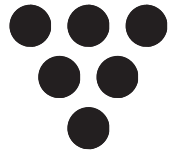
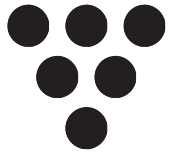


Welcome to Vale and Restaurant and Bar.
Located in the beautiful setting of the McLaren Vale region, we pride ourselves on our use of local ingredients and produce.
Our menu is designed to be shared amongst friends, family and loved ones.



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

Coconut Mousse with 23rd Street Limoncello Jelly, Blood Orange Sorbet GF/ VE	18
Vanilla Creme Brulee, Coffee Ice cream, Poached Mandarin GF	18
Whisky Chocolate Marquise, Apple Compote, Candied Walnut, Whipped Caramel GF	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 selections 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 with a selection from four entrees and four mains showcasing the very best of our menu and the freshest locally sourced seasonal ingredients.

Chef Choice Menu includes 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/GF

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/DFO

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

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

MAINS

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

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

Barramundi, Octopus, Chorizo, Sautéed Buttery Savoy Cabbage, Mash Potato, Mustard Cream **48**
GF/DFO (A)

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

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

GRILL

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

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

250g 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

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

BUTTER

Herbaceous Garlic Butter **6**

SIDES

Roasted Cauliflower, Mojo Rojo, Pea Tahini, Tofu Crumbs, Almonds **15**
GF/VE/DF

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