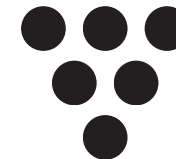


Welcome to Vale and Restaurant and Bar.
Located in the beautiful setting of the McLaren Vale region, we pride
ourselves on our use of local ingredients and produce.
Our menu is designed to be shared amongst friends, family and loved ones.



please note that all public holidays have a 15% surcharge
V = vegetarian | GF = gluten free | DF = dairy free |
VG0 = 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	16
Roasted Almond Panna Cotta, Rhubarb, Amaretti GF	16
Stout and Chocolate Pudding, Malt Ice-cream, Poached Pear	16
Affogato, House-made Vanilla Bean Ice-cream, Candied Hazelnuts GF + LIQUEUR	16 6
Grazing Plate of Cheese (2), Fruit, House-made Lavosh, Fig and Nut Roulade GFO + 1 CHEESE	19 7

CHEF FEED ME

FOUR COURSES (MINIMUM 2 PEOPLE)	95PP
SIX COURSES (MINIMUM 2 PEOPLE)	135PP

STARTER

Vale IPA Country Loaf, Smoked Bone Marrow Butter VGO/DFO	10
Willunga Marianted Olives, Almonds, Sourdough Cracker V/DF/GFO	16
Coffin Bay Oysters, 23 rd St Signature Gin Mignonette or Spicy Horseradish cocktail sauce GF/DF	8EA 70
Beef Tartare, Toasted Brioche, Cured Egg Yolk, Smoked Macadamia Nut + STURIA OSCIETRA CAVIAR 6G	16 70
Reuben Sandwich, Pastrami, Rye Bread, Pickles, Sauerkraut, Swiss Cheese GFO	29
Grilled Mayura Station, SA Wagyu Beef Skewer, Chimichurri, Chickpeas, Beetroot VGO/GFO	25EA
Grilled Halloumi, Chimichurri, Chickpeas, Beetroot VO/GFO	16EA

ENTREE

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

Roasted Beetroot and Goat Cheese, Pistachio Dukkah, Floral Honey,
Nasturtium Flowers
GF/VO 27

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

Lemongrass and Limoncello Cured Salmon, Citrus, Avocado, Seaweed Crisp
GF 28

MAINS

Pumpkin Gnocchi, Lemon Myrtle Brown Butter, Sautéed Chestnut Mushrooms,
Warrigal Greens, Chestnut Cream, Crispy Saltbush
GF0/VO 36

'36 Degrees South' Beef Tenderloin and Brisket, Smoked Celeriac Cream,
Brussel Sprout, Speck, Jerusalem Artichoke
GF/DF0 80

Crispy Skin Chicken Breast, Parsnip, Caramelized Root Vegetables, Walnut, Quinoa,
Jamon Crumb, Chicken Jus
GF/DF0 44

Fresh Catch, Sautéed Buttery Savoy Cabbage, Mash Potato, Smoked Mussels, Mustard Cream
GF/DF0 48

Dry Aged ½ Pound Beef Burger, Chipotle Mayonnaise, Raclette Cheese, Lettuce, Tomato,
Pickles
GF0 34

Smoked Lamb Shoulder, Salsa Verde, Red Wine Jus
GF/DF 110
MADE TO SHARE (1.2kg)

GRILL

250gm Angus Striploin (Rangers Valley, NSW) Black Onyx, MBS 2+, 270 Days Grain Fed 45

350gm Scotch Fillet (36 Degrees South, SA) Pasture Fed 76

300gm Hanger (Jack's Creek, NSW)Black Onyx MBS3+, 270 Days Grain Fed 44

250gm Wagyu Rump Cap (Mayura Station, SA) MBS 9, 370 Days Grain Fed 75

1kg F1 Wagyu OP Ribeye (Jack's Creek, NSW) MBS 6+, Grain Fed 250
+ INCLUDES TWO SIDES

BUTTERS

Cafe de Paris 5
Wild Mushroom

SIDES

Roast Pumpkin, Maple Syrup, Coconut Yoghurt 14
GF/DF

Beef Fat Russett Potato Chips, Spicy Tomato Sauce 14
GF/DF/VG0

Potato Dauphinoise 14
GF

Hearty Winter Green Salad, Toasted Seeds, Red Wine Vinaigrette 14
DF/GF/V