

Breads

	Member	Non Member
Sourdough Dinner Roll (v)	1.8	2
Toasted Garlic Bread (v)	6.5	8
Two pieces with fresh herbs and garlic butter		
Add Grana Padano parmesan cheese	1	2

Entrées and Sharing Platters

Oysters (gf)

A half dozen best-eating seasonal oysters from Tassie, South Australia or the NSW South Coast

Served natural with lemon cheek and cocktail sauce	26.5	32
Kilpatrick	29	35

Hummus and Warm Lebanese Bread

 (v)

Housemade in traditional Lebanese style, served with chickpeas, pickled relish, cumin and parsley

	16	19
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Asian Sharing Platter

Traditional har gow (prawn dumplings), grilled spicy pork bao, duck spring rolls, served with soy and sesame dipping sauce and sriracha aioli

	23	28
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Sicilian Arancini

 (v)

Crispy crumb fried rice balls stuffed with green peas. Served with tomato and chilli jam and fresh pecorino cheese

	18	22
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Smoked Salmon Bruschetta

Grilled pane di casa, topped with cream cheese, smoked salmon, fresh chives, dill and capers

	23	28
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Thai Prawn Salad

Steamed prawn cutlets tossed with salad leaves, fresh spicy lime, chilli and lemongrass dressing, crispy noodles and cashew nuts

Orecchiette and Buffalo Mozzarella

 (v)

Little pig ears shaped pasta tossed with baby spinach, roasted pumpkin, mozzarella cheese, and pine nuts

Petite	21	25
Large	27	32

Signature Steaks

Our Chefs have teamed up with Australian farmers to source the most tempting steaks. Enjoy premium cuts from renowned cattle regions like Gippsland, King Island, Flinders Island, Southern NSW and South Australia.

	Member	Non Member
Rib Eye 350g (gf)	49	59

Sirloin 300g (gf)	42	50
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Black Angus Rump 230g (gf)	29	35
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Southern NSW Filet Mignon

 (gf)

Eye fillet wrapped in bacon

Petite 140g	33	40
Regular 240g	37	44

Surf and Turf 230g (gf)	37	44
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Black Angus rump steak with chargrilled prawns

Our Signature Steaks are served with your choice of two sides and one sauce.

Sides: thick cut chips, roast potatoes (gf), tossed salad leaves, creamy mashed potato, steamed trio of vegetables

Sauces: hollandaise, creamy mushroom and brandy (gf), three peppercorns (gf), Diane (gf), house made gravy (gf), red wine jus (gf) or garlic aioli (gf).
Extra sauce \$3 (Member's price)

The Classics

Chicken Schnitzel	25	30
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Premium chicken breast schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves, fresh coleslaw and gravy

Chicken Parmigiana	27	32
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Premium chicken breast schnitzel rolled in panko breadcrumbs, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves

Add shaved double smoked ham	3	4
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Fisherman's Basket	31	37
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Battered flathead fillets, crumbed prawns and crumbed calamari served with thick cut chips, tossed salad leaves and tartare sauce

Battered Flathead Fillets	29	35
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Battered flathead fillets served with thick cut chips, tossed salad leaves and tartare sauce

Crumbed Lamb Cutlets	37	44
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Three Riverina lamb cutlets crumbed in panko breadcrumbs and served with thick cut chips, tossed salad leaves and housemade gravy

Our Specialties

Tasmanian Salmon Fillet

 (gf)

Chargrilled fillet of fresh Tasmanian salmon, served with thick cut chips, tossed green salad and hollandaise sauce

Petite	29	35
Large	37	44

Queensland Barramundi Fillet (gf)	37	44
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Crispy skin barramundi fillet served with potato rosti, tomato and basil sauce, grilled broccolini and crispy capers

Balinese Duck Breast (gf, df)	37	44
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Balinese spices and herbs marinated duck breast, roasted and served with nasi goreng rice and soy glazed vegetables

Traditional Chicken Hollandaise	29	35
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Crumbed chicken breast stuffed with shaved leg ham and grated cheese. Served with thick cut chips, hollandaise sauce and your choice of tossed salad leaves or a trio of steamed vegetables

Saffron Lamb Rump (gf, df)	37	44
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Slow roasted Riverina lamb rump marinated in saffron and mild spices. Served with mustard tempered potatoes, seasonal vegetables and tomato mole sauce

Prawn Linguini (ve*)	29	35
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Handmade linguini tossed with tiger prawns, thinly shaved garlic, bird's eye chilli, cherry tomatoes, rocket, extra virgin olive oil and shaved grana padano

Risotto Milanese

 (gf, v)

Carnaroli rice, gently cooked with saffron, peas and butter. Served with freshly grated grana padano and fresh herbs

Petite	21	25
Large	27	32
Add prawns	8	9

On The Side

Housemade Sauces	3	4
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Choose from creamy mushroom and brandy (gf), three peppercorns (gf), gravy (gf), red wine jus (gf), garlic aioli (gf), Diane (gf) or hollandaise

Trio of Vegetables (gf, v)	5.5	7
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Steamed Jasmine Rice (gf, v)	4.5	5
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Thick Cut Chips		
Regular	5.5	7
Large	9.5	11

Gourmet Burgers

Member Non Member

All of our burgers are served on a toasted artisan bun and come with a generous portion of thick cut chips

Triple Trio* 27 32

Three sliders, featuring the Angus Burger, Texan Pulled Pork Burger, and our famous Schnitty Butty. Recommended only for burger professionals and hungry diners!

Angus Burger 23 28

Prime beef burger with short cut bacon, garlic aioli, pickle, mixed salad leaves, cheese and housemade tomato relish

The Schnitty Butty 23 28

Our premium chicken breast schnitzel with short cut bacon, layered with thick cut chips, mixed salad leaves and sweet chilli aioli

Texan Pulled Pork Burger 23 28

Free range pulled pork, topped with chipotle aioli, coleslaw and pickles

Country Lamb Burger 25 30

Riverina lamb burger with pickled beetroot, bacon, sliced tomato, mixed salad leaves, cheese and aioli

Sirloin Steak Sandwich 25 30

Chargrilled sirloin steak, mixed salad leaves, sautéed onion, cheese and aioli. Served on grilled artisan Turkish bread

Gluten free buns are available on request for an additional charge of \$2

**Gluten free buns not available for Triple Trio.*

Add ons - Avocado smash \$3, cheese \$1, beetroot \$1, pickle \$2, bacon \$4.

Plant Powered

Haloumi Burger (v) 25 30

Pan fried haloumi cheese with chargrilled capsicum, zucchini, mixed salad leaves, sliced tomato and roasted garlic aioli. Served on a toasted artisan bun with a side of thick cut chips

Beef-y Burger (v) (ve*) 23 28

Plant based beef-y patty, garlic aioli, pickle, mixed salad leaves, cheese and house made tomato relish. Served on a toasted artisan bun with a side of thick cut chips

Vegan cheese available on request

Revolutionary Schnitzel (v) (ve) 25 30

Plant based schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves and gravy

Revolutionary Parmigiana (v) (ve*) 27 32

Plant based schnitzel, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves

Vegan cheese available on request

Vegetable Green Curry (v) (ve) 27 32

Diced seasonal vegetables cooked with Thai herbs, spices and coconut cream, served with steamed rice, flatbread and tossed salad

Dessert and Cheese

Member Non Member

Ice Cream and Gelato

1 scoop	5.5	7
2 scoops	10	12
3 scoops	13	16

Sticky Date Pudding

Served with warm caramel sauce and vanilla ice cream

14 17

Tiramisu

Classic Italian dessert made with savoiardi biscuit, coffee and whipped mascarpone cheese

14 17

Vanilla Brûlée (gf*)

Rich vanilla custard, topped with a thin layer of caramel, served with shortbread

14 17

House Baked New York Cheesecake

Served with mixed berry compote

14 17

Fresh Fruit Salad (gf)

Freshly diced mélange of seasonal tree ripened fruits and berries

9 11

Australian Artisan Cheese Plate (to share)

Three perfectly ripened and matured premium handmade cheeses from around Australia. Served with crisp lavosh and quince paste. Ask for this week's selection

23 28

*Order and pay from your table.
Scan the QR code on your table to
order your meal from your phone.*

Allergen Information

Please advise our staff of any dietary requirements. We are unable to guarantee any of our dishes are 100% gluten or nut free as we handle these products in our kitchen.

(gf) Gluten free, (gf*) Can be made gluten free,
(v) Vegetarian, (ve) Vegan, (ve*) Can be made vegan

THE VALLEY GRILL

LUNCH

7 days 12pm-2pm

DINNER

7 days 5.30pm-9pm

*A 10% surcharge applies on
Sundays and public holidays.*