



BISTRO MENU

OPEN 7 DAYS

LUNCH - 11.30AM TO 2.30PM

BAR SNACK MENU - 2.30PM TO 5PM

DINNER SUN TO WED - 5PM TO 8PM

DINNER THURS TO SAT - 5PM TO 8.30PM

STARTERS

OVEN BAKED SOURDOUGH COB LOAF (DFO) (NF) (V) Choron Butter	12	SATAY SKEWERS (6) (DF) CHICKEN OR VEGETABLE (V) Drizzled with peanut satay sauce	22
OVEN BAKED GARLIC BREAD (VO) ADD BACON, SWEET CHILLI SAUCE & CHEESE	10 4	GARLIC PRAWNS (6) (GF) (NF) TOMATO SUGO SAUCE (DF) GARLIC CREAM SAUCE Basmati rice	24
ARANCINI (4) BOLOGNESE MUSHROOM, PEA & WHITE WINE (GF) (V)	18	BASKET OF CHIPS (GF) (DF) (V)	10
SALT & PEPPER SQUID (GF) (DF) (NF) Fresh chillies, lime juice & lime mayonaise	18	WEDGES (GF) (DFO) (V) Fresh cut russet potatoes twice cooked, sour cream & sweet chilli	20

SALADS

THAI GLASS NOODLE SALAD (GF) (VEG) (DF) Julienne vegetables & traditional Thai herbs	22
BBQ PUMPKIN, BEETROOT & HALOUMI SALAD (V) (GF) Mixed greens, dukkah & pomegranate molasses drizzle	24
TRADITIONAL WOMBOK RAMEN SALAD (VEG) (DF) Slivered almonds & orange sesame dressing	22
MIXED GARDEN SALAD (VEG) (GF) (DF)	16

ADD TO ANY SALAD

BEEF (GFO)	6
CHICKEN (GFO)	6
PRAWNS (GFO)	6

BURGERS

ALL BURGERS WITH CHIPS | GF BUN \$3

WAGYU BURGER 180GMS (GFO) Butter lettuce, tomato, cheese, beetroot, house pickles & burger sauce on a milk bun	24
BEEF BRISKET (GFO) (DF) House smoked brisket slowly cooked in our signature dark ale BBQ sauce & crunchy slaw on a panini roll	26
GRILLED CHICKEN BREAST (GFO) Bacon, butter lettuce, tomato, swiss cheese, & avocado on a panini roll	24
GRILLED VEGETABLES & HALOUMI (GFO) Housemade tomato relish on a panini roll	26

KIDS

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

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

MENU KEY

GF Gluten free | **GFO** Gluten Free Option
DF Dairy Free | **DFO** Dairy Free Option
NF Nut Free | **V** Vegetarian
VEG Vegan | **VO** Vegan option

CHEF'S FAVOURITES

CHICKEN SCHNITZEL 25
House crumbed schnitzel, chips & salad

ADD YOUR CHOICE OF TOPPING

PARMIGIANA 5
Napolitana sauce, ham & three cheese

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

GARLIC PRAWNS 8
Grilled prawns in a creamy garlic sauce

TRADITIONAL BUTTER CHICKEN 25
Basmati rice

FRESH FISH OF THE DAY MP
Check the specials board

BEER BATTERED FLATHEAD 26
Chips, salad, lemon wedge & tartare sauce

PASTA OF THE DAY MP
Check the specials board

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

NACHOS (GF) (NF) 24
Spicy beef & bean mix with melted cheese, sour cream, fresh salsa & guacamole

FUNCTIONS

LET OUR EXPERIENCED FUNCTIONS TEAM HELP TO EFFORTLESSLY ORGANISE YOUR NEXT EVENT.

WE HAVE FLEXIBLE PACKAGES FOR A VARIETY OF EVENTS. WE CAN CATER FOR WEDDINGS, SIT DOWN LUNCHEONS, COCKTAIL EVENTS, BIRTHDAYS, CHRISTMAS PARTIES, WAKES, CONFERENCES & EVERYTHING IN BETWEEN.

EMAIL ENQUIRIES TO

[KILNHAUS@THEVALLEYBREWHOUSE.COM.AU](mailto:kilnhaus@thevalleybrewhouse.com.au)



FUNCTIONS & EVENTS



WEDDINGS & CONFERENCES

FROM THE CHAR GRILL

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

PORK VIKING CUTLET 35
350 GRAMS (GF) (DF) (NF)

CHICKEN BREAST 29
240 GRAMS (GF) (DF) (NF)

NEW YORK CUT STEAK 36
350 GRAMS (GF) (DF) (NF)

WAGYU RUMP STEAK 46
300 GRAMS | MARBLE SCORE 5+ (GF) (DF) (NF)

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

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

PEANUT SATAY 3

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

DESSERTS

PLEASE SEE THE DISPLAY AT THE BISTRO COUNTER

BAR SNACK MENU


AVAILABLE 7 DAYS | 2.30PM TO 5PM

FRESH CRUMBED PRAWN CUTLETS (5) (DF) Lemon & house made tartare sauce	22
SALT & PEPPER SQUID (GF) (DF) (NF) Fresh chillies & lime mayonaise	18
ARANCINI (4) BOLOGNESE MUSHROOM, PEA & WHITE WINE (GF) (V)	18
PEKING DUCK SPRING ROLLS (4) (DF) Orange hoisin sauce	16
CHICKEN BUFFALO WINGS (GF) Blue cheese dipping sauce	16
WEDGES (GF) (DFO) (V) Fresh cut russet potatoes twice cooked, sour cream & sweet chilli	20
BASKET OF CHIPS (GF) (DF) (V)	10
OVEN BAKED GARLIC BREAD (VO) ADD BACON, SWEET CHILLI SAUCE & CHEESE	10 4



 @thevalleybrewhouse

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 (02) 4058 4155



FIND US ONLINE

thevalleybrewhouse.com.au