

Menu

The Vale
Hotel

Entrees

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| Homemade Soup of the Day | 6.50 |
| See chef's suggestion board for today's selection. | |
| Garlic Bread (V) | 5.90 |
| 6 pieces of crusty bread brushed with garlic butter and herbs. | |
| *With Cheese | 6.90 |
| *With Cheese & Bacon | 7.90 |
| Bruschetta (V) | 11.90 |
| Toasted thick ciabatta bread with tomatoes, spanish onion, basil, parmesan, olive oil and balsamic. | |
| Nachos El Toro (V) | 12.90 |
| Oven baked corn chips topped with mozzarella cheese and finished with a mild chunky salsa, sour cream and guacamole. | |
| Panko Crumbed Calamari | 13.90 |
| Served with salad, tartare sauce & lemon wedge. | |
| Seasoned Wedges | 7.50 |
| Tasty crispy wedges served with sweet chilli sauce and sour cream. | |
| *With Cheese & Bacon | 11.00 |
| Asian Nibble Plate | 10.50 |
| Bite size spring rolls, dim sims, sesame toast and curry samosas. Served with prawn crackers & fried rice noodles and sweet chilli dipping sauce. | |
| Deep Fried Camembert | 14.50 |
| Served with spicy plum dipping sauce. | |

Salads

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| Thai Beef Salad (GF) | 19.90 |
| Thai spiced marinated beef strips, pan seared with capsicum and onion. Served on an asian style salad with peanuts and coriander, with a ginger and lime dressing, topped with fried rice noodles. | |
| Caesar Salad | 15.90 |
| Cos lettuce, crispy bacon, shaved parmesan and croutons tossed in caesar dressing topped with a warm poached egg. Anchovies optional! | |
| *With Grilled Chicken Tenderloins | 19.50 |
| *With Prawn Twisters | 23.00 |
| Salt & Pepper Squid Salad | 18.90 |
| Golden fried salt & pepper squid served on a salad of rocket lettuce, spanish onion, capers and parmesan cheese, tossed in balsamic dressing. | |
| Greek Lamb Salad | 22.50 |
| Marinated and grilled lamb loin rested on a greek salad (salad mix, onion, fetta, olives, capsicum and tomato, with a balsamic dressing) & toasted tortilla bread, topped with tzatziki. | |

Pasta & Risotto

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| Spaghetti Bolognese | 17.90 |
| Spaghetti tossed through our homemade bolognese sauce finished with freshly shaved parmesan. | |
| Fettuccine Marinara | 21.90 |
| King prawns, scallops, mussels and calamari tossed with fettuccine, onion & capsicum in a napoli cream sauce topped with parmesan. | |
| Chicken Carbonara | 19.90 |
| Sautéed chicken, bacon and onion tossed through fettuccine bound in a creamy parmesan, garlic and egg sauce. | |
| Roast Pumpkin & Pine Nut Risotto (V) (GF) | 16.90 |
| Roast pumpkin and pine nuts in a white wine cream sauce, topped with rocket lettuce & parmesan. | |
| *With Chicken | 20.50 |

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All Time Favourites

2 Cheese Chicken Parmigiana

22.50

Whole succulent butterflied and crumbed chicken breast topped with home-made napoli, virginia ham, mozzarella and tasty cheeses, served with chips & salad.

The Vale Steak Sandwich

20.50

Tender & juicy Grazier's steak, bacon, onion, lettuce, tomato, cheese & tomato jam covered in toasted turkish bread. Served with chips and tomato sauce.

Honey Mustard Pork Cutlet

24.50

Char-grilled honey mustard marinated pork cutlet topped with apple chutney, served with sweet potato chips & garden salad.

Chicken Schnitzel

19.90

Served with a sauce of your choice, chips & salad.

Battered Fish & Chips

20.50

Beer battered hake fillets, served with chips, salad, tartare sauce and lemon wedge.

Panko Crumbed Calamari

21.90

Golden fried panko crumbed calamari rings served with chips, salad, tartare sauce and lemon wedge.

Graziers Pie

18.50

Tender chunks of Grazier's Beef, slow cooked with silky onion gravy, encased in pastry and served with your choice of mash, beans & gravy or chips, vegetables & gravy.

Lamb Shank

22.50

Slow cooked lamb shank in red wine & rosemary sauce served with mash potato and green beans.

Vale Burger

16.90

Premium beef pattie, crispy bacon, egg, pineapple, lettuce, tomato, cheese, beetroot & tomato jam. Served with chips.

Pesto Veggie Burger

16.50

Crispy mixed veggie pattie, tomato, rocket lettuce, spanish onion, tasty cheese and pesto mayo. Served with chips.

Bangers and Mash

18.90

English pork sausages, bacon and fried onion. Served on mash potato and vegetables, topped with gravy.

Atlantic Salmon Fillet

23.90

Grilled atlantic salmon fillet. Served with chips and salad, topped with hollandaise sauce.

Chefs Suggestions

BBQ Beef Ribs

38.00

Slow cooked bourbon BBQ beef ribs (approx 1kg). Served with potato wedges, salad and sour cream.

Chicken & Prawn Mignon

27.00

Chicken breast stuffed with tiger prawns and camembert cheese, wrapped in bacon. Served with a potato rosti and spinach & ricotta stuffed tomatoes, topped with seeded mustard cream sauce.

Roasted Lamb Rack

34.00

Marinated in rosemary and thyme, served on sweet potato mash & sauteed green beans with red wine jus.

Chefs Signature Curries

Lamb Madras

21.50

Madras style coconut lamb curry. Served with rice, roti bread, pappadam, salad and raita.

Beef Vindaloo

19.50

A smooth blend of spices with mustard & vinegar. Served with rice, roti bread, salad, pappadam and raita.

Butter Chicken

19.50

Chicken pieces cooked in a mild tomato cream sauce. Served with roti bread, rice, salad, pappadam and raita.

Menu

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Steak Selection

15% Discount For Seniors On All Steaks.

Graziers Eye Fillet (Grass Fed) 250grams (GF)

This delightful cut of beef is best described as succulent, lean and tender. "Simply Sensational"



34.50

Graziers Scotch Fillet 300grams

Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations "Simply Superb"



33.50

Graziers Porterhouse 300grams (GF)

Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction, known for its clean fresh flavour with no fatty after taste. "Melt In Your Mouth"



31.50

Graziers Rump 400grams (GF)

This classic primal cut is grain finished for 100 days and is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour and tenderness. "Full of Flavour"



29.90

All Steaks are cooked to your liking. Served with Chips & Salad or Chips & Vegetables. With your choice of Gravy, Mushroom Sauce, Pepper Sauce or Garlic Butter.

Add-Ons

Add Garlic or Chilli Prawns (4)

6.00

Scallop and Prawn Skewers (2)

8.00

Bacon, Onion & Fried Egg

4.00

Seniors Meals

Includes a \$2 Venue Voucher

Soup

1.50

Mains

12.00

Desserts

1.50

Chicken Parmigiana

Chicken Schnitzel

Fish & Chips

Beer Battered or Grilled.

Spaghetti Bolognese

Graziers Pie & Mash

Sausages & Mash

Bacon, onion, gravy. Served with mash & vegetables.

Roast of the Day (GF)

Porterhouse Steak (GF)

Lambs Fry (GF)

Bacon, onion, gravy. Served with mash and vegetables.

Seniors Card Holders join us every weeknight between 5.30pm and 6.30pm for our "Seniors Early Bird Special" \$10 will get you a 3 course meal which includes our soup of the day, a choice of many of our fantastic seniors mains and a dessert.

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Kids Menu (12 yrs & under)

All \$8

- Chicken Parmigiana
- Chicken Schnitzel
- Spaghetti Bolognese
- Roast of the Day (GF)
- Chicken Nuggets
- Fish & Chips
- Ham & Pineapple Pizza
- Sausage & Mash
- Chicken Salad (GF)

Lunch Menu (Available Lunchtime Monday to Friday Only)

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| Salt & Pepper Squid Salad | 13.90 |
| Chicken Ceasar Wrap | 13.90 |
| Spaghetti Bolognese | 13.50 |
| Hawaiian Chicken Burger | 13.50 |
| Chicken Parma/Schnitzel | 13.90 |
| Steak Sandwich | 14.90 |
| Fish & Chips - Beer Battered or Grilled | 14.50 |
| Roast of the day | 13.90 |
| Graziers Rump 250grams | 15.90 |



Side Dishes

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| Chips & Gravy | 5.00 |
| Bowl of Vegetables | 5.00 |
| Bowl of Mash | 5.00 |
| Garden Salad | 5.00 |

Desserts & Hot Beverages

Please see our staff for details.

V= Vegetarian, GF= Gluten Free

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.