

SHARED MENU

2 course \$75 • 3 course \$85 •

Add snacks \$12

Add cheese \$10

Minimum 8 people

Vale IPA country loaf, smoked bone marrow butter VGO/DFO/GFO

SNACKS

Beef tartare, potato pave, wattle seed mayo, salted duck GF/DF

Asparagus, chestnut mushroom on toast, garlic, parmesan V/VGO

ENTRÉE

Coffin bay oyster, 23rd Street Gin granita, finger lime GF/DF

Heirloom tomato salad, olives, goats curd, basil, smoked paprika dressing GF/VGO

Rangers Valley Pastrami, pickles DF/GF

Spencer gulf kingfish, orange, chilli, basil, shallot, carrot DF/GF

MAINS

King salmon, lemon butter sauce, fried capers, parsley GF/DF

Margra lamb shoulder, salsa verde, red wine jus GF/DF

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

SIDES

Green leaf salad, shallot, cucumber, radish, sumac dressing GF/DF

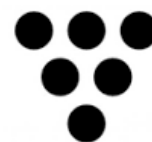
Beef fat potato chips, spicy tomato sauce GF/DF/VO

DESSERT

Alternate drop

Blackberry sorbet, coconut sago pudding, roasted almonds

Cream caramel, dulce le leche ice cream, Galway port foam



VALER RESTAURANT & BAR

LET OUR CHEF FEED YOU

Tasting menu | Wine or beer pairing 55pp 95pp

Vale IPA country loaf, smoked bone marrow butter **VGO/DFO** 8

TO START

Raw plate, tuna, ocean trout, kingfish, scallop, scampi, oysters **GF/DF** 110

Ocean plate, blue swimmer crab, king prawns, octopus. Pipi, mussels, oysters **GF/DF** 130

Add Raw plate 220

Add 10g caviar, Polanco oscietra grand reserve 95

Coffin bay oyster, 23rd St Granita, finger lime **GF/DF** 6ea

Asparagus, chestnut mushroom on toast, garlic, parmesan **V/VGO** 7ea

Cured ocean trout tart, sheep's yoghurt, radish, roe **GFO/DFO** 9ea

Beef tartare, potato pave, wattle seed mayo, salted duck egg **GF/DF** 9ea

Add Caviar, Polanco oscietra grand reserve 20

Heirloom tomato salad, olives, goats curd, basil, smoked paprika dressing **GF/VGO** 22

Spencer gulf kingfish, orange, chilli, basil, shallot, carrot **DF/GF** 26

Yellowfin tuna, xo sauce, oyster beignet, coriander, jamon, cucumber **GF/DFO** 29

Blue swimmer crab & prawn lasagna, bisque, lemon, roe 30

Tomato pizza, basil, buffalo mozzarella, pesto **V/GFO/DFO** 28

Salmon flat bread, radish, capers, shallot, sour cream dill **GFO** 32

Lamb pizza, zucchini, tomato, mint, parsley, cumin labneh **GFO/FDO** 32

Smoked pork jowl pizza, mushrooms, sage, fontina, jamon **GFO/DFO** 32

MAINS

White polenta gnocchi, romesco, kale, broccoli, tomato, basil **V/VGO** 34

Port Lincoln flathead, brandade, turnips, lardo, ice plant, scallop, dashi **GFO/DFO** 45

Dry aged duck breast, confit leg, shimeji mushrooms, warrigal greens, abalone **GFO/DFO** 45

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

SA Rock Lobster, sea urchin and miso butter, wakame, chives, lemon half/ whole MP

250gm Cape Grim striploin, grass fed TAS **GF/DF** 39

450gm Rangers Valley striploin on bone, dry aged, 270 days grain fed MBS 2+ NSW **GF/DF** 58

350gm Rangers Valley scotch, 270 days grain fed MBS 2+ NSW **GF/DF** 65

Study of beef, selection of prime cuts to share MP

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

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

All our steaks are aged in house for a minimum of 40 days

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

Cheesy pea risotto, asparagus, beans, basil **DFO/GF** 12

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