

# valley bar

## NIBBLES

<b>RUSTIC FRIES</b> <sup>V DF</sup> with aioli and tomato sauce	\$7	<b>BLUE COD GOUJONS</b> with tartare sauce and lemon	\$15.50
<b>BEER BATTERED FRIES</b> <sup>V DF</sup> with aioli and tomato sauce	\$9	<b>FLATBREADS</b>	\$14
<b>GRILLED GARLIC BREAD</b> <sup>V</sup>	\$9	→ Tomato & Chorizo <sup>GF*</sup>	
<b>JALAPENO POPPERS (5)</b> <sup>V</sup>	\$14.50	→ Pesto & Parmesan <sup>V GF*</sup>	
<b>BABY BACK RIBS</b> <sup>DF GF*</sup> 6 ribs, southern style, smoky rib glaze	\$18	→ Artichoke & Fennel <sup>V GF*</sup>	
<b>LEMON PEPPER SQUID</b> <sup>DF</sup> with Nahm Jim dipping sauce	\$16.50	<b>FRIED CHICKEN</b>	\$12
<b>MONZA NACHOS</b> with guacamole, sour cream, jalapenos & coriander		Original nibbles (6), Un-coated nibbles (6) or Boneless pieces with your choice of sauce;	
→ Beef & Bean <sup>GF</sup>	\$19.50	→ Teriyaki	
→ Mixed Bean <sup>V GF</sup>	\$17.50	→ Smoky BBQ	
		→ Spicy Buffalo	
		<b>MONZA PLATTER</b> <i>Serves 4 to 6 people</i>	\$59.50
		Baby back ribs, lemon pepper squid, blue cod goujons, pesto flatbread & Teriyaki fried chicken nibbles	

## 10" \$27.50 HANDCRAFTED PIZZAS ½ METER \$58

Gluten free bases available

<b>DUETTO</b> <sup>GF*</sup> Shredded smoked beef, bacon and caramelised onion with smoky BBQ sauce		<b>MOTO GUZZI</b> <sup>GF*</sup> Bacon, braised pork, ham, prosciutto, red onion, mozzarella and BBQ sauce	
<b>STRADA</b> <sup>GF*</sup> Mediterranean marinated chicken, cherry tomato, red capsicum, red onion with mango chutney and coriander		<b>MASERATI</b> <sup>GF*</sup> Hot smoked salmon, fried capers, roasted red capsicum, lemon & bay leaf jam, salsa verde and rocket	
<b>VESPA</b> <sup>GF*</sup> Chilli chicken, cream cheese, spring onion, mozzarella, coriander and sweet chilli		<b>GRIFO</b> <sup>GF*</sup> Traditional Italian sliced fennel salami, black olive, artichoke and mozzarella	
<b>BATTISTA</b> <sup>GF*</sup> Braised lamb, grilled aubergine, black olive, braised onions and minted yoghurt		<b>PAGANI</b> <sup>V GF*</sup> Cherry tomato, red capsicum, aubergine, black olive and salsa verde	

## \$23.50 HANDCRAFTED BURGERS

All burgers served on glazed milk bun and with rustic fries

<b>BEEF</b>	<b>OTHERS</b>
→ Prime beef patty, swiss cheese, pickle, lettuce, tomato and mustard mayo <sup>GF*</sup>	→ Venison patty, smoked Havarti cheese, red onion marmalade, lettuce, tomato, crispy shallots and dijonaise <sup>GF*</sup>
→ Pulled beef brisket in BBQ Bourbon sauce, bacon, slaw, pickle and mayo <sup>DF*</sup>	→ Crumbed blue cod, iceberg lettuce, red onion, pickle and tartare <sup>DF*</sup>
→ Prime beef patty, double bacon, fried egg & Béarnaise sauce <sup>GF*</sup>	→ Jackfruit in BBQ sauce, vegan bacon, pickle, slaw and vegan mayo <sup>V DF* GF*</sup>
<b>CHICKEN</b>	→ Braised lamb, lamb belly bacon, whipped feta, minted slaw and tzatziki <sup>GF*</sup>
→ Buttermilk fried chicken, avocado, bacon, lettuce, pickle and Sriracha mayo	→ Braised pork belly, smoked bacon, cider poached onions and apple slaw <sup>DF* GF*</sup>
→ Harissa grilled chicken, lettuce, tomato, mango & coriander chutney <sup>DF* GF*</sup>	
→ Shredded chicken, Cos lettuce, egg, bacon & Caesar dressing <sup>GF*</sup>	

## \$13 DESSERTS

**ROCKY ROAD CHEESECAKE** <sup>V</sup>  
toasted marshmallows, berry sauce, cream and vanilla ice cream

**DARK CHOCOLATE BROWNIE CAKE** <sup>V</sup>  
with caramel sauce, cream and ice cream