VALLEY HOPS BEER GARDEN

SMALL PLATES

Wood fired bread 16
garlic, rosemary, smoked eggplant, lemon oil (v)

Mini pork banh mi slider 14
crispy pork belly, pate, pickled vege, brioche bun

Yellowfin tuna mini tacos 3 pce 19
sriracha mayo, pickled daikon, salmon caviar, chives (df) (A)

Local burrata 26
heirloom tomatoes, basil, toasted almonds, aged balsamic, grissini, pickled shallots (gfo, v)

Flash fried squid 19
togorashi, burnt onion ash, charred lime aioli, toasted nori (df, gf) (I)

Beef cheek croquettes 4 pce 22
pepper-mustard mayo, garlic crisps, pecorino (gf)

Wild mushroom arancini 4 pce 19
truffle mayo, enoci mushrooms, pecorino (gf)

Free range pork & pistachio terrine 24
pickled vege, grilled sourdough, mustard (dfo)

Grilled beef skewers 3 pce 24
chimichurri, crispy onions, shiso (df, gf)

Antipasto board 36
olives, cured meats, pickled veg, triple cream brie, assorted dried fruits, crackers (gfo)

PASTAS

Green pea asparagus risotto 36
creme fraiche, Grana Padano, lemon oil, sorrel (gf, v)

Pappardelle alla vodka 34
nduja, rich tomato vodka sauce, stracciatella, pecorino
add prawns + 8 (A)

Slow cooked beef ragu 36
pappardelle pasta, pecorino, gremolata crumb

SIDES

Shoestring fries 12
house seasoning, confit garlic mayo (gf, v, veo)

Garden salad 12
mixed leaves, heirloom tomato, radish, shaved fennel, citrus vinaigrette (gf, df, v, ve)

Charred broccolini 14
roasted almond butter, pepper berry salt (gf, v)

CLASSICS

Chicken schnitzel 30
300gm crumbed chicken schnitzel, apple & fennel slaw, skin on fries, choice of sauce

Parmy alla vodka 34
300gm crumbed chicken schnitzel, rich tomato vodka sauce, nduja, provolone, apple & fennel slaw, skin on fries, choice of sauce

Roast boeuf 38
200gm rose roasted butchers cut, Paris mash, golden shallots, pan jus (gf)

Fish 'n' chips 34
crispy Valley Hops beer battered market fish, skin on fries, house tartare, lemon (M)

King River Wagyu cheeseburger 27
beef bacon, potato bun, dill pickles, red cheddar, burger sauce, skin on fries

Steak sandwich 28
flame grilled beef, toasted sourdough, crunchy onions, chimichurri, mixed leaves, tomato, skin on fries

Grilled Mooloolaba swordfish 44
spring vegetable risotto, lemon, sorrel (gf) (A)

LP's pork sausages 34
grilled pork sausages, paris mash, charred shallots, red wine jus (gf)

Charred butternut pumpkin salad 26
buckwheat, mixed leaves, pepitas, roasted cashews, smoked labneh, pickled shallots, citrus vinaigrette (gf, v, veo)
add falafel + 6

WOOD FIRED GRILL

All steaks served with shoestring fries, house slaw and your choice of choice.

220gm King River Wagyu Eye Fillet 54
MBS 2–3, Queensland

280gm King River Wagyu Striploin 52
MBS 2–3, Queensland

300gm King River Wagyu Rib Eye 56
MBS 2–3, Queensland

Butcher's Cut Special MP

Wagyu Tomahawk per 100g 18
1.1–1.6kg, MBS 4–5, Queensland
served with a side of shoestring fries, charred broccolini and your choice of sauce. Please allow 40min cook time.

Sauces additional sauces 4
Café de Paris butter, peppercorn, mushroom, red wine jus, Bearnaise

DESSERTS

Tiramisu 18
espresso, coffee liqueur, savoiardi, mascarpone, bitter chocolate

Basque cheesecake 16
blackberries, basil (gf)

Affogato 16
vanilla bean ice cream, espresso, liquor of choice (gf)

Sorbet scoop — raspberry, mango ea 5

WOOD FIRED PIZZA

Naturally fermented dough. Hand-stretched to order. Wood fired for an authentic crisp, blistered crust and unmistakable flavour.

PIZZA BIANCA

Patate e salsiccia 26
mozzarella, potato, pork sausage, rosemary, balsamic glaze

Funghi 26
mozzarella, roasted mushrooms, porcini, truffle oil, gorgonzola, sage (v)
add jamón prosciutto + 5

Gamberi e nduja 30
mozzarella, local prawns, nduja, cherry tomatoes, rocket, XO sauce (A)

PIZZA ROSSA

Margherita 24
pomodoro, mozzarella, basil, Mount Zero extra virgin olive oil (v)
add burrata + 8

Gustosa 28
pomodoro, mozzarella, salami piccante, Italian sausage, pancetta

Vegetariana 26
pomodoro, mozzarella, cherry tomatoes, roasted zucchini, eggplant, capsicum, oregano, Grana Padano (v)
add burrata + 8

Diavola 28
pomodoro, mozzarella, salami piccante, kalamata olives

Agnello 30
pomodoro, mozzarella, lamb, goats cheese, kalamata olives, capsicum, oregano, rocket

Prosciutto 28
pomodoro, mozzarella, cherry tomato, rocket, Grana Padano, prosciutto, cracked pepper
add burrata + 8

add gluten free base + 4

While gluten-free bases are available, all pizzas are prepared in a kitchen where wheat flour is handled. As airborne flour and cross-contact cannot be avoided, we cannot guarantee any pizza is suitable for those with coeliac or severe gluten allergies.

$20 LUNCH

Wednesday – Friday 11:30am – 3pm

Chicken schnitzel 20
300gm crumbed chicken schnitzel, apple & fennel slaw, skin on fries, choice of sauce

Parmy alla vodka 20
300gm crumbed chicken schnitzel, rich tomato vodka sauce, nduja, provolone, apple & fennel slaw, skin on fries, choice of sauce

Roast boeuf 20
200gm rose roasted butchers cut, Paris mash, golden shallots, pan jus (gf)

Fish 'n' chips 20
crispy Valley Hops beer battered market fish, skin on fries, house tartare, lemon (M)

King River Wagyu cheeseburger 20
beef bacon, potato bun, dill pickles, red cheddar, burger sauce, skin on fries

LP's pork sausages 20
grilled pork sausages, paris mash, charred shallots, red wine jus (gf)

Charred butternut pumpkin salad 20
buckwheat, mixed leaves, pepitas, roasted cashews, smoked labneh, pickled shallots, citrus vinaigrette (gf, v, veo)
add falafel + 6

DEALS

$10 PINTS HAPPY HOUR
Daily *4pm – 6pm*

PIZZA NIGHT $20
Tuesday *5pm – 9pm*
any wood fired pizza 20

STEAK NIGHT $25
Wednesday *5pm – 9pm*

Steak frites - 200gm Butchers cut steak 25
skin on fries, choice of sauce

PIZZA & PASTA NIGHT 35
Thursday *5pm – 9pm*
any pizza or pasta with a select glass of wine or beer 35

Dietary requirements? Please ask for options available.
One bill per table.

(df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option.
Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin.

WINE

	150ml	250ml	750ml
SPARKLING			
Tarot Prosecco, McLaren Vale, SA	13		65
Mumm Brut Prestige, Marlborough, NZ	17		85
Mumm Brut Rosé, Marlborough, NZ	17		80
CHAMPAGNE			
G.H. Mumm Grand Cordon, FRA	24		135
G.H. Mumm Grand Cordon Rosé, FRA			140
Perrier Jouët, Champagne, FRA			160
Billecart-Salmon Brut Réserve NV, FRA			165
Billecart-Salmon Brut Rosé, FRA			285
Perrier Jouët Belle Epoque Brut Grand Cru, FRA			420
WHITE			
Babich Black Label Sauvignon Blanc, Marlborough, NZ	13	21.5	65
Maude Pinot Gris, Central Otago, NZ	14	23.5	70
Ginger Prince Moscato, Strathbogie Rangers, VIC	13	21.5	65
Ross Hill Chardonnay, Orange, NSW	15	25	75
Singlefile Chardonnay, Great Southern, WA			78
Seville Estate Single Estate Chardonnay, Yarra Valley, VIC			85
Rieslingfreak No. 3 Riesling, Clare Valley, SA			80
Bouchard Pere & Fils 'Beaune du Château' Blanc 1er Cru, FRA			138
ROSÉ			
Nomads Garden Rosé, Rutherglen, VIC	14	23.5	70
Turkey Flat Rosé, Barossa Valley, SA	17	28	85
Maison Saint Aix Rosé, Provence, France			90
RED			
Penny's Hill Cracking Black Shiraz, McLaren Vale, SA	14	23.5	70
Ross Hill 'Harry' Pinot Noir, Orange, NSW	15	25	75
Nanny Goat Pinot Noir, Central Otago, NZ			89
Fraser Gallop 'Parterre' Cabernet Sauvignon, Margaret River, WA			95
St Hugo Shiraz, Barossa Valley, SA			110
Bouchard Pere & Fils 'Beaune du Château' Rouge 1er Cru, FRA			155

BREWERY FRESH BEER

Valley-born beer made right here, in our Rooftop Brewery.
That's as fresh as it gets. Every Valley Hops beer is crafted in our rooftop brewery before making the short journey to your glass in the beer garden below. From crisp lagers to the bold and hazy, there's a beer for every taste.

	Pony	Schmiddy	Pint	Jug
EXHIBITIONIST XPA 4.2%	6	11	14.5	25
Best paired with a side of people watching, our XPA gives a nod to the Valley's eccentric characters, screaming 'look at me!' with its lively fruit aromas and light, dry finish.				
21 PUBS PALE ALE 5%	6	11	14.5	25
Three cheers to the annual fun-runners back in the 1990's who went the distance over 16-kilometres, stopping off at 21 pubs for a pot. A hard-working, medium bodied, yet refreshing American Pale Ale.				
DIEHARDS ORIGINAL LAGER 4.5%	6	11	14.5	25
Diehards salutes our trusty local Rugby League team: Valleys Diehards. Just like the players, this full-strength lager won't let the team down.				
DIEHARDS MID LAGER 3.5%	5.5	10	13.5	22
A stayer, and a true-blue team player, Diehards Mid delivers thirst-quenching refreshment that goes the distance. A seriously sessionable mid-strength lager.				
INTERLOPER HAZY IPA 6%	7	13	16.5	30
From the misunderstood artist to the boundary-pushing entrepreneur, our Interloper Hazy IPA's a beer for the misfits and the big-dreamers. This distinctive beer has a malty fullness, silky mouthfeel and citrus aromas.				
GEEZER SMOOTH ALE 4.1%	6	11	14.5	
Introducing the Ale that's as smooth as any diamond geezer you'll find outside the pub with a pint in his hand on game day. Served on nitro, our Geezer's a loveable rogue with a soft, creamy head that lingers.				
JAMES ST. PREMIUM LAGER 4.9%	6	11	14.5	25
Like its namesake strip, James St Premium Lager is where style meets substance. Smooth malty sweetness is balanced by bold bitterness, creating a full-bodied lager that stands tall in the Valley crowd.				
NIGHT WATCH SMOOTH STOUT 4.3%	6	11	14.5	
Meet Night Watch, the quiet old hand who's seen every side of the Valley. Dark, creamy and smooth, this nitro stout layers roasted malt, coffee and subtle chocolate beneath a velvety head—made for cool evenings, long conversations and one last pint.				
GINGER BEER 4.0%	7	13	16.5	30
When the QLD heat turns up, even loyal beer drinkers reach for something different. Lightly sweet, gently spicy and ice-cold, our Ginger Beer brings bright ginger flavour, refreshment and enough character to hold its own.				

BEER TASTING PADDLES $22
MIX & MATCH ANY 4 PONIES FROM OUR CORE AND PILOT RANGE

COCKTAILS

Mango Gin Basil Smash **24**
Beefeater Gin, lemon, mango, basil
Garnished with basil

Bermudian Passion **25**
Gosling's Gold Rum, vanilla, passion fruit, lime
Garnished with freeze-dried passion fruit dust

Garden Peach Mule **24**
Wyborowa Vodka, lime, peach, rosemary, chilli, ginger beer
Garnished with toasted rosemary, peach slice

Havana Nights **24**
Havana Club 7yr Rum, blueberry, vanilla, mint, lime, bitters, sparkling wine
Garnished with mint and skewered blueberries

Watermelon Cooler **24**
Wyborowa Vodka, Aperol, lemon, peach, watermelon, fizz
Garnished with mint

Mezcal Margarita **26**
Del Maguey Vida Mezcal, Cointreau, lime, lemon
Garnished with chilli salt, lime wheel

Limoncello Spritz **22**
Villa Massa Limoncello, Prosecco, soda
Garnished with lemon and mint

Raspberry Mango Frostbite **24**
Absolut Raspberry Vodka, coconut, lime, mango
Garnished with skewered raspberries

Mandarin Paloma **25**
Olmeca Altos Plata Tequila, mandarin, lime, grapefruit soda
Garnished with grapefruit slice and salt rim

Toasted Banana Royale **24**
Chivas Regal 12 Scotch Whisky, Antica Formula Sweet Vermouth, honey, toasted banana, chocolate
Garnished with chocolate coated banana chip

Ruby Rendezvous **24**
Buffalo Trace Bourbon Whiskey, dark chocolate, black walnut, beetroot
Garnished with gold leaf coated beetroot chip

Paper Plane **24**
Buffalo Trace Bourbon Whiskey, Aperol, Amaro Montenegro, lemon
Garnished with a paper plane

$10 PINTS HAPPY HOUR
4PM – 6PM DAILY