

# MONDAYS



## NARANGBA VALLEY TAVERN BAR & GRILL

### MONDAY - FRIDAY

NO alterations to these meals

#### CAESAR SALAD WRAP VO

Freshly grilled pita wrap filled with double smoked bacon, lettuce, parmesan cheese & house made Caesar dressing with chips

member **13** | non member **14**  
add grilled chicken **4**

#### PESTO BRUSHED NZ HOKI GRO DFO

Served with chips, salad & a white wine sauce

member **13** | non member **14**

#### PORK BELLY BURGER

Smoky American Style

Marinated & slow cooked pork belly with lettuce, cheese & onion on a milk bun with chips

member **14** | non member **15**

#### SEAFOOD BASKET

served with chips, salad & aioli

member **14.9** | non member **15.9**

#### PETITE RUMP STEAK GRO DFO

served with chips, salad & gravy of choice

member **15.9** | non member **16.9**

#### GRAVY OF CHOICE

Pepper | Gravy | Garlic Cream GR

note: please be aware if you request medium well or well done the cooking process does reduce the quality & tenderness of the steak & cooking times significantly increase

Chefs Specials  
— Board —

MEALS FROM

**\$10**

ASK OUR FRIENDLY STAFF FOR TODAY'S SPECIALS

GRO GR Gluten Reduced Option | Gluten Reduced

VO V Vegetarian Option | Vegetarian

DF DFO Dairy Free | Dairy Free Option

\*\*Subject to availability  
(otherwise replaced by the same quality of product)

10% Surcharge applies on Public Holidays

# SPECIALS

# LUNCH

RESERVATIONS  
PHONE 073491 1000  
www.NARANGBATAVERN.com.au

**NARANGBA  
VALLEY TAVERN**  
BAR & GRILL

37 - 47  
GOLDEN WATTLE DRIVE  
NARANGBA

## KIDS 9.9

12 years & under each

- Crumbed chicken bites
- Crumbed | battered fish **(GRO)**
- Lemon pepper dusted fried calamari **(DF)**
- Chicken burger **(DFO)**

all served with chips  
or potato gems & sauce

- Grilled or Parmesan **(GRO)** **(DFO)**  
cheese battered chicken  
with chips & salad

- Pasta Housemade **(DFO)** **(VO)**  
Bolognese or Napoli sauce

all kids meals include soft  
drink & one scoop of icecream  
(excluding deal nights)

## SIDES

- Bowl of seasoned chips 7.9
- Bowl of potato gems 7.9
- Bowl of battered curly fries 9.9
- one sauce of choice included
- Steamed rice & Ancient seeds **(V)** 4.5
- Side salad **(V)** 4.5
- Fresh vegetables **(V)** 4.5

# 15% OFF

## LUNCH MENU

with a members card  
**MONDAY - FRIDAY**

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Excludes kids meals, entrees,  
lunch specials & specials board.  
Not available on public holidays

## BREADS/ENTREES

- GARLIC BREAD** 5.5  
with housemade cheese selection 7
- PIZZA PADDLES**
- MARGARITA** - Fluffy pizza base topped with tasty Napoli sauce, fresh tomato, Mozzarella cheese & housemade basil pesto 12.5
- THREE CHEESE, GARLIC & HERB** - Topped with house-made garlic, herb butter & a tasty combination of Mozzarella, Egmont & Persian feta finished with a splash of Balsam glaze 12.5
- MEAT LOVERS BUNDY BBQ** - Smoky Bundy BBQ sauce glazed pizza base with chunky Angus beef bits, double smoked bacon, spanish onions, tomatoes, red capsicum & our melted cheese selection 14.9
- OYSTERS KILPATRICK \*\*** **(GRO)** **(DF)**
- SIX 18 TWELVE 32

## SALADS

- MEDITERRANEAN CAESAR** **(GRO)** **(DF)** **(VO)** 13.9  
Cos lettuce with hickory double smoked bacon pieces, egg, crispy pita bread, Parmesan cheese & housemade Caesar dressing
- ADD TO YOUR SALAD**
- Char grilled Chicken pieces **(GR)** 5
- Lemon Pepper fried Calamari **(DF)** 6
- Seeds & Berries 3
- Avocado 4

## NVT CLASSIC

- CHICKEN SCHNITZEL** 15.5  
Chips salad & sauce of choice
- ADD A TOPPER TO YOUR SCHNITZEL**
- PARMIGIANA** - Napoli sauce, housemade cheese selection & double smoked ham 5
- BBQ** - Grilled double smoked bacon, onion, Bundy BBQ sauce & grilled cheese 5
- CALAMARI** - Salt & lemon pepper dusted 5
- PRAWNS** - Crispy Tempura battered 5

# GRILLED

ALL GRILLED ITEMS ARE SERVED WITH CHIPS & A GARNISH SALAD

- HOUSE MARINATED CHICKEN BREAST** (GRO) 17  
Marinated in fresh lemon, garlic, garden herbs & Australian olive oil to enhance the flavour & taste
- RUMP STEAK (250)** (GRO) 18.5  
MSA grade rump steak
- BLACK ANGUS RUMP STEAK (330) \*\*** (GRO) 26.5  
Cape Byrons Black Angus premium Rump. A tender & full flavoured cut from a naturally grown true taste sensation
- RIB FILLET (300) \*\*** (GRO) 31  
6 Star MSA grade, is guaranteed to be tender & of the highest eating quality
- 和牛WAGYU RUMP MB 5+ (330) \*\*** (GRO) 33.9  
Rangers valley superior quality beef MB 5+ cattle here are grain fed for the last 350 days
- ADD A TOPPER TO YOUR STEAK**
- Salt & lemon pepper dusted Calamari (DF) 5
- Crispy Tempura battered Prawns 5
- GRAVY OF CHOICE**
- Dianne | Mushroom | Pepper | Gravy | Garlic Cream (GR)
- ADD AN EXTRA GRAVY 2

note: please be aware if you request medium well or well done the cooking process does reduce the quality & tenderness of the steak & cooking times significantly increase

# CHEFS CREATIONS

- POTATO GNOCCHI** (V) 15.9  
Pan roasted with onion, garlic, fresh sage, rocket leaves, & vine ripened cherry tomatoes topped with Parmesan & set on a fresh tomato butter finished with garlic & sage butter
- MEDITERRANEAN STYLE CHEESE & HERB BATTERED CHICKEN** 16.5  
Pieces of chicken breast coated in Parmesan cheese, egg & herb batter served on a bed of Pappardelle pasta & fresh house made Napoli sauce, drizzled with basil oil
- FRESH TASSI SALMON & REEF FISH** (DF) 18.5  
**PASTA**  
Succulent pieces of Tasmanian Huon salmon & reef fish tossed in fresh olive oil with Cherry tomatoes, fresh rocket leaves & finished with a splash of fresh lemon & avocado
- BLACK ANGUS MUSHROOM & VEGETABLE PIE** (DF) 16.9  
Black Angus rump pieces, mushrooms & vegetables braised & finished with Little Creatures Pale Ale, served with chips & salad

# BURGERS

- CHICKEN ON TURKISH** (DFO) 15.5  
Grilled chicken breast & double smoked bacon rasher with lettuce, tomato, cheese, onion, avocado & lemon aioli
- TENNESSEE FIRE** (DFO) 16.9  
**BRIOCHE BEEF BURGER**  
Large 180gm grilled Angus beef patty, cheese, grilled double smoked bacon, lettuce, onion, tomato, beetroot, gherkins & our housemade smoky BBQ sauce infused with Bourbon whiskey
- DOUBLE THE MEAT, BACON & CHEESE ADD 6

# SEAFOOD

- CHEF'S SEAFOOD SELECTION** 15.5  
Fish pieces & lemon pepper calamari served with chips, salad & aioli  
ADD BATTERED PRAWNS 5
- REEF FISH** (GRO) (DFO) 19.9  
White, flaky Reef fish.  
Pesto brushed, oven baked or crumbed with fresh herbs & lemon zest fresh breadcrumbs served with chips & house made lemon/lime aioli



# DESSERTS

Please check our daily changing display of desserts and cakes to make your decision

- (GRO) (GR) Gluten Reduced Option | Gluten Reduced
- (VO) (V) Vegetarian Option | Vegetarian
- (DF) (DFO) Dairy Free | Dairy Free Option

\*\*Subject to availability (otherwise replaced by the same quality of product)

10% Surcharge applies on Public Holidays

Allergies please take note...

Be aware that we take care when catering for special requests and requirements.

You (the diner) should be aware that we within these premises handle nuts, seafood, shellfish, sesame and other seeds, flour, flour products, eggs, egg products, fungi, soy bean sprouts, range of different oils and a range of dairy products. So be aware that traces of products which you may be allergic to can still remain. Nevertheless we will cater to the best of our ability to your requests, but the decision to consume a meal is the responsibility of the diner

## KIDS 9.9

12 years & under each

- Crumbed chicken bites
- Crumbed | battered fish **GRO**
- Lemon pepper dusted fried Calamari **DF**
- Chicken Burger **DF**

all served with chips or potato gems & sauce

- Grilled or Parmesan **GRO** **DF** cheese battered chicken with chips & salad
- Pasta Housemade **GRO** **VO** Bolognese or Napoli sauce

all kids meals include soft drink & one scoop of icecream (excluding deal nights)

## SIDES

- Bowl of seasoned chips 7.9
  - Bowl of potato gems 7.9
  - Bowl of battered curly fries 9.9
- one sauce of choice included
- House made creamy mash **V** 4.5
  - Steamed rice & Ancient Seeds **V** 4.5
  - Side salad **V** 4.5
  - Fresh vegetables **V** 4.5

- GRO** **GR** Gluten Reduced Option | Gluten Reduced
- VO** **V** Vegetarian Option | Vegetarian
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## BREADS/ENTREES

- GARLIC BREAD** 6  
with housemade cheese selection 7
- PIZZA PADDLES** (entree for two/main for one) 12.5
- MARGARITA** **V** - Fresh tomato, Mozzarella cheese & basil pesto
- THREE CHEESES** **V** - Mozzarella, Egmont, Persian fetta, garlic & herbs 12.5
- OYSTERS KILPATRICK** \*\* **GRO** **DF**
- FOUR 12 SIX 18 TWELVE 32
- JUMBO OYSTERS KILPATRICK** \*\* (AVAILABLE FRI & SAT)
- THREE 12 SIX 24 EIGHT 30
- LEMON PEPPER DUSTED CALAMARI & PRAWNS** 17.5  
With house made aioli sauce
- CHORIZO AND OCTOPUS** **DF** **GRO** 15.9  
Tossed with vegetables & garden fresh herbs, glazed in a smoked paprika vinigrette with oven fresh bread on the side
- SAND CRAB FETTUCCINI** 17.5  
Fettuccini pasta tossed with fresh vegetables & local sandcrab meat in a cream sauce
- MEDITERANEAN STYLE MINI TAPAS PLATE** 16.9  
Chorizo, vegetables & tomato | Andalusian style battered & chilli dusted prawns | Black Angus beef bites with garlic & herbs | house marinated Kalamata olives | oven fresh bread

## SALADS

- CAESAR SALAD** **GRO** **VO** **DF** 16.9  
Cos lettuce, parmesan cheese, double smoked bacon, crispy pita bread & egg in our own Caesar dressing
- POWER SALAD** **GRO** **V** **DF** 17.5  
Fresh greens, sun ripened tomatoes, cucumber, garden fresh herbs, capsicum, avocado, seeds, nuts & berries served with crispy pita bread in a balsam & olive oil dressing
- ADD
- CHAR GRILLED CHICKEN **GR** 5
- FLASH FRIED CALAMARI **DF** 6
- BATTERED PRAWNS 6

NVT - house made Dressings \* Our Dressings contain Ingredients like Eggs pasteurized (aioli, Caesar), different mustards (aioli, Caesar) range of vinegars, lemon juice (reconstituted), lime juice fresh, rock salt, garlic, onions, diverse spices, high grade vegetable oils (sunflower, cottonseed) can contain soy, anchovies and anchovies oil (Caesar only), Extra virgin olive oil, nuts and nut products, sesame seeds (Thai dressing only), and products with chilli and chilli products, soy sauce and soy products.  
This is a guide only - ingredients can change without notice so pls if you have any concern about the ingredients ask for details

## GRILLED

Grilled items are served with salad or vegetables & chips or mash potato

- 和牛WAGYU RUMP (330) \*\* **GRO** **DFO** 37.5  
Rangers Valley superior quality beef MB 5+, Cattle here are grain fed for the last 350 days
  - BLACK ANGUS RUMP STEAK (330)** \*\* **GRO** **DF** 31.5  
Cape Byrons Black Angus premium Rump. A tender & full flavoured cut for a naturally grown true taste sensation
  - NOLAN'S PRIVATE SELECTION "BAD BOYS" MEGA RUMP (500)** \*\* **GRO** **DF** 37  
Sourced from selected bos Indicus & European cattle, nourished on lush greens & finished on a 100+ day mixed grain diet, tender stretched for a superior flavour & tenderness
  - RIB FILLET (300)** \*\* **GRO** **DF** 36  
6 Star MSA grade, is guaranteed to be tender & of the highest eating quality
  - CHAR GRILLED CHICKEN BREAST** **GR** **DF** 21.5  
Lemon, herb & garlic marinated served with chips & salad
  - ADD A GRILLED TOPPER**
  - Creamy Garlic Prawns (4) **GR** 9.9
  - Lemon Pepper dusted Calamari **DF** 6
  - Mediterranean style battered Prawns 6  
(Lemon & Herb flavoured)
- Toppers available with a Main Meal purchase only  
note: please be aware if you request medium well or well done the cooking process does reduce the quality & tenderness of the steak & cooking times significantly increase

## CHEFS CORNER

NO alterations to these meals

- TASSIE SALMON, REEF FISH AND SEAFOOD PAPPARDELLE** **DFO** 25.9  
Succulent Tasmanian Huon salmon & reef fish pieces tossed in fresh olive oil with Spanish chorizo, fresh rocket leaves, smoky Paprika, capsicum, onion & garlic topped with Manchego cheese
- FRESH OCEAN TROUT FILLET** \*\* **GRO** **DFO** 28  
Rice & Ancient seeds, with a dry champagne sauce & a fresh mango & avocado salsa
- NVT SPATCH COCK AND KING PRAWNS** 27.5  
Buderim ginger, cilantro & lemon myrtle marinated Spatch Cock, oven cooked & served with rice, fresh vegetables in a spicy Thai style chicken broth with a hint of chilli, fresh cilantro & a coconut twist
- AMERICAN STYLE STICKY BOURBON AND SPICED PORK BELLY AND RIBS** 27.9  
With beer battered curly fries & housemade coleslaw
- DUCK BREAST** 28.9  
Marinated in port wine & Manuka honey with saffron aranchini, seasonal vegetables & basil mousse

## SEAFOOD

- CALAMARI & PRAWNS** **DF** 27.5  
Lemon pepper dusted flash fried, with housemade aioli, chips & salad
- REEF FISH** **GRO** **DFO** 26.5  
White, flaky reef fish, Pesto brushed, oven baked or crumbed in fresh breadcrumbs with lemon/lime & fresh herbs. Served with dill aioli, chips & salad

## CLASSICS

- CHICKEN SCHNITZEL** 19.9  
\*Fresh daily from local butcher\* with chips, salad & gravy  
Add  
Lemon Pepper dusted Calamari 6  
Battered Prawns 6
- CHICKEN PARMIGIANA** 23.9  
Schnitzel topped with our Napoli sauce, double smoked ham & our housemade cheese selection, served with chips & salad

## MAINS

- POTATO GNOCCHI** **V** 18.5  
Roasted & tossed in extra virgin olive oil with heirloom tomatoes, fresh rocket leaves, oven roasted pumpkin, basil mousse, Persian feta & topped with Grana Padano parmesan cheese & caramelised garlic
- BLACK ANGUS BEEF, MUSHROOM & VEGETABLE PIE** **GRO** **DFO** 18.9  
Black Angus rump pieces, mushrooms & vegetables, braised till tender & finished with Little Creatures Pale Ale with fluffy potato mash & seasonal vegetables

## SAUCES OF CHOICE

- Dianne | Mushroom | Pepper | Gravy
- | Garlic Cream **GR** | Red Wine Jus
- Add an extra sauce 2

# DINNER

# - DINNER MENU -

## DESSERTS

Please check our daily changing display of desserts and cakes to make your decision

## SUMMER DEALS

NOT AVAILABLE WITH ANY OTHER OFFER. ON SPECIAL EVENT DAYS OR PUBLIC HOLIDAYS. OTHER CONDITIONS MAY APPLY

### MONDAYS

LUNCH  
\$12

Chicken Schnitzel  
chips & salad  
with member card  
12pm - 2pm  
\$14 non members

### MONDAY & SUNDAY

DINNER  
KIDS EAT FREE  
one kids meal with any  
main meal purchase  
from 6pm  
(kids pack, ice cream  
& soft drink not included)

### TUESDAY

LUNCH  
\$12

Petite Rump Steak  
chips & salad  
with member card  
12pm - 2pm  
\$14 non members

DINNER  
"MEMBERS  
EARLY  
BIRD DEAL"  
6-7pm only  
25% off  
Main Meals

(maximum 2 mains,  
per member card)

### WEDNESDAY

LUNCH  
SENIORS DAY  
\$9 Selected Meals

Prize Wheel  
\$3 Seniors Dessert  
12pm - 2pm  
with seniors card

DINNER  
2 FOR \$34  
Selected  
MAIN MEALS  
from 6pm

### THURSDAY

LUNCH  
\$12

Fish of the Day  
chips & salad  
with member card  
12pm - 2pm  
\$14 non members

DINNER  
SCHNITZEL  
NIGHT  
\$13  
Chicken Schnitzel  
\$15  
Chicken Parmigiana  
from 5.30 pm

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# MENU

## FUNCTIONS

### Have a celebration coming up?

The Narangba Valley Tavern offers an exclusive private function room, complete with private bar and non smoking outdoor courtyard. We offer exclusive packages for all occasions specialising in wedding receptions, birthdays, engagements, office parties etc.....

If you have a smaller group gathering and may not want to dine in our Bar & Grill we also offer platter and canapé options in our Lounge Bar or Sports Bar.

For more information call our Functions Team 07 3491 1000 or email [functions@narangbavalleytavern.com.au](mailto:functions@narangbavalleytavern.com.au)

SEE YOU NEXT TIME, THANK YOU FOR VISITING

### SPRING - SUMMER

37 - 47 GOLDEN WATTLE DRIVE, NARANGBA  
RESERVATIONS PH 073491 1000  
[www.NARANGBATAVERN.com.au](http://www.NARANGBATAVERN.com.au)