


THE VILLAGE
NARELLAN

DAILY SPECIALS

AVAILABLE FROM 12PM
NOT AVAILABLE ON PUBLIC HOLIDAYS

MONDAY

\$20 RUMP STEAK

Choose fries or salad.
Choose sauce: mushroom, peppercorn or gravy.

TUESDAY

\$20 CHICKEN SCHNITZEL

Choose fries or salad.
Choose sauce: mushroom, peppercorn or gravy.

+\$4 UPGRADE TO PARMIGIANA

\$18 EGGPLANT PARMIGIANA

Eggplant schnitzel, marinara, mustard, mozzarella and parmesan. Choose fries or salad.

WEDNESDAY

\$18 BURGERS

Cheeseburger or Chilli Chicken burger with fries.

THURSDAY

\$20 1KG CHICKEN WINGS

Choose tossing sauce:
Buffalo or Louisiana

Choose dipping sauce:
Ranch or blue cheese

BURGERS

**ALL BURGERS ARE SERVED WITH FRIES
UPGRADE TO SWEET POTATO FRIES FOR 3**

THE VILLAGE BURGER

180g Angus beef patty, grilled bacon, American cheese, grilled onions, lettuce, pickles, tomato and BKM sauce with an onion ring crown

25

CLASSIC CHEESEBURGER

180g Angus beef patty, home-made bbq sauce, American cheese, onion and pickles

21

CHILLI CHICKEN BURGER

Grilled chicken, cheese, tomato, lettuce, mayo and our signature chilli sauce

19

BUFFALO BILL BURGER

Crispy fried chicken tenders, ranch, buffalo sauce, pickles, American cheese, coleslaw and shallots

25

HALLOUMI BURGER [V]

Grilled halloumi, balsamic roasted onion and peppers, lettuce and harissa mayo

19

VEGAN CHEESEBURGER [VE]

Buds© vegan patty, vegan cheese, tomato, onion, pickles, coral lettuce and vegan burger sauce

26

WANT IT NAKED? ASK FOR NO BUN

WHY NOT ADD...

Bacon 3 - Avocado 4 - Onion rings 4 - Halloumi 4
180g Beef Patty 6 - Buds© Vegan Patty 6 - Gluten free bun 3

TAPAS

GARLIC BREAD

Grilled baguette with garlic butter and parsley

7

ADD GRILLED CHEESE FOR 3

SALT & PEPPER CALAMARI

Southern fried calamari served with aioli

15

CHORIZO & CHEESE QUESADILLAS

With chilli and served with a side of sour cream and guacamole

14

ARANCINI BALLS [V]

Four-cheese arancini balls served with aioli

15

GRILLED HALLOUMI [V|GF]

Served with chimichurri

13

CHILLI PRAWNS

Pan fried prawns with chilli, garlic and parsley served with flatbread and harissa mayo

20

CRISPY CHICKEN WINGS [GF]

Choose from Louisiana, buffalo or smokey mango BBQ. Served with a side of blue cheese or ranch dipping sauce

14

SALADS

CHICKEN CAESAR SALAD

Baby cos lettuce, green beans, radish, cucumber, parmesan, bacon, caesar sauce finished with grilled chicken and a toasted garlic baguette

27

GRILLED CHORIZO AND HALLOUMI SALAD

Chorizo, halloumi, baby spinach, cherry tomato, grilled peppers, onions, avocado and harissa mayo

22

ROASTED CAULIFLOWER AND QUINOA SALAD [V]

Roasted cauliflower florets, almonds, baby spinach, baby roma tomatoes, quinoa, roasted pumpkin and feta cheese

20

WHY NOT ADD...

Grilled halloumi 4 - BBQ Chicken 5 - Rump Steak 6
200g Salmon 10

TO SHARE

BOWL OF FRIES 9

BOWL OF SWEET POTATO FRIES 11

POUTINE FRIES 13

BOWL OF POTATO WEDGES 12

SIDES

CHARRED GREENS 7

SIDE SALAD 4

COLESLAW 4



THE VILLAGE
NARELLAN

MAINS

GIANT CHICKEN SCHNITZEL

With a salad, fries and your choice of mushroom sauce, peppercorn sauce or gravy

28

CHICKEN PARMY

Our chicken schnitzel topped with napolitana sauce, bacon and melted cheese, served with fries and salad

26

FRIED CHICKEN WITH COLESLAW

Served with fries, coleslaw and Louisiana sauce

22

CHICKEN & MUSHROOM LINGUINE

Grilled chicken and bacon tossed in a creamy porcini mushroom sauce

24

PRAWN LINGUINE

Grilled king prawns in our signature chilli sauce, cherry tomatoes, onion, capers and rocket

26

PUMPKIN AND FETA LINGUINE

Tossed with cherry tomatoes, herbs, garlic and pepitas

24

PRAWN TACOS (3)

Lemon and garlic prawn tacos, avocado salsa, coriander and lime mayo. Chilli optional

24

BEEF NACHOS

Corn chips topped with seasoned ground beef, cheese sauce, tomato and onion salsa, guacamole, sour cream and chilli sauce

24

**UPGRADE TO SWEET POTATO FRIES FOR 3
OR MASH FOR 2**

DESSERTS

TRIPLE CHOCOLATE BROWNIE

Homemade brownie topped with vanilla ice cream and Belgian chocolate

10

BAKED CHEESECAKE

Ask our team for this weeks selection

13

FRIED ICE CREAM

Coconut crumbed ice cream served with your choice of: Hazelnut praline and salted caramel sauce

OR Oreo crumb and Belgian chocolate

15

GRILL

250G RUMP STEAK

With a salad, fries and your choice of mushroom sauce, peppercorn sauce or gravy

33

300G NEW YORK STEAK

Topped with herbed butter, served with roasted potatoes and salad

40

CHICKEN FAJITA SKEWER

Chicken tenderloins, capsicum and onion on a skewer and cooked on our chargrill, served with tortilla bread, cheese, lettuce, sour cream and guacamole

28

STEAK SKEWER

BBQ-basted rump steak, capsicum, onion, zucchini and tomato. Served with fries and salad

35

200G GRILLED SALMON FILLET

Served with herb roasted potatoes, salad and a side of chimichurri

28

**UPGRADE TO SWEET POTATO FRIES FOR 3
OR MASH FOR 2**

KIDS

ALL 12

ALL KIDS MEALS SERVED WITH FRIES AND SALAD

MINI CHEESEBURGERS

Beef burger, cheese and ketchup

RUMP STEAK

Grilled 125g rump steak served with gravy

CHICKEN STRIPS

Grilled chicken tenderloins

CHICKEN SCHNITZEL

Served with gravy

PASTA

Your choice of tomato or butter with cheese

**WE CANNOT ALWAYS GUARANTEE TO BE 100% GLUTEN
OR NUT FREE | OLIVES MAY CONTAIN PITS | SALSA VERDE
CONTAINS PARMESAN**

HAPPY HOUR

MONDAY TO THURSDAY

4PM TO 6PM

\$6 HOUSE BEER SCHOONERS

\$6 HOUSE WINE

\$6 HOUSE CIDER

\$6 HOUSE SPIRITS

COCKTAIL

HAPPY HOUR

FRIDAY & SATURDAY NIGHTS

8PM TO 10PM

\$12 CLASSIC

COCKTAILS

DRINK MENU

OUR COCKTAILS AND MOCKTAILS USE HOME-MADE SYRUPS AND FRESHLY SQUEEZED LEMON AND LIME JUICE

COCKTAILS

ALL \$19



WHITE CHOCOLATE & PASSIONFRUIT MARTINI

UV cake vodka, grapefruit juice, passionfruit pulp and white chocolate syrup



LET THE GAME BE-GIN

Four Pillars Bloody Shiraz gin, Campari, grapes and lemon



BOHEMIAN RASPBERRY

Tequila Plata, Massenez raspberry liqueur, raspberries, lemon and soda



GHOST OF KYOTO

Sake, Fiore Pink Moscato, Soho lychee liqueur, lemon, lychees and strawberries



SMASHIN' PASSION

Havana rum 3yo, Disaronno Amaretto and lemon



ARE YOU KIWING ME?

42 Below vodka, Fiorente elderflower liqueur, lemon, kiwi and aloe vera

**CLASSIC COCKTAILS
AVAILABLE ON REQUEST**

MOCKTAILS

ALL \$12

GUAVA MALAVA

Muddled strawberries and lemon, topped with guava juice and strawberry syrup

KOMBUJITO

Kombucha, passionfruit and pineapple juice with fresh mint and lemon

COCKTAIL JUGS

ALL \$30

BERRY BLISS

Vodka One, Monin strawberry, lime and Rekorderlig strawberry & lime

WEDDING CRASHER

Sailor Jerry rum, Monin almond, zesty triple sec, ginger beer, lime and passionfruit

GOOD VIBRATIONS

El Jimador tequila, Monin pineapple, Corona, lemon and mint



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8PM TO 10PM

\$12 CLASSIC
COCKTAILS

WINE LIST

SPARKLING

CHAIN OF FIRE BRUT CUVEE

South Australia

Glass Bottle

7 34

TEMPUS TWO PROSECCO

Adelaide Hills, South Australia

10 43

WHITE WINE

CHAIN OF FIRE SEMILLION SAUVIGNON BLANC

Western Australia

Sml Lge Bottle

7 12 34

ROBERT OATLEY RIESLING

Great Southern, Western Australia

11 16 46

WILDFLOWER PINOT GRIGIO

Western Australia

9 14 40

PHILIP SHAW "THE GARDENER" PINOT GRIS

Orange, New South Wales

12 17 49

LITTLE PEBBLE SAUVIGNON BLANC

Marlborough, New Zealand

9 14 40

PHILIP SHAW "THE ARCHITECT" CHARDONNAY

Orange, New South Wales

12 17 49

RED WINE

CHAIN OF FIRE MERLOT

South Australia

7 12 34

ARA PINOT NOIR

Marlborough, New Zealand

11 16 46

ALOFT SHIRAZ

Western Australia

10 15 43

PHILIP SHAW "THE IDIOT" SHIRAZ

Orange, New South Wales

12 17 49

THE YEARLING CABERNET SAUVIGNON

Coonawarra, South Australia

9 14 40

ARGENTO MALBEC

Mendoza, Argentina

11 16 46

ROSÉ

LITTLE PEBBLE GRENACHE ROSÉ

South Eastern Australia

9 14 40

FIORE MOSCATO

Mudgee, New South Wales

10 15 43

MARQUIS DE PENNAUTIER

Languedoc-Roussillon, France

12 17 49