

3747 MENU



narangbatavern.com.au
@narangbavalleytavern
@NVTavern

m | members price

v Vegetarian | g Gluten reduced | vg Vegan | o Option

STARTERS

GARLIC BREAD m6 | 7

GARLIC & CHEESE BREAD
m8 | 9

garlic bread sprinkled with house cheese mix

FLAT BREAD vg | v m10 | 11

Garlic, Herbs & Olive Oil

ADD caramelized & port soaked onions + 4

BUCKET OF ONION RINGS vo
m13 | 14

with a lightly spiced capsicum, Sriracha aioli

KILPATRICK OYSTERS

4 for 12 | 6 for 20 | 12 for 32

MARGARITA PIZZA vo m14 | 15

tomato based with mozzarella cheese & basil

PRAWN SPLASH go
m15 | 16

mango & chilli marinated prawns, oven roasted, served with a mango salsa, a splash of cream cheese & sweet chilli, fresh greens. Oven fresh bread

SUMMER SYMPHONY go
m15.5 | 16.5

a combination of house made watermelon & prosecco granita', topped with scallops & prosciutto, accompanied by a summer salad in lemon dressing. Oven warm bread



BURGERS

All served with chips & choice of burger sauce

BEEF, CHEESE & BACON BURGER m17.9 | 19.9

Angus beef patty, smoked bacon, cheese, tomato, lettuce, beetroot in a milk bun with onion ring topper

PHILLY CHEESE STEAK BURGER m19.9 | 21.9

steak, lettuce, beetroot, smoked bacon & tomato in a Turkish bread roll with cream cheese & sweet chilli

REEF FISH BURGER
m19.9 | 21.9

Turkish bread filled with lettuce, tomato, cucumber & macadamia crumbed pearl perch with a fruity mango aioli

Add gravy +2

Sauce choice

Blue Cheese | Cheese Burger | BBQ | Tomato | Capsicum Sriracha Aioli

SALADS

CLASSIC CAESAR SALAD vo | vgo | go
m16.9 | 17.9

cos lettuce, Parmesan shaves, smoked bacon, egg, Caesar dressing topped with butter crisp bread

SUMMER SALAD vo | vgo | go
m17.5 | 18.5

Quinoa, seasonal fruits

add prawns or smoked salmon +6

add chicken breast +5

add chicken flavoured tofu pieces v +6

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MAINS

LEMON MYRTLE & MANGO CHICKEN SCALOPPINI ^g

m26.5 | 28.5 *Vegan option* m29.5 | 31.5

thin chicken breast scaloppini's simmered in a creamy lemon myrtle, mango & coconut cream sauce served with steamed jasmine rice & market vegetables.
Add prawns + 5

WILD YAK & ANGRY ANGUS BEAST PIE m19.9 | 21.9

Black Angus Beef rump & vegetables, slow braised & finished with the refreshing pacific ale flavour, with market butter glazed vegetables & creamy mashed potato

"daily fresh from the butcher"

CHICKEN SCHNITZEL

m18.5 | 20.5

with chips, salad or coleslaw & gravy choice

Add a Schnitzel Topping

The Parmigiana + 6

house napoli, smoked ham & cheese

The Hot & Spicy + 6

tomato base, smoked bacon, capsicum sriracha aioli, szechuan pepper

Summer Sensations + 6

chilli, mango & cheese

SIDES

Market Vegetables 6.5

Bowl Chips 9.9

Sweet Potato Wedges

with blue cheese dip 9.9

Mashed Potato

with truffle oil & Parmesan cheese 6.5

Jasmine Rice 4.5

Mashed Potato 4.5

Serve Chips 4.5

House Salad 4.5

Extra Gravy 2

SEAFOOD

CALAMARI m25.5 | 27.5

with house lemon-lime-dill aioli, chips & house salad.
Add dusted prawns (4) + 5

OCEAN TROUT & BAY CLAMS ^g

m28.5 | 30.5

brushed with herb & lemon infused olive oil, set on potato mash. Pan seared seasonal vegetables topped with a creamy herbal butter & crispy caper berries

PEARL PERCH m23 | 25

macadamia, lemon & herb crumb coated OR grilled with a creamy herb butter. Served with a refreshing mango & melon summer salad, house aioli & lemon.
Or with house salad & chips Add +3

STEAKS ^g

*All served with chips & salad
or coleslaw + choice of sauce*

RUMP 250g m23 | 25

RIB EYE 280g m34 | 36

BLACK ANGUS RUMP 300g
m32 | 34

RIB ON THE BONE 400g
m44.9 | 46.9

recommended med rare \ med well or well done not recommended

Sauce choice

Gravy | Pepper | Creamy Mushroom | Red Wine Jus ^g
| Cafe de Paris Butter | Creamy Herb Butter

TOPPERS

*for purchase with a main meal
or salad only*

Prawns (4) in garlic sauce 9.9

Popcorn prawns (10) 7

Calamari dusted in lemon pepper 6

Battered onion rings (6) 5

Seasoned wings (6) 5 (10) 7

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PASTAS

REEF FISH, PRAWN & BAY CLAMS LINGUINI m24.5 | 26.5

tossed with smoked bacon, sun ripe tomatoes, herbs & a hint of chilli

SMOKED SALMON TAGLIATELLE m22.5 | 24.5

with a rocket pesto cream, vegetables & smoked Atlantic salmon

POTATO GNOCCHI vo | vgo m18.9 | 19.9

oven roasted sweet potatoes & charred sweet peppers, parmesan shavings, sage butter, dusted with smoky paprika & set on a lightly spiced sweet peppers salsa



DESSERTS

MINI PAVLOVA g m8 | 9

with whipped cream, house berry compote or seasonal fruits & vanilla bean ice cream

BANANA STICKY DATE PUDDING g m8 | 9

with butterscotch sauce & vanilla bean ice cream

SPANISH CHURROS g m8 | 9

rolled in cinnamon sugar, with chocolate dipping sauce & vanilla bean ice cream

BELGIUM WAFFLES m9 | 10

seasonal fruits, whipped cream, white chocolate, raspberry ice cream & swiss chocolate chards

KIDS MENU m9.9 | 10.9 each

MEATBALL PENNE PASTA

with Napoli & cheese

CHEESE BURGER

beef patty, lettuce & cheese with chips & sauce

CHICKEN BITES & CHIPS

with BBQ/tomato sauce. Double bits Add +4

CALAMARI & CHIPS

with BBQ/tomato sauce

BATTERED FISH & CHIP g o

with aioli/tomato sauce

GARDEN SALAD g | vo

fresh greens, cucumber, tomato, cheese & smoked ham

All kids meals include soft drink & ice cream

*Soft drink & ice cream not included in nightly deal | *12 years under

BROWNIE SUNDAE m9 | 10

with white chocolate & raspberry ice cream, salted caramel sauce, seasonal fruits & whipped cream

NVT SUNDAE m9 | 10

choose 2 scoops of ice cream with seasonal fruits, whipped cream & fruit coulis

LEMON MYRTLE & MANGO PANA COTTA m9 | 10

with an indulgent chocolate-mango coconut sphere & swiss chocolate

*Seniors can receive 15% off a main meal
Lunch, Monday - Friday | T's & C's apply

LUNCH MON - FRI



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STARTERS

GARLIC BREAD m5 | 6

GARLIC & CHEESE BREAD m7 | 8

garlic bread sprinkled with house cheese mix

LUNCH SPECIALS

PENNE PASTA m12 | 14

smoked bacon, Napoli sauce, hint of chilli, grana padano
Parmesan cheese, fresh herbs

PENNE CARBONARA m12 | 14

smoked bacon, Carbonara sauce, grana padano Parmesan
cheese

POTATO GNOCCHI v m 14 | 15

pan seared in garlic & sage, set on capsicum salsa,
rocket leaves & topped with Parmesan cheese

CHICKEN SCHNITZEL
m10 | 12

with chips, salad & just gravy
Add other or additional gravy +2

NVT FISH & CHIPS g^o m13 | 15

crumbed cod & chips, house lemon-lime-dill aioli

SEAFOOD BASKET m10 | 12

a seafood mix, chips & salad, house lemon-lime-dill aioli

RUMPSTEAK 250g g^o m18 | 20

with chips & salad. Gravy of choice

Just Gravy | Pepper | Mushroom | Red Wine Jus g

ORIGINAL CHEESE BURGER
m10 | 12

beef pattie, cheese, lettuce & tomato or BBQ sauce

Add bacon 3

Add beetroot 1.5

Add cheese 1.5

Add an onion ring topper (3) 3 (6) 5

Add gravy 2

BEEF SHISH KEBABS m18 | 20

with salsa, coleslaw & chips



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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