



LET OUR CHEF FEED YOU

Tasting Menu Wine or Beer Pairing 55pp	95pp
Vale IPA country loaf, smoked bone marrow butter ^{VGO/DFO}	10
10g caviar, Polanco oscietra grand reserve	85
Coffin bay oyster, 23rd ST signature gin, finger lime ^{GF/DF}	6ea
Heirloom carrot, falafel, peas, sheeps milk yoghurt, mint ^{GF/VGO}	9ea
Yellowfin tuna tart, wasabi, shiso, miso, sea urchin cream	15ea
Heirloom tomato salad, shallots, olives, corn granola, basil, paprika ^{GF/VGO}	24
Spencer gulf kingfish, orange, chilli, basil, shallots, carrot ^{DF/GF}	27
Blue swimmer crab & prawn lasagna, bisque, lemon, roe	30
White polenta gnocchi, mushrooms, asparagus, sheep's milk yogurt, hazelnut pesto ^{V/VGO}	34
Murray cod, brandade, leek, spring onion, scallop, broth ^{GF/DFO}	45
Dry aged duck breast, confit leg, abalone, shimeji mushrooms, warrigal greens ^{GFO/DF}	45
Mayura station waygu beef cheek, pepperonata, corn, jalapeno, shallot	45
250gm Cape grim striploin, pasture fed ^{TAS GF/DF}	42
450gm Ranger's valley striploin on the bone, dry aged, 270 days grain fed ^{NSW GF/DF}	59
250gm Mayura station waygu rump cap, MBS 9, 370 days grain fed ^{SA GF/DF}	75
350gm Southern ranges scotch fillet, pasture fed, MBS 2+ ^{VIC GF/DF}	68
800gm 36 degrees rib eye, pasture fed, grain finished ^{SA GF/DF}	110
1KG Mayura Station T-bone, MBS 9, 370-day grain fed ^{SA GF/DF}	210
1.4 kg Tasmanian smoked lamb shoulder, salsa verde, red wine jus ^{GF/DF}	90
<i>Our steaks are all aged in house for a minimum of 40 days.</i>	
Green bean salad, watercress, red onion, radish, shiso, miso dressing ^{GF/DF}	12
Beef fat potato chips, house chilli tomato ^{GF/DF/VGO}	12
Brillat Savarin, triple cream fra, rosemary brioche, pear & mushroom compote	14
Blackberry sorbet, coconut tapioca, roasted almonds	14
Crème caramel, port foam, dulce de leche ice cream, muscatels	14
Belgium chocolate brownie	8ea



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



Vale Restaurant and Bar



@valerestaurantandbar

@chefjohnrankin

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