

# Valley Social

## Small Plates+Shares

<b>GARLIC BREAD (3)</b>	12
Garlic herb buttered toasted ciabatta (V, CG) Add cheese	5
<b>CAULIFLOWER SOFT TACOS (3)</b>	19
Flour tortilla, chilli maple, avo, cos lettuce & aioli (PBO, V, CG)	
<b>SEAWEED SALTED SQUID</b>	21
Chilli, spring onions, sesame and aioli (GF)	
<b>BAO BUNS (3)</b>	21
Korean spicy fried chicken, cos lettuce, kewpie mayo (CG)	
<b>1 KILO CHICKEN WINGS</b>	24
Choice of sauce: BBQ, sweet & spicy or fiery hot (GF)	

## Larger Plates

<b>SMOKED PUMPKIN RISOTTO</b>	27
Parmesan, roquette & hemp (PBO, GF)	
<b>BEER BATTERED FISH</b>	28
Golden chips, garden salad, and tartare (CG)	
<b>SMOKED BRISKET</b>	38
Creamy polenta, blistered corn, jalapeno & pineapple salsa (GF)	
<b>PORK RIBS TWICE COOKED</b>	38
Jacks BBQ, chips & B&B pickles (GFO*)	
<b>THE BIG FEED (SERVES 2-4)</b>	110
Smoked brisket, pork ribs, chicken wings, onion rings, mac & cheese bites, chips, garden salad and Jacks BBQ sauce (CG)	
<b>*ADD A SIDE OF ONION RINGS TO YOUR PLATE (CG, V)</b>	8

## For the Health Conscious (or as a side)

<b>OVEN ROASTED BEETROOT</b>	28
Pistachio puree, balsamic reduction & feta (PBO, V, CN, GF)	
<b>WARM WINTER SALAD</b>	24
Grilled vegetables, fresh tomato, avocado, roquette & citrus dressing (PB, GF)	
<b>GNARLY CARROTS</b>	22
Paprika & honey roasted carrots, chickpeas, whipped feta & pesto (PBO, GF, V)	

## Buns & In between

<b>VALLEY BEEF BURGER</b>	26
American cheese, burger sauce, lettuce, tomato, caramelised onion, B&B pickles, potato bun & chips (CG, GFO*)	
<b>BRISKET TURKISH SANDWICH</b>	32
Bacon, fried egg, cheese, caramelised onion, B&B pickles, lettuce, tomato, & chips (GFO*)	
<b>FALAFEL BURGER</b>	26
Spicy chutney, pickles, onion, lettuce, tomato & chips (GFO*, PB)	

## Sides

<b>HOT CHIPS</b>	12
Aioli (PBO, GFO*)	
<b>MAC N CHEESE BITES</b>	16
Smokey aioli (CG, V)	
<b>BEER BATTERED ONION RINGS</b>	16
Aioli (CG, V)	
<b>BRISKET BEEF BURNT ENDS</b>	20
Valley Social BBQ sauce (GF)	
<b>CLASSIC GARDEN SALAD AND CITRUS DESSING</b>	12
Seasonal vegetables and leaves (GF, V, PB)	
<b>*ADD CHICKEN, BEEF BURNT ENDS OR HALOUMI</b>	12

## Desserts

<b>PECAN PIE</b>	20
Served warm with vanilla gelato & buttery maple glaze (CG, CN, V)	
<b>HOT FUDGE BROWNIE</b>	19
Served with whipped cream & chocolate gelato (CG, V, GFO*)	
<b>LEMON TIRAMISU</b>	19
Creamy mascarpone dessert layered with lemon-soaked sponge (CG, V)	

\*GFO - Additional cost applies

**For weekly specials ask our staff.**

**Please order at the bar. But first, remember to check your table number.**

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