CHOICE MENU 85PP

Please Choose an Entree and Main Per Person

Vale IPA Country Loaf, Smoked Bone Marrow Butter
VGO/DFO

ENTREES

Crispy SA Pork Belly, Seared Tiger Prawns, Sticky Caramel, Asian Herb Salad, Peanuts, Shallots, Nam Jim
GF/VO (A)

Coffin Bay Oysters (3), 23rd Street Signature Gin, Orange, Apple, Celery, Shallots, Dill Oil
GF/GF

Glutinous Rice Dumplings (3), Shiitake Mushroom, Water Chestnuts, Taro, Kohlrabi, Spring Onion, Chili, Soy Gel
V/DF

Lemongrass and Limoncello Cured Salmon, Citrus, Avocado, Seaweed Crisp
GF (A)

MAINS

Potato Gnocchi. Buffalo Mozzarella, Tomato, Spring Greens, Chili, Garlic
GF/V

Crispy Skin Chicken Breast, Pumpkin, House made Hashbrown, Crispy Saltbush, Cafe de Paris Butter
GF

Fresh Australian Catch, Sautéed Buttery Savoy Cabbage, Mash Potato, South Australian Mussels, Mustard Cream
GF (A)

250gm Angus Striploin (Rangers Valley, NSW) Black Onyx, MBS 2+, 270 Days Grain Fed
GF/DF

300gm Hanger (Jack's Creek, NSW) Black Onyx MBS3+, 270 Days Grain Fed
Cooking style Medium Rare and Medium Only
GF/DF

GRILL UPGRADES

350gm Scotch Fillet (36 Degrees South, SA) Pasture Fed **+ 25 PP**
GF/DF

250gm Wagyu Rump Cap (Mayura Station, SA) MBS 9, 370 Days Grain Fed **+ 25 PP**
GF/DF

SEASONAL SIDES

Chef selection of two sides

Please inform staff of any dietaries