastrami, rye bread, pickles,

sauerkraut, swiss cheese

*GFO*

27

lamb kofta kebab, sumac yoghurt, shallot, chili

*GFO/DFO*

14ea

### entree

heirloom tomato and strawberry salad, goats curd, jalapenos, avocado,  
smoked paprika, black olive

*GFO/DFO/VGO*

26

cured kingfish, poached tiger prawn, prosciutto, melon, witlof

*GF/DF*

29

cured shark bay ½ shell scallops (3), asian herb salad, candied peanuts,  
crispy shallots, nam jim

*DF/GF*

28

beef tartare, smoked scallop, garlic, toasted sourdough

28

## mains

heirloom carrot risotto, radish, lion maine, kale, salted ricotta <i>GF/V/VGO</i>	34
coorong mullet fillet, australian squid, speck and kipfler potato salad. basquaise, squid ink aioli <i>GF/DFO</i>	45
heritage yorkshire pork crumbed cutlet, crispy pigs ear, fennel, orange & apple salad, jus <i>DF</i>	45
dry aged ½ pound beef burger, cheddar cheese, mustard, lettuce, tomato, pickles	34
smoked marrunga lamb shoulder, salsa verde, red wine jus <i>GF/DF</i> <i>MADE TO SHARE (1.2kg)</i>	110
250gm striploin (O'Connor, VIC) pasture fed	42
350gm scotch fillet (O'Connor, VIC) pasture fed	74
250gm hanger (Rangers Valley, NSW) black onyx MBS3+, 270 days grain fed	44
250gm wagyu rump cap (Mayura Station, SA) MBS 9, 370 days grain fed	75

*all steaks are dry-aged in-house for a minimum of 40 days*

*all steaks are served with dijon mustard, red wine jus*

*seasoned with beef fat, wakame salt, dashi glaze*

## BUTTERS 5

*PORCINI*                      *RED CHIMICHURRI*  
*WASABI*                      *SALSA VERDE*

## sides

green leaf salad, beans, cucumber, radish. red onion, miso <i>GF/DF</i>	14
beef fat russett potato chips, spicy tomato sauce <i>GF/DF/VGO</i>	14
garden greens, herb butter, smoked almonds <i>GF/DFO</i>	14

Mango pudding, coconut sago, raspberry sorbet <sup>V/GF/VE</sup>	14
Caramel creme brulee, dark chocolate stout ice cream, oat crumb and strawberries <sup>V/GFO</sup>	14
Hazelnut affogato, espresso <sup>V/GF</sup> + 15ml liqueur, 6	14
House-made churro waffle, limoncello cherries and dulce de leche cream v	14
Grazing plate of cheese (2), fruit, house-made lavosh, fig and nut roulade, fruit bread <sup>V/GFO</sup>	18

## KIDS MENU

<b>Platter</b> <i>cucumber, tomato, carrot, pastrami, cheese, bread</i>	20
<b>Battered fish and chips</b> <i>tomato sauce</i>	20
<b>Steak and chips</b> <i>tomato sauce and gravy</i>	20
<b>Cheeseburger and chips</b> <i>beef patty, cheese and tomato sauce</i>	20
<i>all kids meal come with choice of Bickford's soft drink, juice or cordial</i>	
<b>Sundae</b> <i>vanilla ice cream and chocolate topping</i>	5