



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

10g caviar, Polanco oscietra grand reserve 95

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

Purple cauliflower, 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 beetroot salad, goat's curd, shallots, walnuts, raspberry, honey **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

LARGE PLATES

White polenta gnocchi, pumpkin, local mushrooms, ricotta, broccoli, kale **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

250gm Ranger's valley striploin, MBS 2+ 270 days grain fed NSW **GF/DF** 39

450gm Ranger's Valley striploin on bone, dry aged, 270 days grain fed MBS 2+ NSW **GF/DF** 59

350gm Cape Grim scotch, grass fed TAS **GF/DF** 65

250gm Mayura Station rump cap, MBS9, 370 days grain fed SA **GF/DF** 75

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

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, autumn vegetables, basil **DFO/GF** 12

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



VALE RESTAURANT & BAR

Welcome to our place...where our passion and expertise create 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*