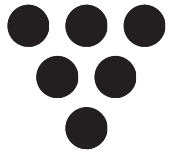
Welcome to Vale and Restaurant and Bar.
Located in the beautiful setting of the McLaren Vale region, we pride ourselves on our use of local ingredients and produce.
Our menu is designed to be shared amongst friends, family and loved ones.



please note that all public holidays have a 15% surcharge

V = vegetarian | GF = gluten free | DF = dairy free |
VGO = vegetarian/vegan option | GFO = gluten free option | DFO = dairy free option
please alert staff to any other dietary

DESSERTS

Black Sticky Rice Pudding, Coconut, Lychee, Pineapple DF/GF/V	18
Roasted Almond Panna Cotta, Rhubarb, Amaretti GF/V	18
Chocolate Pudding, Malt Ice-cream, Poached Pear	18
Affogato, House made Vanilla Bean Ice-cream, Candied Hazelnuts GF/V + LIQUEUR	16 8
Grazing Plate of Chef Selection Cheese (3), Fruit, Sourdough Cracker, Fig and Nut Roulade - serves 2 GFO/V	28

CHEF FEED ME

THREE COURSE (MINIMUM 2 PEOPLE)	95PP
TWO COURSE (MINIMUM 2 PEOPLE)	85PP
ONE COURSE (MINIMUM 2 PEOPLE)	65PP

Sit back, relax and let our Chefs take you on a culinary journey. Enjoy a selection of our favourite dishes, thoughtfully chosen to showcase the best of our menu and the freshest locally sourced seasonal ingredients.

Chef feed me selection's include the Vale IPA Country Loaf with Smoked Marrow Butter.

CHEF CHOICE MENU

CHOOSE YOUR OWN ENTREE AND MAIN (MAXIMUM 8 PEOPLE) FROM OUR CHOICE MENU — 85PP

Choose your own culinary journey, enjoy a selection each of four entrees and each of our four mains showcasing the best of our menu and the freshest locally sourced seasonal ingredients.

Chef Choice Menu include's the Vale IPA Country Loaf with Smoked Marrow Butter and additional Chef selection sides with Main Course.

UPGRADE YOUR CHOICE MENU TO THE SCOTCH FILLET OR WAGYU RUMP CAP SELECTION FOR AN ADDITIONAL 25PP

ENTREE

Vale IPA Country Loaf, Smoked Bone Marrow Butter **10**
DFO

Willunga Marinated Olives, Almonds **16**
V/DF/GF

Crispy SA Pork Belly, Seared Tiger Prawns, Sticky Caramel, Asian Herb Salad, Peanuts, Shallots, Nam Jim **29**
GF/VO (A)

Glutinous Rice Dumplings (3), Shiitake Mushrooms, Water Chestnuts, Taro, Kohlrabi, Spring Onion, Chili, Soy Gel **27**
V/DF

Coffin Bay Oysters, 23rd Street Signature Gin, Orange, Apple, Celery, Shallots, Dill Oil **8 EA**
GF/DF (A)

Beef Carpaccio, Shallots, Capers, Tomato, Grana Padano, Wild Rocket **28**
GF

Lemongrass and Limoncello Cured Salmon, Citrus, Avocado, Seaweed Crisp **29**
GF (A)

Beef Tartare, Cured Egg Yolk, Cornichons, Shallots, Dijon Mustard, Cos, Focaccia **29**

MAINS

Potato Gnocchi, Buffalo Mozzarella, Tomato, Spring Greens, Chili, Garlic **36**
GF/V

Crispy Skin Chicken Breast, Pumpkin, House made Hashbrown, Crispy Saltbush, Cafe de Paris Butter **44**
GF

Fresh Australian Catch, Sautéed Buttery Savoy Cabbage, Mash Potato, South Australian Mussels, Mustard Cream **48**
GF (A)

Dry Aged ½ Pound Beef Burger, Chipotle Mayonnaise, Raclette Cheese, Lettuce, Tomato, Pickles **35**
GFO

Berkshire Pork Chop, Honey Soy, Sweet Potato, Choy Sum **47**
GF/ DF

Smoked Lamb Shoulder, Salsa Verde, Red Wine Jus **135**
GF/DF
MADE TO SHARE (1.2kg) - INCLUDES TWO SIDES

GRILL

250gm Angus Striploin (Rangers Valley, NSW) Black Onyx, MBS 2+, 270 Days Grain Fed **47**
GF/DF

350gm Scotch Fillet (36 Degrees South, SA) Pasture Fed **78**
GF/DF

300gm Hanger (Jack's Creek, NSW)Black Onyx MBS3+, 270 Days Grain Fed **46**
Cooking Style Medium Rare and Medium Only
GF/DF

250gm Wagyu Rump Cap (Mayura Station, SA) MBS 9, 370 Days Grain Fed **78**
GF/DF

1kg OP Ribeye (O'Conner, Gippsland VIC) MBS 5+, Grain Fed **195**
GF/DF+ INCLUDES TWO SIDES

BUTTER

Herbaceous Garlic Butter **6**

SIDES

Steamed Seasonal Greens, Pickled Shallots **15**
GF/DF/V

Beef Fat Russett Potato Chips, Spicy Tomato Sauce **15**
GF/DF/VGO

Potato Dauphinoise **15**
GF/V

Spring Garden Salad, Red Wine Vinaigrette **15**
DF/GF/V