VALLEY HOPS

BEER GARDEN

$65 GROUP MENU

To Start

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

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

Wild mushroom arancini, truffle mayo, pecorino (gf)

To Follow

Pappardelle alla Vodka, nduja, rich tomato & vodka sauce, stracciatella, pecorino

Slow cooked beef ragu, house made pappardelle, red wine, pecorino, gremolata crumb

Gamberi e nduja wood fired pizza, mozzarella , local prawns, nduja, cherry tomatoes, rocket, XO sauce (A)

Sides

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

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

(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

BEER GARDEN

$85 GROUP MENU

To Start

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

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

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

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

To Follow

Char grilled Wagyu Tomahawk MBS 4-5

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

Sides

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

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

(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

BEER GARDEN

BOTTOMLESS BRUNCH

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

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

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

Wild mushroom arancini, truffle mayo, pecorino (gf)

Patate e salsiccia Wood Fired Pizza, mozzarella, potato, pork sausage, rosemary, balsamic glaze

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

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

(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
BEER GARDEN

DRINKS PACKAGE

Enjoy the two hour beverage package with Bottomless Brunch, or add it to a group menu for $44 per person

COCKTAILS

Watermelon Cooler
Wyborowa Vodka, Aperol, lemon, peach, watermelon and soda, garnished with mint

Hugo Spritz
Elderflower liqueur, Prosecco and soda, garnished with lemon and mint

WINE

Sparkling:
Mumm Brut Prestige, Marlborough, NZ
Tarot Prosecco, McLaren Vale, SA

White:
Babich Black Label Sauvignon Blanc, Marlborough, NZ
Maude Pinot Gris, Central Otago, NZ

Rosé:
Nomads Garden Rosé, Rutherglen, VIC

Red:
Ross Hill 'Harry' Pinot Noir, Orange, NSW
Penny's Hill Cracking Black Shiraz, McLaren Vale, SA

BEER

Valley Hops Diehards Original Lager
Valley Hops Diehards Mid Lager (3.5%)
Valley Hops 21 Pubs Pale Ale
Valley Hops Exhibitionist XPA