

LUNCH BOX

SENIORS
15% OFF
LUNCH BOX
MON - THUR

NOT available on weekends, special event days or public holidays. NO further discounts apply

BATTERED REEF FISH M 18 | NM 19
with chips & garden salad

LUNCH CHICKEN SCHNITZEL
M 18 | NM 19
with chips & gravy

GRILLED BEEF KEBAB M 22 | NM 23
cooked to your liking, chips, garden salad & gravy

LUNCH RUMP STEAK
M 24.5 | NM 25.5
with chips, garden salad & gravy



CREAMY SPAGHETTI M 12 | NM 13
bacon, spinach, garlic & herbs tossed in a light creamy sauce with Parmesan cheese

NAPOLI POTATO GNOCCHI (VO, GF, VEG, DFO) M 12 | NM 13
lightly roasted with garlic, spinach & herbs in a Napoli sauce with Parmesan cheese. **ADD Prawns (7) + \$10**

BEEF & CHEESE BURGER
M 15.5 | NM 16.5
lettuce, tomato, char grilled beef pattie, cheese & burger sauce. Chips

CHICKEN TACO WRAP ♥
M 17.5 | NM 18.5
letuce, tomato, salsa, corn, avocado, taco seasoned chicken & cheese. Chips

PASTRAMI SANGA M 17.9 | NM 18.9
slaw, Pastrami, melted cheese, pickles, chipotle Aioli. Chips

food deals

Available LUNCH & DINNER

Mon

BEEF & REEF TOPPER
250g Rump steak, chips, side salad & gravy M 22 | NM 24
REEF TOPPER + \$5 Garlic Prawns or Calamari Strips
\$6 kids meals with a main meal purchase, *includes meal only

Tues



FAMILY MEAL DEAL - M 59 | NM 60
includes garlic bread, 2 Main Meals, 2 Kids Meals & jug of softdrink *choose from selected main meals
Meat Tray Raffles, chance to win 1 of 2 \$100 meat trays, entry with food & bevarage purchases from 5pm. Drawn 7pm

Wed



MEMBERS DINNER FOR 2 - M 45
Choose two from the selected main meals. Garlic Bread + \$5
Members Jackpot Draw, 6:30pm & 7:30pm.
Member Birthday Draws on the last Wednesday of the month. Drawn 7pm

Thur

POPULAR CHICKEN SCHNITZEL M 17 | NM 18
with chips, salad & gravy. **Make it a Parmi + \$5**
Jag the Joker, entry with gaming, food & beverage purchases from 4:30pm | Trivia, begins 7pm Sports Bar

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*Terms & Conditions Apply



4PM - 6PM Cheers Beers HAPPY HOUR

Monday - Friday

\$5.50

MID, PREM MID or HEAVY SCHOONER or HOUSE RANGE GLASS

WHITE			RED		
	G	B		G	B
TATACHILLA CHARDONNAY House Range	6.5	22	TATACHILLA CABERNET SHIRAZ House Range	6.5	22
TATACHILLA SAUVIGNON BLANC House Range	6.5	22	HARDYS GEOLOGY CABERNET SAUVIGNON	7.5	28
AMBERLY KISS & TELL MOSCATO Margaret River, WA	7.5	28	TEMPUS TWO MERLOT Buronga, NSW	7.5	28
MUDHOUSE SAUVIGNON BLANC Marlborough, NZ	8.5	32	TAYLORS PROMISED LAND PINOT NOIR Auburn, SA	8	30
JACOBS CREEK COOL HARVEST PINOT GRIGIO Barossa Valley, SA	7.5	28	BAROSSA VALLEY ESTATE GRENACHE, SHIRAZ, MERLOT Barossa Valley, SA	9.5	36
BROWN BROTHERS CROUCHEN RIESLING Milawa, VIC	8.5	32	PEPPERJACK SHIRAZ Angaston, SA		40
OYSTER BAY PINOT GRIS Hastings, NZ		36	PENFOLDS BIN 28 KALIMNA SHIRAZ Magill, SA		60
TAYLORS CHARDONNAY Auburn, SA		34	SPARKLING		
CLOUDY BAY SAUVIGNON BLANC Blenheim, NZ		60			
ROSE				G	B
TATACHILLA ADMIRAL ROSE McLaren Vale, SA	7.5	28	TATACHILLA SPARKLING House Range	G 6.5	B 22
LOW ALC			BROWN BROTHERS PROSECCO 200ml King Valley, VIC		B 12
BROWN BROTHERS MOSCATO ZERO Milawa, VIC	8	30	YARRA BURN PREMIUM CURVEE 200ml		B 10
			GRANT BURGE PROSECCO NV Barossa Valley, SA		B 30
			MUMM NV Reims, France		B 80
			MOET CHANDON Champagne, France		B 85

COCKTAILS

PARADISE CITY 19
Malibu, Peach Schnapps, Midori, built over ice, dash of pineapple juice & lemonade

COSMOPOLITAN 18
Vodka, Cointreau, Lime juice, Cranberry juice, shaken & strained

PINA COLADA 19
Bacardi, Malibu, Pineapple juice, shaken & strained

PASSIONFRUIT MOJITO ♥ 19
Passionfruit VOK, Bacardi, Mint & Lime, built over ice, topped with lemonade

NVT LONG ISLAND ICED TEA 20
Gin, Tequila, Cointreau, Bacardi, Lemon juice, built over ice, topped with coke

FRUIT TINGLE 18
Vodka, Parfait Amour, Blue Curacao, built over ice topped with lemonade

ESPRESSO MARTINI 19
Vodka, Kahlua, Licor 43, Espresso, shaken & strained



MIDORI SPLICE 19
Malibu, Midori, Pineapple juice, built over ice, topped with cream

SHOTS \$9 each

APPLE PIE
Fireball, apple juice, lemon juice

LEMON CHEESECAKE
Vanilla Galliano, Lemoncello, topped with whipped cream

BLUE KAMAKAZEE
Vodka, Blue VOK, lime juice

B.J
Frangelico, Baileys, topped with whipped cream

MAD DOG
Vodka, Raspberry Cordial, Tabasco

Q.F
Kahula, Midori, Baileys

MELON BALL
Midori, Vodka, pineapple juice

WAP
Vodka, Peach Schnapps, cranberry juice

JAM DONUT
Chambord, Bailey's floated, sugar rim

MINI BEER
Licor 43, topped with whipped cream

BRAIN DAMAGE
Peach Schnapps, Baileys, red cordial

CEMENT MIXER
Baileys, lime juice

JELLY FISH
White Galliano, Baileys, red cordial

NVT menu & Drinks

LUNCH

11:30AM - 2:00PM
Monday - Thursday

11:30AM - 2:30PM
Friday - Sunday

DINNER

5:30PM - 8:30PM
Sunday - Thursday

5:30PM - 9:00PM
Friday & Saturday



M Member Pricing | NM Non Member Pricing

Join in on the Star Rewards experience, Ask our friendly staff TODAY!

10% Surcharge applies on Public Holidays

STAFF SIGNATURE COCKTAILS

PISTACHIO MARGARITTA presented by Jackson Don Julio Tequila, Disaronno Amaretto, Licor 43, Pistachio sugar syrup, cream, shake & pour 22

SUMMER FIESTA created by Latisha Gordons Gin, Watermelon VOK, Passionfruit VOK, Lychee VOK, built over ice, topped with Orange juice & Soda water 18

BANGA-RANGA imagined by Tamra Gordons Gin, lemon juice, Angostura Bitters, Strawberry Jam, James Squire Alcoholic Ginger Beer, shake & pour, top with ginger beer 18

MILO MARTINI inspired by Chloe Baileys, Absolut Vanilla Vodka, White Creme De Cao VOK, milk, milo, shaken & strained, Milo sprinkle 19

BERRY DELIGHT abused by Aviv Chambord, Absolut Raspberry Vodka, Gordons Pink Gin, Lemon juice, shaken & poured, topped with lemon squash 21



*Narangba Valley Tavern encourages you to drink responsibly

STARTERS

GARLIC BREAD (V)
M 7 | NM 8

CHEESY GARLIC BREAD (V)
M 11 | MN 12
ADD Bacon + \$4.5

LEMON PEPPER DUSTED CALAMARI
M 18 | NM 19
house made, lemon Aioli dipping sauce

CRUMBED ASIAN STYLE SCALLOPS
M 17 | NM 18
Asian slaw, wasabi & citrus
Aioli, crispy noodles

ARANCINI BALLS (V, VEG, GFO)
M 18 | NM 19
red sweet peppers & tomato dipping sauce,
rocket leaves & oven warm bread

SPINACH & RICOTTA RAVIOLI (V)
M 15.5 | NM 16.5
tomato based with spinach leaves

SEASON CHIPS BOWL M 12 | NM 13
with gravy of choice

OYSTERS
Single M 4.5 | NM 5.5
Half Dozen M 23.9 | NM 24.9
Kilpatrick OR
Bundy BBQ, Bacon & melted
cheese



SALAD

TRADITIONAL CAESAR SALAD
M 20.9 | NM 22.9
baby cos lettuce, bacon, egg, Parmesan
cheese, house made caesar dressing, butter
fried croutons (contains anchovies)

GREEK STYLE SUMMER SALAD
(GF, VEG, V, DFO) M 20.9 | NM 22.9
greens, herbs, vine ripened tomato,
cucumber, capsicum, house marinated olives,
sprouts, Persian feta, Balsamic dressing

ADD Crumbed Chicken Strips + \$5
ADD Garlic & Herb Butter Prawns (6) + \$10
ADD Calamari Strips + \$10
ADD Avocado + \$4
ADD Bacon + \$4.5

BURGERS

PADDOCK BEEF BURGER
M 19.9 | NM 21.9
beef pattie, cheese, bacon, pickles, smoked
tomato chutney, lettuce & bbq aioli sauce,
onion rings, chips

REEF & BEEF BURGER
M 21.5 | NM 23.5
beef pattie, smoked bacon, herb & garlic
prawns, lettuce, cheese, tomato & burger
sauce, chips

TENNESSEE BOURBON SPICED CHICKEN BURGER
M 19.9 | NM 21.9
crumbed chicken, bacon, cheese gratinated
& dusted with Tennessee smoke house
spices on a Turkish bun with lettuce, roasted
capsicum & smoky Tennessee bourbon bbq
sauce, chips

MEDITERRANEAN CHICKEN BURGER
M 19.9 | NM 21.9
Chicken schnitzel, smoked bacon, lettuce,
avocado, grilled capsicum, Egmont cheese
& Persian feta, Aioli, chips

MEMPHIS STYLE PASTRAMI BURGER
M 19.9 | NM 21.9
smoky slices of Pastrami, melted cheese
dusted with Memphis seasoning, lettuce,
slaw, carrots, pickles, roasted & marinated
capsicum, chipotle Aioli on a Turkish bun,
chips

FLAT BREAD

SPICED CHICKEN CHIPOTLE & BACON FLATBREAD M 24 | NM 26
chipotle BBQ sauce, lemon chicken pieces,
smoky bacon, roasted capsicum, cheese,
chipotle Aioli, dusted with smoky spices



PIZZAS 11"

ITALIAN SUMMER M 26 | NM 28
napoli sauce, fire roasted capsicum, lemon, herb garlic chicken pieces, prosciutto, onion,
cherry tomatoes, herbs, sprinkled with Mozzarella cheese

SMOKY BBQ SURF & TURF M 28 | NM 30
smoky BBQ sauce, beef, prawns, capsicum, spanish onion, tomato, sprinkled with
mozzarella cheese, dusted with sweet smoky paprika

SHANNO SUPREME - CHICKEN TACO & BACON FUSION M 28 | NM 30
lightly spiced salsa, taco spiced chicken pieces, corn, charred capsicum, bacon, onions,
garlic, avocado, taco crisps, sprinkled with cheese, taco season dusted & finished with hot
sauce. **ADD PRAWNS (7) + \$10**

MAINS

LEMON PEPPER DUSTED CALAMARI M 29 | NM 31
chips, garden salad, dill Aioli & lemon wedge

REEF FISH NVT STYLE M 29.9 | NM 31.9
choose how you'd like it cooked; oven cooked, pale ale & herb battered or herb & lemon
infused crumb with chips, garden salad, house made Aioli & lemon wedge

EMPEROR FILLET M 32.5 | NM 34.5
Thai style, in a mild yellow thai coconut sauce, steamed rice & vegetables

TASMANIAN LAMB M 35 | NM 37
Mediterranean style, pan roasted vegetables & potato gnocchi, shiraz balsamic glaze

SUCCULENT BBQ PORK CUTLET M 35 | NM 37
charred & oven finished in a Bundy BBQ sauce, seeded mustard mash, seasonal beans with
bacon & vine ripened tomatoes

FROM THE GRILL

PORTERHOUSE STEAK 250G (GFO)
M 30.5 | NM 32.5
with chips, side salad & your gravy of choice

RUMP STEAK 250G (GFO)
M 29 | NM 31
with chips, side salad & your gravy of choice

ANGUS RUMP STEAK 300G (GFO)
M 38 | NM 40
with chips, side salad & your gravy of choice

SCOTCH FILLET RIB STEAK 250G (GFO)
M 40 | NM 42
with chips, side salad & your gravy of choice

SWEET & SMOKY MARINATED RUMP KEBAB (GFO) M 27 | NM 29
with chips, side salad & your gravy of choice

EAT, DRINK, AND BE
THANKFUL

upgrade to
mash &
vegetables
+ \$3

GRAVY OF CHOICE:
Plain Gravy, Pepper, Mushroom, Diane,
Red Wine Jus (GF), Aioli

TOPPERS
Creamy Garlic Prawns (4) + \$9
Pan Fried Prawns (6) + \$10
Onion Rings (3) + \$5 | (5) + \$7
Calamari Strips + \$5

ADD EXTRA gravy + \$3



SCHNITZEL TOPPERS

CRUMBED CHICKEN SCHNITZEL
M 22.9 | NM 24.9
golden crumbed with chips, side salad & your
gravy of choice

GRAVY OF CHOICE:
Plain Gravy, Pepper, Mushroom, Diane, Red
Wine Jus (GF), Aioli

ADD EXTRA gravy + \$3



upgrade to
mash &
vegetables
+ \$3

CHICKEN PARMIGIANA M 30 | NM 32
house made Napoli, smoked ham & melted
cheese

GODFATHERS SMOKE HOUSE
M 33 | NM 35
smoked bacon, hickory smoked BBQ sauce,
fire roasted capsicum, melted cheese, sweet
& smoking spice dust

THE AUSSIE M 33 | NM 35
house made Napoli sauce, prawns, avocado,
bacon, sprinkled with cheese

TEX MEX STREET M 31 | NM 33
a mexican style capsicum & tomato salsa,
onion, garlic, corn, bacon, sprinkled with
cheese & dusted with taco spices, tortilla
chips & avocado sour cream

PASTA

SPINACH & RICOTTA RAVIOLI (V) M 25 | NM 27
in creamy saffron sauce, spinach leaves, vine ripened roasted tomatoes & Parmesan cheese

ITALIAN STYLE REEF LINGUINE M 28 | NM 30
reef fish, prawns, scallops, in a house made Napoli sauce with herbs, lightly spiced

TUSCAN CHICKEN LINGUINE M 26 | NM 28
Tuscan spice & herb marinated chicken, sundried tomato, spinach & olives in a creamy sauce.
Parsley & Parmesan cheese. **ADD PRAWNS (7) + \$10**



NO MEAT MAINS



CRUMBED PLANT BASED SCHNITZEL (V, VEG) M 22.9 | NM 24.9
golden crumbed with chips, side salad & gravy

CRUMBED PLANT BASED PARMIGIANA (V, VEG) M 26.9 | NM 28.9
golden crumbed schnitzel with Napoli sauce,
& plant based cheese, chips, side salad & gravy

SCHNITZEL BURGER NO MEAT (V, VEG) M 22 | NM 24
lettuce, avocado, roasted capsicum, tomato,
plant based cheese, plant based chipotle Aioli

SEASONAL VEGETABLE LINGUINE (V, VEG) M 24 | NM 26
garden fresh vegetables, pan roasted &
tossed with onion, garlic, fresh herbs, light
Napoli sauce, plant based cheese

POTATO GNOCCHI (V, VEG)
M 24 | NM 26
Italian style potato Gnocchi tossed in olive oil,
garlic, onions, market fresh vegetables, herbs,
Italian style capsicum, Napoli sauce, plant
based cheese

kids
MEALS \$12

includes soft drink / juice & ice cream
cone with sprinkles



Upgrade with activity pack + \$3
*Kids 12 years & under

(V) Vegetarian (VEG) Vegan
(GF) Gluten Free (O) Option available

We are unfortunately unable to guarantee our dishes are 100% free of residual gluten, nuts or shell fish traces as our kitchen does handle said items. Nevertheless we will cater to the best of our ability to your request. The decision to consume a meal is the responsibility of you the diner.

Tuesday food deal choice

Wednesday food deal choice

staff fav's

SIDES

SEASONED CHIPS - \$8
STEAMED VEGETABLES - \$7
STEAMED RICE - \$4.5
GARDEN SALAD - \$7
MASH POTATO - \$6

EXTRAS

GRAVY - \$3
Plain gravy, Pepper, Mushroom, Diane, Red
Wine Jus (GF) or Aioli
BACON - \$4.5
FRIED EGG - \$4
CHEESE - \$5

KIDS PIZZA
mini, ham & cheese

PASTA CARBONARA

GARDEN SALAD
lettuce, cheese, tomato & cucumber

CHICKEN BITES
chips & sauce

FISH & CHIPS

CHICKEN SCHNITZEL
chips & sauce

MINI FRANKFURT'S
chips & sauce

MINI BEEF PIE's (2)
chips & sauce

SWEETS

DECONSTRUCTED PAVLOVA
M 10.9 | MN 11.9
berry splash with cream, white chocolate ice
cream, berry compote & seasonal fruits

CHOCOLATE BROWNIE SUNDAE
M 10.9 | NM 11.9
American brownie bits accompanied by white
chocolate ice cream, berry compote, seasonal
fruits topped with salted caramel sauce

NVT ITALIAN STYLE TIRAMISU SLICE
M 10.9 | NM 11.9
coffee soaked biscuit layered. Mascarpone
cream, cocoa & fine swiss coffee flavoured
chocolate shards & white chocolate ice cream
coated in chocolate biscuit & coffee dusted
with whipped cream & fruit

SWEET TASTING TRIO SURPRISE
M 10.9 | NM 11.9
with seasonal fruits & flavours

ICE CREAM CONE or CUP M 3 | NM 4
topping of choice (1 scoop)

COFFEE

SHORT BLACK 5.5
LONG BLACK 5.5
FLAT WHITE C 5.5 | M 6.5
LATTE C 5.5 | M 6.5
CAPPUCCINO C 5.5 | M 6.5
MOCHA C 5.5 | M 6.5
HOT CHOCOLATE C 5.5 | M 6.5
AFFOGATO, vanilla ice cream 6.5
Add Frangelico + \$6.50

TEA 4.5
English Breakfast
Green 5.5
Peppermint 5.5

MILKSHAKE 8
chocolate, caramel, strawberry

ICED COFFEE 8.5
with vanilla ice cream & cream



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