

## Breads

	Member	Non Member
<b>Sourdough Dinner Roll</b> (v)	1.7	2
<b>Toasted Garlic Bread</b> (v)	6	7
Two pieces with fresh herbs and parmesan cheese Can be made without parmesan cheese on request		

## Entrées and Sharing Platters

<b>Oysters</b> (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	23	28
Kilpatrick	24	29
<b>Hummus and Warm Lebanese Bread</b> (v)	15	18
House made in traditional Lebanese style, served with chickpeas, pickled relish, cumin and parsley		
<b>Asian Sharing Platter</b>	21	25
Traditional har gow (prawn dumplings), grilled spicy pork bao, duck spring rolls, served with soy and sesame dipping sauce and sriracha aioli		
<b>Sicilian Arancini</b> (v)	17	20
Crispy crumb fried rice balls stuffed with cheese and peas. Served with tomato sugo and grana padano cheese		
<b>Smoked Mushroom Bruschetta</b> (v)	17	20
Served on grilled pane di casa, whipped fetta, roasted cherry tomato and fresh herbs		
<b>Thai Prawn Salad</b>	21	25
Steamed prawn cutlets tossed with salad leaves, fresh spicy lime, chilli and lemongrass dressing, crispy noodles and cashew nuts		
<b>Spinach and Cheese Ravioli</b> (v)		
Tossed in extra virgin olive oil, baby spinach, asparagus, crumbled ricotta and Italian parsley		
Large	27	32
Petite	21	25

## 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
<b>T-Bone to Share</b> 500g (gf)	49	59
<b>Sirloin</b> 300g (gf)	39	47
<b>Black Angus Rump</b> 230g (gf)	29	35
<b>Southern NSW Filet Mignon</b> (gf)		
Eye fillet wrapped in bacon		
Regular 240g	35	42
Petite 140g	31	37
<b>Surf and Turf</b> 230g (gf)	35	42
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, red wine jus (gf) or garlic aioli (gf).  
Extra sauce \$3 (Member's price)

## The Classics

<b>Chicken Schnitzel</b>	25	30
Premium chicken breast schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves, fresh coleslaw and gravy		
<b>Chicken Parmigiana</b>	27	32
Premium chicken breast schnitzel rolled in panko breadcrumbs, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves		
<b>Add shaved double smoked ham</b>	3	4
<b>Fisherman's Basket</b>	31	37
Battered flathead fillets, crumbed prawns and crumbed calamari served with thick cut chips, tossed salad leaves and housemade tartare sauce		
<b>Battered Flathead Fillets</b>	29	35
Battered flathead fillets served with thick cut chips, tossed salad leaves and housemade tartare sauce		
<b>Crumbed Lamb Cutlets</b>	37	44
Three Riverina Lamb cutlets crumbed in panko breadcrumbs and served with thick cut chips, tossed salad leaves and house made gravy		

## Our Specialties

	Member	Non Member
<b>Tasmanian Salmon Fillet</b> (gf)		
Chargrilled fillet of fresh Tasmanian salmon, served with thick cut chips, tossed green salad and hollandaise sauce		
Large	34	41
Petite	27	32
<b>Cone Bay Barramundi Fillet</b> (gf)	35	42
Crispy Skin Barramundi fillet served with sauté potato, grilled Mediterranean vegetable salad and lemon butter sauce		
<b>Roasted Duck Breast</b>	35	42
Served warm with orange, dry cranberry and walnut salad		
<b>Traditional Chicken Hollandaise</b>	26	31
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		
<b>Slow Roasted Lamb Rump</b> (gf)	35	41
Slow roasted Riverina lamb rump marinated in fresh rosemary and thyme. Served with baked root vegetables, creamy gratin potatoes and salsa verde		
<b>Prawn Linguini</b> (ve*)	27	32
Handmade linguini tossed with tiger prawns, thinly shaved garlic, bird's eye chilli, cherry tomatoes, rocket, extra virgin olive oil and shaved grana padano		
<b>Butternut Pumpkin Risotto</b> (gf)		
New season pumpkin and carnaroli rice, gently cooked with fresh herbs and butter. Served with freshly grated grana padano and sage leaves		
Large	27	32
Petite	21	25

## On The Side

<b>House made Sauces</b>	3	4
Choose from creamy mushroom and brandy (gf), three peppercorns (gf), gravy (gf), red wine jus (gf), garlic aioli (gf), chimichurri (gf), Diane (gf) or hollandaise		
<b>Trio of Vegetables</b> (gf, v)	4	5
<b>Steamed Jasmine Rice</b> (gf, v)	3	4
<b>Thick Cut Chips</b>		
Regular	5	6
Large	8	10

A 10% surcharge applies on Sundays and public holidays.

## Gourmet Burgers

Member Non Member

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

<b>Triple Trio*</b>	<b>25</b>	<b>30</b>
Three sliders, featuring the Wagyu Burger, Texan Pulled Pork Burger, and our famous Schnitty Butty. Recommended only for burger professionals and hungry diners!		
<b>Wagyu Burger</b>	<b>23</b>	<b>28</b>
Prime beef burger with short cut bacon, garlic aioli, pickle, mixed salad leaves, Bega cheese and house made tomato relish		
<b>The Schnitty Butty</b>	<b>23</b>	<b>28</b>
Our premium chicken breast schnitzel with short cut bacon, layered with thick cut chips, mixed salad leaves and sweet chilli aioli		
<b>Texan Pulled Pork Burger</b>	<b>23</b>	<b>28</b>
Free range pulled pork, topped with chipotle aioli, coleslaw and pickles		
<b>Country Lamb Burger</b>	<b>23</b>	<b>28</b>
Riverina lamb burger with pickled beetroot, bacon, sliced tomato, mixed salad leaves, Bega cheese and aioli		
<b>Sirloin Steak Sandwich</b>	<b>23</b>	<b>28</b>
Chargrilled pasture fed sirloin steak, mixed salad leaves, sautéed onion, Bega 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.*

## Plant Powered

<b>Haloumi Burger (v)</b>	<b>23</b>	<b>28</b>
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		
<b>Beef-y Burger (v) (ve*)</b>	<b>23</b>	<b>28</b>
Plant based beef-y patty, garlic aioli, pickle, mixed salad leaves, Bega cheese and house made tomato relish. Served on a toasted artisan bun with a side of thick cut chips <b>Vegan cheese available on request</b>		
<b>Revolutionary Schnitzel (v) (ve)</b>	<b>25</b>	<b>30</b>
Plant based schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves and gravy		
<b>Revolutionary Parmigiana (v) (ve*)</b>	<b>27</b>	<b>32</b>
Plant based schnitzel, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves <b>Vegan cheese available on request</b>		
<b>Mushroom 'Butter Chicken' (v) (ve)</b>	<b>27</b>	<b>32</b>
Served with steamed rice, papadum and flatbread		

## Dessert and Cheese

Member Non Member

### Ice Cream and Gelato

1 scoop	<b>4</b>	<b>5</b>
2 scoops	<b>7</b>	<b>8</b>
3 scoops	<b>9</b>	<b>11</b>

### Chocolate Brownie (gf)

Served with vanilla ice cream

**13 16**

### Tiramisu

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

**13 16**

### Vanilla Brûlée (gf\*)

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

**13 16**

### Banana Split

Classic American dessert with scoop of vanilla, strawberry and chocolate ice cream served with banana, whipped cream, chocolate sauce, cherries, and nuts

**13 16**

### 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

**21 25**

*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

### SUNDAY BREAKFAST

9am–11am

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