

23

## 23RD ST DISTILLERY DINNER MENU

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### ON ARRIVAL

23rd St Australian Vodka

*Local oyster shooters with finger lime caviar*

### ENTRÉE

23rd St Riverland Rose Vodka

*Pt. Lincoln Kingfish ceviche, pressed watermelon, local stone fruit, grapefruit & beetroot vinaigrette*

### COURSE 1

23rd St Signature Gin

*Pork tenderloin, dehydrated fennel, orange & tonic gel, rhubarb mostarda*

### COURSE 2

23rd St Hybrid Whisk(e)y

*Adelaide Hills venison loin, fondant potato, smoked jus lie, mushrooms*

### PALETTE CLEANSER

*Mojito granita*

### DESSERT

23rd St Not Your Nanna's Brandy

*Pear frangipane torte, passionfruit chocolate, brandy snap crumble*

*Note: Each spirit taster can be enjoyed neat or with a Bickford's tonic or mixer.*

*After the dinner, stay on and enjoy a cocktail or gin and tonic. The Mile End will have 23rd St Distillery gin and Bickford's tonic available for \$8. Furthermore, signature cocktails featuring each of the spirits will be available for \$10.*

MILE  
The End

