

## WINE LIST

### SPARKLING WINES (Bottle Only)

Yellowglen Yellow Brut Cuvée 200mL, South Eastern Australia	10	Brown Brothers Prosecco 200mL, King Valley, Victoria	11
Yellowglen Pink Sparkling Rosé 200mL, South Eastern Australia	10	Seppelt Prosecco Victoria	35

### WHITE WINES

	150mL	250mL	Bottle
Juliet Moscato South Eastern Australia	10	13	35
Squealing Pig Pinot Gris Marlborough, NZ	11	14	36
Cape Schanck By Pinot Grigio Mornington Peninsula, Vic	10	13	35
821 South Sauvignon Blanc Marlborough, NZ	10	13	35
Squealing Pig Sauvignon Blanc Marlborough, NZ	11	14	36
Devil's Lair Hidden Cave Chardonnay Margaret River, WA	11	14	36

### ROSÉ

	150mL	250mL	Bottle
Squealing Pig Pinot Noir Rosé South Australia	11	14	36
Taylor's Estate Rosé McLaren Vale/Clare Valley, SA			37

### RED WINES

	150mL	250mL	Bottle
Pepperjack Pinot Noir Central Otago, NZ	11	14	39
Devils Corner Pinot Noir Tasmania	12	15	42
Brown Brothers Tempranillo & Graciano Victoria	11	14	38
Taylor's Estate Merlot Clare Valley, SA			37
Pepperjack Graded Collection McLaren Vale Shiraz McLaren Vale, SA			49
Pepperjack Shiraz Barossa Valley, SA	11	14	39
Taylor's Jaraman Shiraz McLaren Vale/Clare Valley, SA			50
Wynns Estate Cabernet Sauvignon Coonawarra, SA	10	13	35

## HISTORY

### OF THE BARRON VALLEY HOTEL

The Barron Valley Hotel has been owned by the Nasser Family since November 1930 when Lebanon born Scodor Nasser arrived in Atherton & bought the property.

The Hotel was rebuilt during the onset of WWMI. This is when the Art Deco theme emerged, which is still present throughout the hotel today.

Once rebuilt, the hotel featured 40 rooms, a pool room, 2 bars, a ballroom & dining room, partitioned off with splendid stained-glass concertina doors. Fortunately, the hotel hasn't been modernised too much since these renovations in the late 1930's, today, the hotel business exists to serve the Tableland community through major sponsorships, sourcing workers for local businesses & farms & providing fresh, locally produced food.

The Barron Valley is also known to be the town's favourite late night watering hole & the owners have chosen to remain free of poker machines.

Listed with the Australian Heritage Commission, the Barron Valley Hotel is one of Australia's most unique & historical hotels today. It has been recognised by the QHA as one of Queensland's most community focused hotels & the Nasser family endeavour to keep this reputation alive.

THANK YOU FOR CHOOSING TO DINE  
AT THE BARRON VALLEY HOTEL



# WELCOME TO THE



## ENTRÉES

- Starters - Sides - Oysters -	
Garlic Bread	9
Oysters Natural	(6) 18
	(12) 32
Oysters Kilpatrick	(6) 22
	(12) 38
Oysters Japanese	(6) 24
	(12) 42
Natural Oysters, Seaweed, Ginger, Yuzu Dressing	
Chicken Wings	(1/2 Kg) 15
	(1 Kg) 22
Buffalo Chili, Spicy Soy or Smokey BBQ	

## GRASS FED STEAKS

Served with Salad & Choice of Creamy Mash Potato or Chips & Choice of Sauce	
Rib Fillet 300g	40
Reef & Beef 300g	46
Lumberjack (Rump) 1 Kg	58
Lumberjack (Rump) 500g	(Sm) 23
T-Bone 500g	(Lg) 32

SAUCE SELECTION: Mushroom, Gravy, Diemnie, Pepper, Creamy Garlic

### STEAKS FROM OUR BACK YARD

The deep red soils & mountain air combine for a prime pasture for our Atherton Grass Fed cattle. **GRASS FED BEEF IS JUICIER, HAS LESS FAT & IS MORE FLAVOURSOME.** Most people have never actually experienced grass fed beef. Now is your chance. All steaks served at the Barron Valley Hotel are sourced from our back yard on the Atherton Tablelands.



**ATHERTON**  
GRASS FED

## PASTA

Prawn Linguine	30
Garlic, Italian Herbs, Onion, Tomato, Pesto in a Creamy White Wine Sauce	
Carbonara	24
Mushroom, Bacon, Parmesan & Creamy Sauce	
Spaghetti Bolognese	23
Beef Lasagna	28
Vegetable Lasagna	22

## MAINS

Chicken Schnitzel With Chips & Salad	26
Garlic Prawns . . . (Sm) 24   (Lg) 34 Creamy Garlic Sauce with Rice	
Chicken Parmigiana With Chips & Salad	28
Fisherman's Basket Crumbed, Battered or Grilled (GF) with Chips & Salad	32
Lemon Pepper Chicken With Chips & Salad	28
Butter Chicken Served with Rice	38
Fish, Prawns, Mussels, Calamari & Scallops in a Tomato & Herb Sauce with Rice or Garlic Bread	
Wild Caught Crispy Skin Barramundi	38
Served with Chips, Salad & Tartare Sauce	
Fish & Chips . . . (Sm) 22   (Lg) 27 Crumbed, Battered or Grilled (GF) With Chips & Salad	35

## CHEF SPECIALTIES

Beef Short Ribs (30hrs Slow Cooked) Served with Roast Root Vegetables & Pea Mash	26
Crumbed or Grilled, Served with Chips & Salad	
One Rack	43
Two Racks	57
Bangers & Mash 2 Beef Sausages, Mash, Peas & Diemnie Sauce	25
BBO Pork Ribs . . . (1) 33   (2) 43 Served with Chips & Salad	
Lamb Cutlets	33
Crumbed or Grilled, Served with Chips & Salad	
Beef Curry of the Day See our Specials Board for Details	23

## BURGERS & SANDWICHES

All Served with Chips	
Beef Burger (House Made)	22
Grilled Beef Pattie, Tomato Sauce, Mayo & Sriracha Sauce	
Veggie Burger	22
House Made Mash & Pumpkin Pattie	
Crumbed Steak Burger	25
Southern Fried Chicken Burger House Crumbed Chicken Fillet	22
Fish Burger	22
(All include: Mixed Lettuce, Tomato, Onion, Beetroot & Pickles)	

## SALADS

Caesar Salad	23
Bacon, Cos Lettuce, CROUTONS, Egg, Parmesan & Caesar Dressing	
Japanese Seaweed Salad	24
Salad Mix, Tomato, Cucumber, Capsicum, Carrot, Seaweed, Fried Onion & Pickled Ginger	
Roast Pumpkin Salad (V)	23
Pumpkin, Lettuce, Cherry Tomatoes, Onion, Pine nuts with our House Made Dressing	
Thai Beef Salad	28
200g Rump Steak with Thai Salad	

## KIDS MEALS

Crumbed Steak & Chips	14
Fish & Chips	14
Rump Steak & Chips (200g)	14
Spaghetti	14
Nuggets & Chips	14

## EXTRAS

Reef Topper - Creamy Garlic	10
Halloumi, Prawns, Grilled Lemon Chicken or Salt n Paper Calamari	Each 7
Vegetables, Small Chips or Sweet Potato Chips	Each 5
Salad	5
Rice	3
Extra Sauce	2.5
Cheese	1

## DESSERTS - HOUSE MADE

- Served with Ice Cream & Cream -	
Sticky Date Pudding	15
Cheesecake	15
Crepes	15
Death by Chocolate	15

Our Menu Items can be Made as Vegetarian or Vegan or to other  
Dietary Requirements on Request. Please Ask our Friendly Staff for Options  
10 % Surcharge Public Holidays / Menu Subject to Change