

ENTREES

GARLIC BREAD
M 7 | NM 8 (V)

CHEESY GARLIC BREAD
M 10 | NM 11 (V)

BRUSCHETTA BREAD
Garlic & olive oil brushed, toasted with tomato topping.
M 10 | NM 11 (V, VG)

HERB & GARLIC MUSHROOMS
in Evoo roasted with fresh herbs, vine ripened cherry tomatoes served with warm bread.
M 10 | NM 11 (V, VG)

TAPA TASTERS
Falafal, sweet potato croquette, pumpkin arancini & taquitos with a chipotle dipping sauce.
M 17.9 | NM 18.9 (V, VG)

ONION RINGS
with smoky chipotle dipping sauce.
M 13 | NM 14 (V)

CALAMARI STRIPS
Lemon pepper dusted with a lemon & dill aioli dipping sauce. M 15.9 | NM 16.9

KILPATRICK OYSTERS
SINGLE M 3.5 | NM 4.5
HALF DOZ M 18.9 | NM 19.9

SHARE PLATE

NVT TAPAS MIX
Chicken wings, pumpkin arancini balls, house marinated olives, chorizo pieces, Persian feta with oven warm crispy bread M 32.9 | NM 34.9

NVT FAVS

CLASSIC CHICKEN SCHNITZEL
Golden crumbed with chips, salad or coleslaw & your choice of sauce. M 19.9 | NM 21.9
* Plant based option available. Please ask (V, VG)

CLASSIC CHICKEN PARMIGIANA
Schnitzel topped with house made Napoli, smoked ham & cheese with chips, salad or coleslaw & your choice of sauce. M 28.5 | NM 30.5

CHICKEN HOT & SPICY
Schnitzel topped with capsicum salsa, smoked bacon, cheese, smoky chipotle aioli & dusted szechuan pepper with chips, salad or coleslaw & your choice of sauce.
M 29 | NM 31

CHICKEN ESPANOLA
Schnitzel topped with spicy tomato salsa, Spanish chorizo, smoked bacon, capsicum & dusted with chilli with chips, salad or coleslaw & your choice of sauce.
M 30 | NM 32

BEEF & VEGE POT PIE
Beef rump & vegetables slow braised served with our house made potato puree & seasonal vegetables.
M 20.9 | NM 22.9

PORK SPARE RIBS
Grandpa's Coca Cola & bourbon ribs, slow braised, dusted with Tennessee whiskey with slaw & chips.
M 39 | NM 41

CHARRED PORK CUTLET
roasted with fresh tomatoes, garlic & fresh herbs finished with celeriac mash & bacon beans topped with prosciutto.
M 31.5 | NM 33.5

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

M Members Price | NM Non Members Price

10% Surcharge applies on Public Holidays

SALADS

CLASSIC CAESAR
Cos lettuce tossed in a Caesar dressing with bacon pieces, egg, parmesan cheese & buttered bread croutons
M 15.9 | NM 17.9
* dressing contains anchovies

GREEK SALAD
Lettuce, cucumber, tomato, onion, capsicum, parsley & house marinated kalamata olives topped with Persian feta cheese & a greek style dressing
M 15.9 | NM 17.9 (V, GF)

SALAD ADD ONS
Avocado 4 | Bacon 4.5 | Herbed Chicken 5.5 | Pan Fried Prawns in Herbs & Garlic Butter (6) 9 | Onion Rings (6) 5

Burgers

CLASSIC BEEF
Sourdough bun with Angus patty, lettuce, tomato, pickles, beetroot, cheese, smoked bacon with burger sauce. Onion ring topper
M 19.9 | NM 21.9

CHICKEN SCHNITZEL
Turkish bun with lettuce, smoked bacon, cheese & chipotle Aioli
M 19.9 | NM 21.9

MARINATED PORK LOIN
Turkish bun with lettuce, slaw, pickles, smoked bacon, with a smoky, BBQ bourbon sauce. Onion ring topper
M 19.9 | NM 21.9

Pizzas

CHEESY CLASSIC PIZZA
garlic & fresh herbs (V)
M 13 | NM 14

ITALIAN SUMMER
Tomato based, vine ripened tomatoes, basil pesto, bocconcini, mozzarella cheese with crispy prosciutto
M 18.5 | NM 19.5

SPICY ESPANOLA
Tomato salsa based, chorizo, smoked bacon, spanish onions, fire roasted vegetables & olives.
M 20.5 | NM 21.5

All burgers served with chips. (+ \$2 for side sauce)

PASTA

ANDALUSIAN

Chorizo, prawns, tomato, olives, garlic & onions tossed in olive oil with a tomato based sauce finished with smoky paprika & a hint of chilli. Topped with freshly grated Manchego cheese. M 28.5 | NM 30.5

PASTA ITALIANO

Fresh mushroom, tomato, bacon, onion, garlic, fresh herbs & rocket leaves topped with Italians best Grana Padano & white truffle oil. M 24.5 | NM 26.5

SEAFOOD

YELLOW THAI REEF FISH & PRAWN CURRY

Reef fish, prawns & vegetables simmered in a yellow Thai curry sauce served with steamed coconut rice & market fresh vegetables. M 27.9 | NM 29.9

LEMON PEPPER DUSTED CALAMARI

With chips, salad & house made lemon & dill aioli dipping sauce. M 28.5 | NM 30.5

CLASSIC FISH & CHIPS

In house battered pearl perch fillets coated in a crispy fruity pale ale batter with chips, salad & house made lemon & dill aioli. M 26.9 | NM 28.9

BOAT CUT SKIN ON SNAPPER FILLET

Dusted in flour & lemon pepper, flash fried served with chips, salad & house aioli. M 25.9 | NM 27.9

QLD BARRAMUNDI

Skin on fillet dusted with macadamia, herb & lemon crumbs served with charred green asparagus, potato mousse & fresh tomato salsa. M 28.9 | NM 30.9

LEMON & HERB INFUSED CRUMBED

PEARL PERCH

with chips, salad & house made aioli. M 25 | NM 27

STEAKS



Served with Chips, Salad or Coleslaw & your choice of sauce
SAUCES: Gravy, Pepper, Mushroom, Diane, Red Wine Jus (GF)

250G MSA RUMP STEAK

M 27 | NM 29 (GF)

300G RANGERS VALLEY BLACK ANGUS RUMP

M 36 | NM 38 (GF)

280G RIB EYE

M 42 | NM 44 (GF)

STEAK TOPPERS

Creamy Garlic Prawns (4) 9.9 | Onion Rings (6) 5 | Chorizo, chilli, garlic, prawns & Spanish onions. 9.9

KIDS

7' PIZZA. 10

with double smoked ham & cheese

SPAGHETTI. 10

Napoli sauce with cheese & fresh herbs

CHICKEN BITES (6). 10

with chips / or gems (double the bites + \$6)

CHICKEN SCHNITTY. 14.9

with chips & salad

CHICKEN PARM. 15.9

with chips & salad

FISH & CHIPS. 10

Battered fish with chips /or gems

BOWL OF GEMS. 8

with tomato or BBQ sauce

Each includes soft drink & ice cream * 12 years & under.

SHRIMP

Bowl chips seasoned, gravy. 10 (V/GF option)

Garden Salad or Coleslaw. 6

Market fresh steam vegetables. 8

Mash Potato. 6

Extra Sauce. 2

Monday - Friday LUNCH SPECIALS

SEAFOOD BASKET. 15

With chips, salad & aioli.

CHICKEN SCHNITZEL. 15

With chips & gravy.

CHICKEN WRAP. 15

Chicken schnitzel, lettuce, bacon, carrot, cheese & aioli wrapped served with chips.

FISH BURGER. 20

Battered reef fish with lettuce, smoked bacon, tomato & house made aioli with chips.

LEMON BUTTER REEF FISH. 20

Oven cooked reef fish with chips & salad.

MSA RUMP. 25

With chips, salad & gravy. (GF)

****LUNCH SPECIALS** Not available on weekends, on special event days or public holidays. NO further discounts apply

DESSERTS

SUMMER SUNDAE

2 scoops ice cream (choose flavour) with seasonal fruits, berries & chocolate chards

HOME MADE APPLE CRUMBLE

with vanilla bean ice cream & custard

M 10.5
NM 11.5
each

BELGIUM WAFFLES

with whipped cream, seasonal fruits, vanilla bean ice cream & chocolate chards

NVT PAVLOVA

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



RESTAURANT 3747 - 7 days

LUNCH from 11:30am | DINNER from 5:30pm

www.narangbatavern.com.au

Food Allergies: Be aware that we take care when catering for special requests and requirements. You (the diner) should be aware that we within these premises we 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.