



Mon - Thur 12-2pm
Fri - Sun 12-2.30pm

× **\$13 SPECIALS** ×
MONDAY - FRIDAY

PASTA MEDITERRANEAN 13

With vegetables, in extra virgin oil, parmesan cheese & cherry tomatoes with a side salad & oven fresh bread

SEAFOOD BASKET 13

Battered fish, crumbed calamari, prawns & scallop with chips, salad, aioli & lemon wedge

BLT WRAP 13

Freshly grilled pita wrap filled with double smoked bacon, lettuce, tomato, Mozzarella cheese & house made Aioli with chips

Add Grilled Chicken 4

CHAR GRILLED CHICKEN BREAST 13

Marinated in fresh herbs & olive oil served with chips, salad & sauce of choice

PETITE RUMP STEAK (250g) 13

With chips, salad & gravy of choice

add a TOPPER for **\$5** EACH

- SALT & PEPPER CALAMARI
- BATTERED COCONUT PRAWNS (3)
- GARLIC CREAM PRAWNS (3)
- BBQ Grilled double smoked bacon, onion, Bundy's smoky BBQ sauce & cheese

"No takeaway, not available with any other offer, special event or Public Holiday. No seniors discount"

V: Vegetarian - VO: can be made vegetarian
GR: gluten reduced - GRO: can be made gluten reduced
DF: dairy free - DFO: can be made dairy free

BREADS / ENTREES

GARLIC BREAD 5.5

With cheese 6

OYSTERS KILPATRICK...

half 16 dozen 28

PORK BELLY CANTONESE STYLE 12

Pieces of slow roasted pork belly served with a wombok salad & oven fresh bread

SALADS

MEDITERRANEAN CAESAR VO | DF | GRO

Cos lettuce with hickory smoked bacon pieces, egg, crispy pita bread, parmesan cheese, roasted cumin seeds & our house made caesar dressing **12.9**

ADD TO YOUR SALAD

Lightly roasted grains, power seeds 3 V | DF
(Chia, Freekeh, Pepita, Sunflower)

Grilled Chicken 5 DF | GR

Lemon Pepper Calamari 5 DF

SIDES

BOWL OF SEASONED CHIPS 6.9

BOWL OF BEER BATTERED CURLY CHIPS 8.9

BOWL OF GEMS 6.9

ONE SAUCE/GRAVY OF CHOICE INCLUDED

SMALL SIDE SALAD 4.5

SMALL SIDE OF SEASONAL VEGETABLES 4.5

SENIORS OFFER

25%

OFF LUNCH MENU, MON-FRI

EXCLUDES KIDS MEALS & DAILY SPECIALS BOARD
NOT AVAILABLE ON PUBLIC HOLIDAYS OR WEEKENDS

SENIORS DAY
EVERY WEDNESDAY 12-2PM

**Subject to availability (otherwise replaced by the same quality of product)

Allergies please take note...

Be aware that we take care when catering for special requests and requirements. You (the diner) should be aware that we within these premises handle nuts, seafood, shellfish, sesame and other seeds, flour, flour products, eggs, egg products, fungi, soy bean sprouts, range of different oils and a range of dairy products. So be aware that traces of products which you may be allergic to can still remain. Nevertheless we will cater to the best of our ability to your requests, but the decision to consume a meal is the responsibility of the diner

SEAFOOD

NVT FISH AND CHIPS 15.5

NZ whiting crumbed in lemon zest & fresh herbs, with chips, fresh lemon & salad

CHEF'S SEAFOOD SELECTION 15.5

Crumbed fish & lemon pepper dusted calamari, chips, salad, aioli & fresh lemon
Add 3 prawns 4.5

LEMON AND THYME REEF FISH 19.5

Sourced from local Fisheries **
Crumbed with fresh herbs, lemon zest & fresh breadcrumbs.
With chips, salad & house made lemon-lime aioli

BEEF BURGER 16.9

TENNESSEE FIRE BEEF BRÛCHE

180gm grilled Angus beef patty, Swiss cheese, double smoked bacon, lettuce, onion, tomato, beetroot, gherkins & our house made smoky BBQ sauce infused with JD Tennessee Fire bourbon whisky. Served with chips.

MAKE MINE A BAD BOY. DOUBLE THE MEAT. DOUBLE THE CHEESE - ADD 4

CHICKEN BANETTE 15.5

ARTISAN CHICKEN BAGUETTE

Grilled chicken breast & double smoked bacon rasher with rocket lettuce, tomato, Swiss cheese, onion, lemon & aioli sauce. With chips

MAINS

BLACK ANGUS BEEF, MUSHROOM AND VEGETABLE PIE 15.5

Black Angus rump pieces, mushrooms & vegetables braised, finished with Little Creatures Pale Ale, chips & salad

CHICKEN & SMOKED PAPRIKA PAPPARDELLE 16.9

Pappardelle pasta tossed in a light sauce, with smoked paprika, chicken pieces, onions, garlic, fresh herbs & mushrooms. Finished with Parmesan & Persian feta cheese

POTATO GNOCCHI MEDITERRANEAN STYLE V | DFO 16.5

Fresh seasonal vegetables roasted & tossed with cherry tomatoes & fresh rocket leaves, set in a fresh tomato butter with garlic & sage topped with Parmesan & Persian feta cheese

GRILLED

RUMP STEAK (250g) 16.5

MSA grade rump steak

BLACK ANGUS RUMP (330g) 25.5

Byron Bay's Black Angus premium MSA range rump. Tender & full flavoured cut for a naturally grown true taste sensation

RIB FILLET (300g)** 31

6 star MSA grade, is guaranteed to be tender & of the highest eating quality

GRILLED CHICKEN BREAST 17

House marinated in fresh lemon, garlic, garden herbs with Australian olive oil to enhance the flavour & taste

All GRILLED items will be served with CHIPS & SALAD, unless otherwise stated

HOW WOULD YOU LIKE IT COOKED

Rare | Med Rare | Med | Med Well | Well Done

GRAVY OF CHOICE

Dianne | Mushroom | Pepper | Gravy | Garlic Cream GR

add a STEAK TOPPER for \$5 EACH

- SALT & PEPPER CALAMARI
- BATTERED COCONUT PRAWNS (3)
- GARLIC CREAM PRAWNS (3)
- BBQ Grilled double smoked bacon, onion, Bundy's smoky BBQ sauce & cheese

CHICKEN SCHNITZEL 13

"Fresh daily from local Butcher"

Chips, salad & a sauce of your choice

ADD A TOPPER 5 each

PARMIGIANA - Napoli sauce, house made cheese

selection & double smoked Ham

BBQ - Grilled double smoked bacon, onion, Bundy's smoky bbq sauce & cheese

JUNIORS 9.9 each

12 years & under

(includes soft drink & ice cream cone)

** individual meals only on deal nights

- CHICKEN BITES
 - HERB CRUMBED FISH
 - GRILLED CHICKEN BURGER WITH LETTUCE & CHEESE
 - LEMON PEPPER DUSTED & FRIED CALAMARI
 - GRILLED CHICKEN BREAST
- All served with crunchy chips or potato gems
- KIDS PASTA with a house made Bolognese sauce

SEAFOOD

CALAMARI AND TIGER PRAWNS

Dusted in lemon pepper, flash fried, served with house made aioli & fresh lemon, chips & salad 24.5

REEF FISH 25.5 GRO **

Crumbed with lemon zest & fresh herbs served with dill aioli, chips & salad

SNAPPER FILLET 24.5 GRO

Seared Snapper fillet (skin on)

Set on a bed of salad nicoise then drizzled with a white wine & seeded mustard cream sauce

OCEAN TROUT FILLET 29.5 GRO | DFO "THAI STYLE" WITH A TWIST

Fresh Tasmanian ocean trout & Queensland king prawns with a creamy coconut broth, fresh Asian herbs, vegetables & a hint of chilli. Served on Jasmin rice, topped with spiced mango sorbet, fresh mango salsa & finished with crispy rice noodles

CLASSICS

CHICKEN SCHNITZEL 18.5

"Fresh daily from local Butcher"

With chips & salad

PARMIGIANA 21.9

Schnitzel topped with house made Napoli sauce, double smoked ham & topped with our house made cheese selection, served with chips & salad

JUNIORS 9.9 each 12 years & under

(includes soft drink & ice cream cone)

** individual meals only on deal nights

- CHICKEN BITES
- HERB CRUMBED FISH
- GRILLED CHICKEN BURGER WITH LETTUCE & CHEESE
- LEMON PEPPER DUSTED & FRIED CALAMARI
- GRILLED CHICKEN BREAST

All served with crunchy chips or potato gems

- KIDS PASTA with a house made Bolognese sauce

DEAL NIGHTS

MONDAY

MEMBERS 20% OFF MAIN MENU
Presentation of Members Card

TUESDAY

SIZZLING STEAK NIGHT
\$15 RUMP 250G
\$5 STEAK TOPPERS

WEDNESDAY

TWO MAIN MEALS FOR 29
selected meals apply

THURSDAY

SCHNITZEL NIGHT
\$12 Chicken Schnitzel
\$14 Chicken Parmigiana

SUNDAY

KIDS EAT FREE
one kids meal with any main meal purchase

Not available with any other offer,
special event or Public Holiday.
Other Terms & Conditions may apply

DESSERTS

Please check our daily changing display of desserts and cakes to make your decision



**Subject to availability (otherwise replaced by the same quality of product)
10% Surcharge applies on Public Holidays

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So be aware that traces of products which you may be allergic to can still remain. Nevertheless we will cater to the best of our ability to your requests, but the decision to consume a meal is the responsibility of the diner



NARANGBA VALLEY TAVERN

37-47 GOLDEN WATTLE DRIVE
RESERVATIONS

PHONE: 3491 1000

WWW.NARANGBATAVERN.COM.AU

BREADS / ENTREES

GARLIC BREAD 6

With cheese 7

OYSTERS KILPATRICK

half 16 dozen 28

KING PRAWNS & MELON SALAD

Crisp salad with fresh melon & King prawns, Citrus & macadamia dressing 16.5

CALAMARI AND PRAWNS 15

Lemon pepper dusted calamari & prawns with a house made aioli sauce

HOUSE MADE ARANCINI BALLS 13 v

Risotto balls with Persian feta cheese served with aioli, cheese puffs

CHORIZO AND CHILLI PRAWNS 14.9

In garlic & herb olive oil with oven fresh bread

SALADS

CAESAR SALAD 15 v | GRO | DF

Cos lettuce, parmesan cheese, double smoked bacon, crispy pita bread & egg in our own Caesar dressing

POWER SALAD 17.5 v | GRO | DF

Fresh greens, sun ripened tomatoes, garden fresh herbs, capsicum, roasted vegetables, Persian feta, grains & seeds topped with crispy pita bread in a balsamic & olive oil dressing, or house dressing

ADD TO YOUR SALAD 5.5 each

CHAR GRILLED CHICKEN BREAST GR

LEMON PEPPER DUSTED PRAWNS (5 pieces)

LEMON PEPPER DUSTED CALAMARI

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MAINS

POTATO GNOCCHI 18.5 v | DFO

Fresh seasonal vegetables roasted & tossed with cherry tomatoes & fresh rocket leaves, set in a fresh tomato butter with garlic & sage topped with Parmesan & Persian feta cheese

SPANISH STYLE PAPPARDELLE

Reef fish, Black tiger prawns, octopus & spicy chorizo sausage, fresh vegetables, vine ripe tomatoes & fresh rocket leaves tossed with pappardelle. In a base with white wine & lemon juice, topped with Spanish Manchego cheese & drizzled with lemon infused olive oil 25.9

BLACK ANGUS BEEF, MUSHROOM AND VEGETABLE PIÉ 18.9

Black Angus Rump pieces, mushrooms & vegetables braised till tender & finished with Little Creatures Pale Ale, served with fluffy potato mash & seasonal vegetables

CHAR GRILLED CHICKEN BREAST

Lemon, herb & garlic marinated chicken breast 19.5 GR char grilled. Served with salad & chips

PORK BELLY CANTONESE STYLE & SCALLOPS 25.5

With fried rice & Chinese cabbage

SIDES/EXTRAS

BOWL OF SEASONED CHIPS 6.9

BOWL OF BEER BATTERED CURLY CHIPS 8.9

BOWL OF GEMS 6.9

ONE SAUCE/GRavy OF CHOICE INCLUDED

SMALL SIDE SALAD 4.5

SMALL SIDE OF SEASONAL VEGETABLES 4.5

"Don't forget to checkout
our daily specials board
before making your decision"

GRILLED

NY STRIP (300g)** 28.5

Sourced from the pristine hills of Cape Byron's Hinterland. House marinated in a mix of fresh garden herbs, garlic & spices for at least 24hrs

WAGYU RUMP (330g)** 36.5

Rangers Valley superior quality beef MB 5+. The meat from this Australian Wagyu cattle is known for its outstanding quality. Grain fed for the last 300-500 days, with the breeding of the cattle predisposed to intense marbling

BLACK ANGUS RUMP (330g)** 31.5

Cape Byron's Black Angus premium rump. A tender & full flavoured cut from a naturally grown true taste sensation

BAD BOYS MEGA RUMP (500g)** 37 NOLAN'S PRIVATE SELECTION

Sourced from Selected Bos Indicus & European cattle, nourished on lush greens & finished on a 100+ day mixed grain diet.

RIB FILLET (300g)** 36

6 star MSA grade, guaranteed to be tender & of the highest eating quality

All grilled items will be served with salad or vegetables & chips or mash potato

HOW WOULD YOU LIKE IT COOKED

Rare | Med Rare | Med | Med Well | Well Done

GRAVY OF CHOICE

Dianne | Mushroom | Pepper | Gravy
Garlic Cream GR | Red Wine Jus GR

**Subject to availability

PLEASE NOTE WHEN ORDERING A MED WELL & WELL DONE STEAK
COOKING TIMES SIGNIFICANTLY INCREASE

TOPPERS 8.5 EACH

add to your steak

GARLIC PRAWNS
LEMON PEPPER DUSTED CALAMARI
COCONUT BATTERED PRAWNS