

valley bar

NIBBLES

RUSTIC FRIES ^{V DF} with aioli and tomato sauce	\$7	BLUE COD GOUJONS with tartare sauce and lemon	\$15.50
BEER BATTERED FRIES ^{V DF} with aioli and tomato sauce	\$9	FLATBREADS	\$14
GRILLED GARLIC BREAD ^V	\$9	→ Tomato & Chorizo ^{GF*}	
JALAPENO POPPERS (5) ^V	\$14.50	→ Pesto & Parmesan ^{V GF*}	
BABY BACK RIBS ^{DF GF*} 6 ribs, southern style, smoky rib glaze	\$18	→ Artichoke & Fennel ^{V GF*}	
LEMON PEPPER SQUID ^{DF} with Nahm Jim dipping sauce	\$16.50	FRIED CHICKEN	\$12
MONZA NACHOS with guacamole, sour cream, jalapenos & coriander		Original nibbles (6), Un-coated nibbles (6) or Boneless pieces with your choice of sauce;	
→ Beef & Bean ^{GF}	\$19.50	→ Teriyaki	
→ Mixed Bean ^{V GF}	\$17.50	→ Smoky BBQ	
		→ Spicy Buffalo	
		MONZA PLATTER <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

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

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

\$13 DESSERTS

ROCKY ROAD CHEESECAKE ^V
toasted marshmallows, berry sauce,
cream and vanilla ice cream

DARK CHOCOLATE BROWNIE CAKE ^V
with caramel sauce, cream and ice cream