



LET OUR CHEF FEED YOU

Tasting Menu | Beverage Pairing 55pp

95pp

Vale IPA country loaf, smoked bone marrow butter <small>VGO/DFO</small>	10
10g caviar, Polanco Oscietra Grand Reserve	85
Coffin Bay oyster, 23rd st Signature gin, finger lime <small>GF/DF</small>	6ea
Mushroom macaron, goat's curd, pea tendril, shallot <small>V/CF/DFO</small>	9ea
Spencer Gulf kingfish, falafel, harissa, pickle carrot <small>GF/DF</small>	14ea
Ocean trout tart, sheep's milk yoghurt, salmon roe, radish <small>DF/GFO</small>	12ea
Heirloom beetroot salad, goat's cheese, walnut, raspberry, honey <small>GF/DFO</small>	24
Cured swordfish, octopus, chilli, rocket, jamon, congo potato <small>GF/DFO</small>	27
Yellowfin tuna tartare, smoked eel, cucumber, radish, sea urchin toast <small>GFO/DFO</small>	28
Quail pithivier, raviolo, chestnut mushrooms, celery, scallop, consommé	30
White polenta gnocchi, local mushrooms, broccoli, sheep's labneh, hazelnut pesto <small>V/VGO</small>	
Murray cod, prawn, zucchini flower, crab tart, pea, butter sauce <small>GF/DFO</small>	45
Dry aged duck breast, confit leg, abalone, shimeji mushrooms, warrigal greens <small>GFO/DF</small>	45
Mayura station wagyu beef cheek, pepperonata, corn, jalapeno, shallot, jus	45
250gm Cape Grim striploin, pasture fed <small>TAS GF/DF</small>	42
450gm Ranger's Valley striploin on the bone, dry aged, 270 days grain fed <small>NSW GF/DF</small>	59
250gm Mayura Station wagyu rump cap, MBS 9, 370 days grain fed <small>SA GF/DF</small>	75
350gm O'Connor scotch fillet, MBS3 250 days grain fed <small>VIC GF/DF</small>	70
600gm Cape Grim rib eye, pasture fed <small>TAS GF/DF</small>	98
1KG Mayura Station t-bone, MBS 9, 370-day grain fed <small>SA GF/DF</small>	210
1.4 kg Tasmanian smoked lamb shoulder, salsa verde, red wine jus <small>GF/DF</small>	90
<i>Our steaks are all aged in house for a minimum of 40 days.</i>	
porcini butter 5 , morel butter 9 , foie gras butter 12 , wasabi butter 5	
Green bean salad, watercress, red onion, radish, shiso, miso dressing <small>GF/DF</small>	12
Beef fat potato chips, house chilli tomato <small>GF/DF/VGO</small>	12
Roasted heirloom carrots, black pepper, chilli, curry leaf <small>DFO</small>	12
Brillat Savarin, triple cream fra, rosemary brioche, pear & mushroom compote	14
Blackberry sorbet, coconut tapioca, roasted almonds <small>GF/DF/VG</small>	14
Crème caramel, port foam, dulce de leche ice cream, muscatels <small>GF</small>	14
Belgium chocolate brownie <i>something small</i>	8ea



DESSERT

Brillat Savarin, triple cream, rosemary brioche, pear & mushroom compote	14
Blackberry sorbet, coconut tapioca, roasted almonds ^{GF/DF/VG}	14
Crème caramel, port foam, dulce de leche ice cream, muscatels ^{GF}	14
Belgium chocolate brownie <i>something small</i>	8ea

DRINKS

12	Galway pipe 12 year old tawny
12	Galway pipe rum barrel aged tawny
12	Galway pipe bourbon barrel aged tawny
15	Galway pipe 25 year old tawny



KIDS MENU

Kids Platter- 16
cucumber, tomato, carrot, pastrami, cheese, bread

Vale Battered Fish + Chips - 16
lemon, tomato sauce

Steak + Chips - 16
gravy, tomato sauce

*all kids meal come with choice of Bickford's soft
drink, juice or cordial*

Sundae - 5
vanilla ice cream, chocolate topping