

# Valley

## Social

### *Small Plates + Shares*

	\$
Croquettes (3) - ham, cheese, chipotle aioli (CG)	14
Buttermilk Fried Chicken - curry mayo, mango chutney (GF)	15
Bao Buns (3) - pulled pork, pickled vegetables, slaw (CG)	19
Salt and Pepper Squid - aioli, lemon (GF)	16
Fish Tacos (3) - pickled cabbage, jalapeno crème fraiche, coriander, lime (CG)	19
Cauliflower - chilli maple, jalapeno aioli (PB, GF)	14
Brewers Board - croquettes - cured meat, cheese, pickled vegetables, hummus, house made dip, olives, grilled bread, hemp dukkha, evoo (CG, GFO)	32
Bread and Dips - 2 house made dips, olives, balsamic & evoo, grilled bread (CG, GFO)	16
Fries - Chipotle aioli (GF, PBO)	10

### *Big Plates*

	\$
Valley Nachos, corn chips - American cheddar cheese, BBQ beans, sour cream, guacamole, pico de gallo / (CG,V,PBO)	26
Add beef burnt ends	+7
Add pulled pork	+7
Rump Steak - 250g Steak, cauliflower puree, broccolini, blistered cherry tomatoes, red wine jus (GF)	35
Panko Chicken Schnitzel - lemon segments, capers, creamy slaw, gribiche sauce (CG)	29
Beer Battered Fish - golden fries, garden salad, and yoghurt tartare (CG)	25
Golden Potato Gnocchi - pumpkin and thyme puree, caramelised shallots, hazelnuts (CG, PB, CN)	25
Market Fish - ask our wait staff	\$
Healing Bowl - quinoa, kale, roasted sweet potato, rum-soaked raisins, red onion, citrus dressing (GF, PB)	20
Add chicken or haloumi	+7
Caesar Salad - lettuce, crispy bacon, croutons, parmesan cheese, anchovies, soft boiled egg, Caesar dressing (CG, GFO)	22
Add chicken or haloumi	+7

# Smoked Bbq Boards

<b>ALL BBQ PLATES ARE SMOKED LOW &amp; SLOW ON OUR CUSTOM-BUILT BLACK BEAUTY SMOKER, SERVED WITH SLAW, PICKLES, CORNBREAD, FRIES &amp; BBQ SAUCE (CG, GFO)</b>	<b>\$</b>
<b>Pork Ribs Twice Cooked - ST Louis style, glazed with sticky Valley Social BBQ sauce</b>	<b>36</b>
<b>Valley Brisket - 12-hour slow cooked, hickory smoked</b>	<b>35</b>
<b>Pulled Pork - Carolina style, finished with spicy vinegar</b>	<b>28</b>
<b>Jalapeno &amp; Cheddar Hot Links - smoked house made cheesy sausages</b>	<b>26</b>
<b>Feast Board - pork ribs twice cooked, Valley brisket, pulled pork, jalapeno &amp; cheddar hot links, BBQ beans, mac n cheese(serves 2-3)</b>	<b>105</b>

## Pizza

<b>Pizza Bread - confit garlic, Swan Valley evoo, rosemary, bush salt (CG, PB)</b>	<b>15</b>
<b>Margarita - napolitana sauce, our cheese mix, cherry tomatoes, basil (CG)</b>	<b>23</b>
<b>Pulled Beef - cherry tomatoes, red onion, pineapple and drizzled with our sticky Valley Social BBQ sauce (CG)</b>	<b>23</b>

## Burgers + More

<b>Valley Beef Burger - Valley beef patty, American cheese, secret burger sauce, pickled onion, potato bun, chips (CG, GFO)</b>	<b>25</b>
<b>Buttermilk Fried Chicken Burger - chipotle aioli, slaw, potato bun, chips (CG, GFO)</b>	<b>24</b>
<b>Beef Brisket Sandwich - Mesquite, lettuce, tomato, pickles, Turkish bread, chips (CG, GFO)</b>	<b>24</b>
<b>Actually Good Plant Based Burger - V2 plant base patty, lettuce, tomato, pickles, pickled onion, vegan Valley sauce, vegan brioche bun, chips (CG, PB)</b>	<b>28</b>

## Sides

<b>Mac n Cheese - creamy home baked, gratiné (CG, V)</b>	<b>10</b>
<b>Boston Beans - house made, 12 hours, Smoky Sauce (PB, GF)</b>	<b>9</b>
<b>Corn Ribs - Mississippi comeback sauce (V, GF)</b>	<b>14</b>
<b>Corn Bread - aged cheddar, jalapeno butter (V, CG)</b>	<b>12</b>
<b>Classic Garden Salad - lettuce, tomato, cucumber, red onion, citrus dressing (GF, PB)</b>	<b>12</b>

## Desserts

<b>Apple Crumble - short bread topping, rose water anglaise, vanilla bean ice cream (GF)</b>	<b>10</b>
<b>Eton Mess with a twist - vanilla bean ice cream, meringue, berries and chocolate mousse (GF)</b>	<b>12</b>
<b>Add scoop Vanilla Bean Ice Cream</b>	<b>+4</b>
<b>Add scoop Strawberry Sorbet</b>	<b>+4</b>
<b>Chocolate Terrine - filled with nuts, cherries and coconut, honeycomb mascarpone, strawberry sorbet and hazelnut syrup (GF, CN)</b>	<b>18</b>

Please note: Not all ingredients are listed. Please notify staff with any dietary requirements or allergens you have. Although great care is taken, we cannot guarantee any dish to be free of allergens due to air contamination

GF – Gluten Free GFO – Gluten Free Option V – Vegetarian PBO – Plant Based Option PB – Plant Based  
CG – Contains Gluten CN – Contains Nuts

15% Surcharge Applies on Public Holidays