VALLEY HOPS BREWING

SMALL PLATES

Wood fired bread 16
hummus, toasted pinenuts, Mount Zero extra virgin olive oil (v, ve)

Stuffed crumbed olives 20
nduja, confit garlic mayo, chives

La Narval Sardines 20
grilled baguette, lemon, chives (gfo) (I)

House made arancini 4 pce 19
truffle mayo (gf, v)

Flash fried squid 19
sumac, citrus mayo, lemon (df, gf) (I)

Beef cheek croquettes 4 pce 22
confit garlic mayo (df, gf)

Char grilled chicken skewer 3 pce 22
garlic sauce, dukkah (df)

Sticky chicken wings 20
harissa, honey, fried shallots (df, gf)

Grilled lamb koftas 3 pce 24
hummus, za'atar, lemon (df, gf)

Fried haloumi 22
Quinby's chilli honey, piccalilli, pepitas (gf, v)

Fries 12
paprika salt, confit garlic mayo (gf, df, v, veo)

Seasoned wedges 15
sour cream, sweet chilli (dfo, v, veo)

LARGE PLATES

King River Wagyu cheeseburger 27
beef bacon, dill pickles, red cheddar, potato bun, burger sauce, fries (gfo)

Steak frites 32
200gm butcher's cut steak, fries, Bearnaise (gf)

Char grilled vegetable salad 22
rocket, buckwheat, pepitas, tahini yoghurt dressing (gf, v, veo)
add haloumi / grilled chicken skewer / lamb koftas +8

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

Philly cheese steak 26
grilled beef, peppers, onions, provolone, cheddar cheese, seeded roll, skin on fries

SHARE BOARDS

Cured meats 34
salami, prosciutto, mortadella, pickled veggies, olives, grilled bread (df, gfo)

Cheese 36
triple cream brie, aged cheddar, blue cheese, figs, dried fruits, crackers (gfo)

WOOD FIRED PIZZA

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

PIZZA BIANCA

Quattro formaggi 25
mozzarella, provolone, gorgonzola, Parmigiano (v)

Funghi 27
mozzarella, roasted mushrooms, porcini, truffle tapenade, provolone (v)

Salsiccia e friarelli 27
mozzarella, Italian sausage, friarelli, Parmigiano, provolone, cracked pepper

Genovese 27
mozzarella, pork sausage, basil pesto, kalamata olives, balsamic glaze

Norcina 29
mozzarella, porcini, pork sausage, cream, truffle tapenade

PIZZA ROSSA

Margherita 24
pomodoro, mozzarella, basil, Mount Zero extra virgin olive oil (v)

Gustosa 29
pomodoro, mozzarella, salami piccante, sausage, pancetta

Tricolore 27
pomodoro, stracciatella, oregano, basil, Mount Zero extra virgin olive oil (v)

Vegetariana 25
pomodoro, mozzarella, roasted zucchini, eggplant, red capsicum, oregano, Parmigiano (v)

Contadino 27
pomodoro, mozzarella, pancetta, gorgonzola, red onion, Mount Zero extra virgin olive oil

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

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

Steak frites 20
200gm butcher's cut steak, fries, Bearnaise (gf)

Char grilled vegetable salad 20
rocket, buckwheat, pepitas, tahini yoghurt dressing (gf, v, veo)
add haloumi / grilled chicken skewer / lamb koftas +8

WOOD FIRED SANGAS

Prosciutto 20
Prosciutto, fior di latte, tomato, rocket, Mount Zero extra virgin olive oil

Mortadella 20
stracciatella, rocket, pistachio, basil

Vegetariana 20
roasted zucchini, eggplant, capsicum, fior di latte, basil pesto, Mount Zero extra virgin olive oil (v)

Hot Salami 20
Salami picante, mozzarella, provolone, kalamata olives

DAILY DEALS

$10 PINTS HAPPY HOUR

Sunday – Friday *4pm – 6pm*

STEAK NIGHT $25

Wednesday *5pm – 9pm*

Steak frites - 200gm butchers cut steak 25
skin on fries, Bearnaise sauce

PIZZA NIGHT $20

Thursday *5pm – 9pm*

choose any pizza 20

ALL DAY PIZZA $20

Sunday all day

choose any pizza 20

$10 PINTS HAPPY HOUR

4PM – 6PM SUNDAY – FRIDAY

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.

VALLEY HOPS
BREWING

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, Champagne, FRA			140
Billecart-Salmon Brut Réserve NV, FRA			165
WHITE			
Babich Black Label Sauvignon Blanc, NZ	13	21.5	65
Maude Pinot Gris, Central Otago NZ	14	23.5	70
Ross Hill Chardonnay, Orange NSW	15	25	75
Rieslingfreak No. 3 Riesling, Clare Valley, SA			80
Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA			85
Sa Raja Vermentino di Gallura DOCG, Sardinia, ITA			94
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			
Ross Hill 'Harry' Pinot Noir, Orange, NSW	15	25	75
Penny's Hill Cracking Black Shiraz, McLaren Vale, SA	14	23.5	70
The Pawn Wine Co. Tempranillo, Adelaide Hills, SA			75
Turkey Flat Butchers Block GSM, Barossa Valley, SA			80
Bubb + Pooley Pinot Noir, Coal River Valley, TAS			106

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, right here on the rooftop. From crisp lagers to the bold and hazy, there's a beer for every taste.

	Schmiddy	Pint	Jug
EXHIBITIONIST XPA 4.2%	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%	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%	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%	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%	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%	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%	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%	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%	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
Ponies are also available to purchase individually

COCKTAILS

Watermelon Cooler 24
Wyborowa Vodka, Aperol, watermelon, peach, lemon, fizz

Passion Fruit Margarita 24
Olmeca Altos Plata Tequila, triple sec, passion fruit, lime

Margarita 24
Olmeca Altos Plata Tequila, triple sec, lime

Valley Hops Espresso Martini 24
Absolut Vodka, coffee liqueur, cold brew espresso

Negroni 25
Beefeater Gin, Campari, Antica Formula

Pineapple Mai Tai 24
Havana Club Especial Rum, Cointreau, pineapple, lime, orgeat, bitters

Mango Gin Basil Smash 24
Beefeater Gin, lemon, mango, basil

Mandarin Paloma 24
Olmeca Altos Plata Tequila, mandarin, lime, sparkling grapefruit soda

Kentucky Buck 24
Buffalo Trace, strawberry, lemon, ginger beer, bitters

Aperol Spritz 22
Aperol, Prosecco, soda

ICE COLD SLUSHIES

PLEASE ASK AT THE BAR FOR TODAY'S FLAVOURS