



## 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  
*GF/V/VGO*

34

coorong mullet fillet, australian squid, speck and kipfler potato  
salad. basquaise, squid ink aioli  
*GF/DFO*

45

heritage yorkshire pork crumbed cutlet, crispy pigs ear, fennel, orange &  
apple salad, jus  
*DF*

45

dry aged ½ pound beef burger, cheddar cheese, mustard, lettuce, tomato,  
pickles

34

smoked marrunga lamb shoulder, salsa verde, red wine jus  
*GF/DF*  
*MADE TO SHARE (1.2kg)*

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*  
*WASABI*

*RED CHIMICHURRI*  
*SALSA VERDE*

### sides

green leaf salad, beans, cucumber, radish. red onion, miso  
*GF/DF*

14

beef fat russett potato chips, spicy tomato sauce  
*GF/DF/VGO*

14

garden greens, herb butter, smoked almonds  
*GF/DFO*

14

*please note that all public holidays have a 15% surcharge*