

SMALL & SHARE PLATES

Bread & Dip	13
<i>Tap's House Dips served with Warm Turkish Bread, Kalamata Olives & Rosemary Salt</i>	
Nachos	13
<i>Corn Chips, Mozzarella, Guacamole, Salsa, Black Beans, Sour Cream & Jalapenos</i>	
Salt & Pepper Calamari (GF)	15
<i>Watercress, Singaporean Chilli Sauce & Lime</i>	
Southern Fried Chicken Ribs	13
<i>Charred Jalapeno Mayo & Chilli Caramel Glaze</i>	
Prawn & Ginger Dumplings	14
<i>Chilli, Coriander & Soy Dipping Sauce</i>	
Baked Mushrooms - 3Pcs	12
<i>Stuffed with Fetta, Fior de Latte, Toasted Almonds & Kale Pesto</i>	
Tandoori Chicken Skewers - 3Pcs (GF)	14
<i>Pickled Cucumber, Mint Yoghurt & Coriander Garnish</i>	
Kale & Three Cheese Arancini - 2Pcs	13
<i>Bush Tomato Jam, Rocket & Fresh Shaved Parmesan</i>	
Tap Sharing Platter	32
<i>A Selection of Our Favourite Small Bites, Pickles, Condiments & Warm Bread</i>	
Spicy Wedges	12
<i>with Sweet Chilli & Sour Cream</i>	
Sweet Potato Chips	12
<i>with Basil Aioli</i>	

HOUSE MADE PIZZA

Margarita

Napoli, Fior di Latte, Truss Tomatoes & Fresh Basil

16

Pepperoni

Napoli, Fior di Latte, Mild Salami, Fresh Basil & Chilli Flakes

18

Chicken Tikka

Napoli, Fior di Latte, Shallots, Mint Yoghurt & Fresh Coriander

18

Garlic & Chilli Prawns

Napoli, Fior di Latte, Fresh Chilli, Red Capsicum & Fresh Coriander

19

Gluten Free Pizza Base \$5

HAND MADE PASTA

Grilled Vegetable Strozzapreti

Ratatouille & Pecorino garnished with Micro Herbs

23

Prawn Spaghetti

Grilled Tiger Prawns, Garlic, Chilli, Basil, Truss Tomato tossed with Cray Fish Oil

24

CLASSICS All Served With Thick Cut Chips

Free Range Chicken Parmigiana	24
<i>Panko Crumbed Chicken Breast, topped with Napoli, Champagne Ham & Mozzarella served with House Salad</i>	
Pale Ale Battered Barramundi Fillets (GF AVAILABLE UPON REQUEST)	22
<i>Served with House Salad, Tartare Sauce & Lemon</i>	
Wagyu Beef Burger	24
<i>180gm Patty, Bacon Jam, Cos Lettuce, Tomato, Cheddar Cheese, Dill Pickles & TAP's Secret Sauce on a Milk Bun</i>	
Southern Fried Chicken Burger	21
<i>Two Fillets, Bacon Jam, Avocado, Cos Lettuce, Tomato, Cheddar Cheese & Sriracha Aioli on a Milk Bun</i>	
Lemon Pepper Calamari (GF)	24
<i>Lightly Fried Calamari, served with Coleslaw, Lemon & Thyme Aioli</i>	
Pork & Fennel Sausage	25
<i>Served with Mash, Caramelized Onion, Peas & Gravy</i>	

MAINS

Free Range Chicken Maryland

Served with Baked Sweet Potato, Celeriac Remoulade & Chicken Jus

MATCHED WINE: XANADU CHARDONNAY \$15

Pan Fried Snapper

Charred Baby Leek, with Pumpkin Mash & Soubise Sauce

MATCHED WINE: SPY VALLEY SAUVIGNON BLANC \$13

Braised Lamb Shanks

Served on Couscous with Raisins, Almonds, & Saffron Labneh

MATCHED WINE: ALLIRA PINOT NOIR \$13

26

Wagyu Beef & Mushroom Pie

Accompanied by Paris Mash, Smashed Peas, Gravy

MATCHED WINE: GALAFREY CABERNET SAUVIGNON \$15

Lamb & Coconut Curry

With a Cucumber & Tomato Salad & House Made Roti

MATCHED WINE: DELATITE RIESLING \$11

Veal Scaloppini

Served with Paris Mash, Broccolini & Mushroom Cream Sauce

MATCHED WINE: ZONTE'S FOOTSTEP RED BLEND \$11

27

25

28

FROM THE CHARGRILL

John Dee Warwick | Grain Fed 150 days | MB 2-3+

Scotch Fillet \$36

300gm

Porterhouse \$39

300gm | Aged 28+ days | On the bone

House Salad & Double Cooked Chips

Sauces: Red Wine (or) Peppercorn

SALADS

- Super Food Salad** (GF) 18
Freekeh, Goji Berries, Corn, Cauliflower, Scallions, Avocado, Cherry Tomato, Mint, Rocket, Sunflower Seeds with a Tahini Dressing. Add: Chicken \$5
- Pumpkin & Beetroot Salad** (GF) 18
Quinoa, Pickled Onion, Pine Nut, Goats Cheese & Rocket topped with Pumpkin Seeds, Goji Berries & dressed with a Hazelnut Vinaigrette. Add: Chicken \$5
- Thai Beef Salad** 20
Asian Slaw, Lychee, Cucumber, Cherry Tomato, Spanish Onion, Holy Basil, Bean Shoots topped with Peanuts, Garlic & Coconut Shavings

SIDES \$7

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| Hand Cut Chips
<i>House Aioli</i> | House Garden Salad (GF)
<i>Honey Mustard Dressing</i> |
| Sautéed Vegetables (GF)
<i>Garlic Butter</i> | Creamy Mash Potato (GF) |

VEGAN & GLUTEN FREE

Cheese=Vegan Cheese *Starch*=Rice or Potato Starch *Buns*=Vegan & GF Bun *Mayonnaise*=Vegan Mayo *Ice – Cream*=Rice milk or Coconut Milk

Nachos	15
<i>Corn Chips, Guacamole, Salsa, Black Beans, Jalapenos & Cheese</i>	
Baked Mushroom	14
<i>Ratatouille & Cheese topped with Micro Herbs</i>	
Margherita Pizza	21
<i>Napoli, Cheese, Truss Tomatoes, & Fresh Basil on a Gluten Free Base</i>	
Winter Harvest Salad	20
<i>Quinoa, Goji Berries, Corn, Cauliflower, Scallions, Avocado, Cherry Tomato, Mint, Rocket & Sunflower Seeds with a Tahini Dressing</i>	
Parmigiana di Verdure	24
<i>Cauliflower, Broccoli & Pumpkin layered with Napoli & Cheese served with a side of Watercress & Radish</i>	
BQ Burger	24
<i>Beetroot & Quinoa Patty with Lettuce, Tomato, Cheese & House Mayo on a Toasted Bun</i>	
Double Chocolate Lamington	15
<i>Served with Vanilla Ice-Cream & Fresh Strawberry</i>	

LIL TAPPERS \$12 | 12 Years Old & Under

Southern Fried Chicken Tenders & Chips (GF AVAILABLE UPON REQUEST)

Fish 'N' Chips (GF AVAILABLE UPON REQUEST)

Calamari & Chips (GF)

Pasta Napoli

Tomato & Cheese Pizza (GF BASE ADD \$5)

DESSERTS

New York Cheesecake 11
Garnished with Blueberry Gel & Passionfruit Curd

Sticky Date Pudding 11
Served warm with Salted Caramel Sauce, Vanilla Ice-Cream & Fresh Strawberry

Chocolate Fondant 11
Served warm with Chocolate Soil, Vanilla Ice-Cream & a Dusting of Icing Sugar

Affogato 15
Vanilla Ice-Cream served with an Espresso Shot and your choice of Amaretto, Baileys, Frangelico or Kahlua