



VALE RESTAURANT & BAR

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.

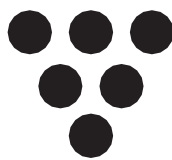


valebrewing.com.au



[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 \$55 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, orange, chilli, basil, shallot, carrot **(DF/ GF)** 26

Beetroot cured salmon gravlax, shallot, cucumber, capers, radish **(GF/Dfo)** 26

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

MAINS

White polenta Gnocchi, Broccoli, Romesco, basil, onion, kale, baked ricotta **(V/Vgo)** 32

Port Lincoln Flathead, ice plant, turnips, brandade, lardo, soy dashi **(Gfo/Dfo)** 45

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

Smoked Rangers Valley beef cheek, peperonata, corn, jalapeno, jus 39

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 scotch fillet, pasture fed **TAS (GF/DF)** 65

TO SHARE 2-4

1kg Mayura Station T-bone, MBS 9, 370-day grain fed **SA (GF/DF)** 210

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

Study of Beef – Chefs Selection of premium steaks MP

WOOD FIRED PIZZAS

Tomato, pesto, buffalo Mozzarella, basil **(V/Gfo/Dfo)** 28

Salmon, capers, shallot, dill, sour cream, radish **(Gfo)** 32

Lamb, zucchini, cumin labneh, tomato, parsley, mint **(Gfo/Dfo)** 32

Smoked pork jowl pizza, fontina, sage, swiss brown mushrooms, Jamon **(Gfo/Dfo)** 32

SIDES

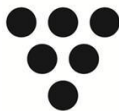
Green leaf salad, shallot, cucumber, radish, sumac dressing **(DF/ GF)** 12

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

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

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DESSERT

Brillat savarin, triple cream brie, cows milk, Fra Mushroom & pear paste, rosemary brioche	14
Section 28 Montfort, semi hard, raw cows milk, SA Apple & guava paste, rosemary brioche	14
Crème caramel, dulce de leche ice cream, Galway port foam	14
Blackberry sorbet, coconut sago pudding, roasted almonds (V/DF/GF)	14
Belgian chocolate fondant for 2, double cream	22

DRINKS

Peachcello	14
Galway 12 year old Tawny	8
Galway Rum Barrell Aged Tawny	10
Galway Bourbon Barrell Aged Tawny	10
Galway Rare 25 year old Tawny	12