

STARTERS

OVEN BAKED GARLIC BREAD (VEG)	10	POTATO CROQUETTE (3) (GF) (DF) (V)	19
ADD BACON, SWEET CHILLI SAUCE & CHEESE	4	Mashed potato, peas, carrot, onion, corn & house made tomato relish	
ADD SEEDED MUSTARD & CHEESE	2		
BASKET OF CHIPS (GF) (DF) (V)	10	KARAAGE CHICKEN	20
HOUSE CUT WEDGES (GF) (V)	20	Japanese style fried chicken pieces & ponzu sauce	
Russet potatoes twice cooked, sour cream & sweet chilli sauce		CHICKEN WINGS	19
ARANCINI (4)	18	Spicy house smoked wings, panko crumbed & blue cheese sauce	
Chicken, semi-dried tomatoes, feta, basil, parmesan & pesto cream sauce		GARLIC PRAWNS (6) (GF)	24
SALT & PEPPER SQUID (GF) (DF)	19	White wine, garlic & cream sauce & jasmine rice	
Fresh chilli, lime juice & lime aioli		CHILLI PRAWNS (6) (GF) (DF)	24
PRAWN CUTLETS (4) (DF)	18	Fresh chilli & tomato sugo sauce & jasmine rice	
Fresh crumbed prawns & house tartare sauce			

SALADS

PEARL COUSCOUS SALAD (V)	24
Roasted pumpkin, carrot, onion, dried apricots, fig, cranberries, currants, crumbed feta & pomegranate molasses	
GREEK SALAD (V) (GF)	20
Sliced cucumbers, tomatoes, green bell peppers, red onions, olives, feta & Greek style dressing	
MIXED GARDEN SALAD (VEG) (GF) (DF)	16
Seasonal salad & house made French style vinaigrette	

ADD TO ANY SALAD

BEEF (GF)	8
CHICKEN (GF)	6
PRAWNS (GF)	8

BURGERS

ALL BURGERS SERVED WITH CHIPS | GF BUN \$4

WAGYU BEEF BURGER (GFO)	25
Chargrilled dry aged wagyu beef pattie, butter lettuce, tomato, cheese, beetroot, pickles & house made burger sauce on a milk bun	
BEEF BRISKET BURGER (GFO)	26
18 hour slow cooked beef brisket, slaw, cheese & our Valley Brewhouse Dark Ale BBQ sauce on a panini roll	
GRILLED CHICKEN BURGER (GFO)	26
Chargrilled marinated chicken breast, crispy bacon, butter lettuce, tomato, Swiss cheese & pesto aioli on a panini roll	
VEGGIE BURGER (V) (GFO)	26
Chargrilled eggplant, halloumi, zucchini, tomato, onion & house made tomato relish on a panini roll	

KIDS

SUITABLE FOR MOST CHILDREN 10 YEARS & UNDER | ALL SERVED WITH A BUSY NIPPERS ACTIVITY PACK

FISH & CHIPS	12	PASTA & NAPOLI SAUCE (V)	12
CHICKEN NUGGETS & CHIPS	12	GRILLED CHICKEN & VEGETABLES (GF)	12
CHEESEBURGER & CHIPS	12		

CHEF'S FAVOURITES

CHICKEN SCHNITZEL 25
House crumbed schnitzel, chips & salad

ADD YOUR FAVOURITE TOPPING TO A SCHNITZEL OR ANY STEAK

PARMIGIANA 5
Napolitana sauce, ham & cheese

MEXICANA 6
Chilli con carne, sour cream, guacamole, salsa & corn chips

GARLIC PRAWNS 8
Grilled prawns in a creamy garlic sauce

CHILLI PRAWNS 8
Grilled prawns with fresh chilli & tomato sugo sauce

BEER BATTERED FLATHEAD 27
Chips, salad, lemon wedge & tartare sauce

NACHOS (GF) 24
Chilli con carne, melted cheese, sour cream, fresh salsa & guacamole

MAINS

LAMB SHANK (GF) 38
12 hours slow cooked in a red wine tomato sauce with carrots, onion & celery, served on a bed of creamy potato mash & kalamata olives

MOROCCAN HALF CHICKEN 34
Chargrilled, served with pearl couscous, dried fruits, pomegranate molasses, lemon yoghurt & coriander

BARRAMUNDI (GF) 32
Chips & Greek salad

SPAGHETTI & MEATBALLS 28
Pork & veal meatballs, slow cooked in a rich tomato sugo sauce & parmesan cheese

POT PIE MP
See specials board

BANGERS & MASH 28
Three (3) Black Forest Smoke House Beef & Red Wine Thick Sausages, creamy mash, peas & gravy

ROASTED VEGETABLE STACK (GF) (V) (VO) 25
Crumbled feta, chick peas, basil pesto & balsamic reduction

FROM THE CHARGRILL

SERVED WITH YOUR CHOICE OF 2 SIDES:
CHIPS | HOUSE CUT WEDGES
STEAMED VEGETABLES | GARDEN SALAD

NEW YORK SIRLOIN 38
350 GRAMS (GF) (DF)

SCOTCH FILLET 46
300 GRAMS (GF) (DF)

ANGUS RUMP STEAK 28
250 GRAMS (GF) (DF)

CHICKEN BREAST 29
240 GRAMS (GF) (DF)

SAUCES

DIANE (GF) 3

GRAVY (GF) 3

PEPPER (GF) 3

MUSHROOM (GF) 3

GARLIC CREAM (GF) 3

DARK ALE BBQ (GF) 3

AIOLI (GF) 3

DESSERTS

PLEASE SEE THE DISPLAY
AT THE BISTRO COUNTER

MENU KEY

GF Gluten free | **GFO** Gluten Free Option

DF Dairy Free | **V** Vegetarian

VEG Vegan | **VO** Vegan option

PLEASE SEE STAFF FOR ANY DIETARY REQUIREMENTS
OR ALLERGIES WHEN PLACING YOUR ORDER.