

**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 110

Ocean plate, blue swimmer crab, king prawns, octopus. Pipi, mussels, oysters 130

Add Raw plate 220

Add 10g caviar, Polanco oscietra grand reserve 95

Coffin bay oyster, 23rd St Granita, finger lime **GF/DF** 6eaAsparagus, chestnut mushroom on toast, garlic, parmesan **V/VGO** 7eaCured ocean trout tart, sheep's yoghurt, radish, roe **GFO/DFO** 9eaBeef 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** 22Spencer gulf kingfish, orange, chilli, basil, shallot, carrot **DF/GF** 26Yellowfin 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** 28Salmon flat bread, radish, capers, shallot, sour cream dill **GFO** 32Lamb pizza, zucchini, tomato, mint, parsley, cumin labneh **GFO/FDO** 32Smoked pork jowl pizza, mushrooms, sage, fontina, jamon **GFO/DFO** 32**MAINS**White polenta gnocchi, romesco, kale, broccoli, tomato, basil **V/VGO** 34Port Lincoln flathead, brandade, turnips, lardo, ice plant, scallop, dashi **GFO/DFO** 45Dry 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 Rangers valley striploin, MBS 2+ 270 days grain fed NSW **GF/DF** 39450gm Rangers Valley striploin on bone, dry aged, 270 days grain fed MBS 2+ NSW **GF/DF** 58350gm Cape Grim scotch, grass fed TAS **GF/DF** 65250gm Mayura Station rump cap, MBS9, 370 days grain fed SA **GF/DF** 80

Study of beef, selection of prime cuts to share MP

1kg Mayura Station T-bone, MBS 9, 370-day grain fed SA **GF/DF** 2101.4 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** 12Cheesy pea risotto, asparagus, beans, basil **DFO/GF** 12Beef fat potato chips, spicy tomato sauce **GF/DF/Vo** 12



VALE RESTAURANT & BAR

Step into Vale Restaurant & Bar, where our expertise lie in crafting exceptional aged, cured, and smoked meats.

Our culinary creations are designed to be savored in the company of friends and family.

So, join us, unwind, and make yourself at home as we invite you to indulge in the art of shared dining.

valebrewing.com.au   [valerestaurantandbar](#)

*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*