



VALE RESTAURANT & BREWING

The Vale Brewing, Restaurant & Bar.

Home to the original beer of McLaren Vale,
accompanied by sophisticated dining
and the best views in the region.

We create food that we love to eat, using
seasonal produce that is designed to be shared
and of course complement the reason
we are here - Beer.

Food is sourced and prepared fresh daily,
to match the range of our fresh beers.
Sophisticated food inspired by tradition
combined with award winning beverages.

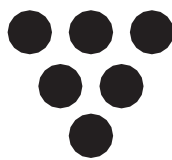


valebrewing.com.au



[valetaphouse](#)

*Please make the staff aware of any dietary requirements, we are more than happy to accommodate.
Please note that all orders will incur a 15% surcharge on public holidays*



RESTAURANT & BAR

LET OUR CHEF FEED YOU

Tasting menu | Wine or beer pairing \$35 95pp

BREAD

Vale IPA country loaf, smoked bone marrow butter **(V/Vgo)** 8

SNACKS

Coffin Bay oyster, 23rd St gin granita, finger lime **(GF/DF)** 5EA

Asparagus & carrot tart, radish, sheep's milk yoghurt **(V/Vgo)** 5EA

Beef tartare, potato pave, wattle seed mayo, salted duck egg **(DF/GF)** 8EA

Blue swimmer crab, buckwheat crumpet, sea urchin cream & wasabi **(Gfo/Dfo)** 13EA

ENTRÉE

Heirloom tomato salad, olives, goats curd, basil, smoked paprika dressing **(GF/Vgo)** 22

Spencer Gulf kingfish, blood orange, chili, basil, shallot & carrot **(DF/ GF)** 26

Yellowfin tuna ceviche, lime, coriander, jalapeños, radish **(GF/DF)** 27

Nomad chicken salad, mizuna, kohlrabi, enoki mushrooms, miso dressing **(Df/gf)** 25

MAINS

Oyster mushrooms & white polenta gnocchi, onion, kale, broccoli, baked ricotta **(V/Vgo)** 32

Port Lincoln flathead, scallop, cannelloni, pea, sofrito, aioli and squid **(Gfo/Dfo)** 45

Dry aged duck breast, confit leg, shimeji mushroom, warragal greens and abalone **(Gfo/ Dfo)** 45

Ground Beef Cheeseburger, tomato sauce, mustard, pickles, beef fat chips 28

GRILL

250gm Riverine striploin, 120 days grain fed, MBS 2+ **SA (GF/DF)** 39

450gm Rangers Valley striploin on the bone, dry aged for 50 days, MBS 2+ **NSW (GF/DF)** 59

350gm Cape Grim pasture fed **TAS (GF/DF)** 63

WOOD FIRED PIZZAS

Tomato, Buffalo mozzarella, basil **(V/Gfo/Dfo)** 20

Argentinian, raclette, onion, mozzarella **(V)** 28

SA prawns, chorizo, capsicum, chili, basil **(Gfo/Dfo)** 32

Smoked pork, prosciutto, swiss brown mushroom **(Gfo/Dfo)** 30

TO SHARE 2-4

1kg Rangers Valley T-bone, Market black MBS 5+, 270 day grain fed **NSW (GF/DF)** 170

1.4kg Marga lamb shoulder, salsa verde, red wine jus **(GF/DF)** 90

SIDES

Green leaf salad, shallot, cucumber, radish, sumac dressing **(DF/ GF)** 12

Cheesy pea risotto, asparagus, broad beans, beans, basil **(DFo/ GF)** 12

Beef fat potato chips, spicy tomato sauce **(GF/DF)** 12

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