

Small

- Bread & Dip**..... 13
Turkish bread, Kalamata Olives,
Rosemary Salt, House-made Dip
- Nachos**..... 12
Corn Chips, Mozzarella, Guac, Salsa,
Black Beans, Sour Cream, Jalapenos
(V) (GF)
- Salt & Pepper Calamari**..... 15
Mizuna Salad, Lemon, Saffron Aioli
*GF
- Southern Fried Chicken**
- Ribs**..... 13
Charred Jalapenos Mayo &
Chilli Caramel
- DIY Lamb Pita**..... 16
Grilled Lamb, Greek Salad, Tzatziki,
Pita Pockets
- Prawn & Ginger Dumplings**.. 14
Shallots, Chilli, Coriander,
Soy Sauce
- Pea & Cauliflower**
- Croquettes**..... 12
Goats Cheese, Salsa Verde
& Baby Herbs
(V)
- Spicy Wedges**..... 11
Sweet Chilli & Sour Cream
(V)
- Sweet Potato Chips**..... 12
Basil Aioli
(V)
- TAP's Antipasto Platter**..... 28
Selection of Cold & Wood Smoked Meats,
Pickles, Turkish Bread & Dips,
Rocket & Pear Salad

Pizza

- Margherita**..... 16
Mozzarella Fior Di Latte,
Truss Tomatoes, Basil
(V)
- Pepperoni**..... 18
Mild Salami, Mozzarella Fior Di Latte,
Basil, Chilli Flakes
- Chicken Tikka**..... 18
Shallots, Mozzarella, Mint Yogurt,
Coriander
- Pork & Fennel Sausage**..... 18
Roasted Red Capsicum, Shaved Fennel,
Rocket, Balsamic Glaze
- *Gluten free base available extra \$5

Classics

- All Served with Thick Cut Chips
- Chicken Parmigiana**..... 24
Panko Crumbed Free-Range Chicken
Breast, Napoli, Champagne Ham,
Mozzarella, House Salad
- Beer-Battered Barramundi**..... 22
House Salad, Tartar Sauce, Lemon
(GF*)
- Lemon Pepper Calamari**..... 23
Coleslaw, Thyme Aioli
- TAP Burger**..... 22
200g Dry Aged Beef Pattie, Bacon, Cos,
Cheddar, Dill Pickles & Dijon Aioli on
Brioche
- Chicken Burger**..... 21
Grilled Chicken Fillet, Bacon, Avocado, Cos,
Cheddar, Tomato & Aioli on Brioche

Mains

- Corn Fed Chicken Breast**.....,..... 27
Puffed Grains, Almond Puree,
Brussel Sprouts, Chicken Jus (GF*)
- Pepper Steak & Mushroom Pie**..... 24
Paris Mash, Smashed Peas, Gravy
- Pan-Fried Jon Dori**..... 26
Jon Dori Fillets, Spanner Crab & Ginger Sauce,
Basil Puree, Charred Corn & Tomato Salad
- South Indian Thali**..... 28
Lamb Korma, Cauliflower & Pea, Dhal, Rice,
Carrot & Coconut Salad,
Raita & Pappadum
(V*)
- Twice Cooked Duck Breast**..... 29
Red Curry Sauce, Jasmine Rice, Bok-choy,
Lychee & Pineapple Salsa
- Grain Fed T-Bone 300gm Steak**.....31
Charred Cauliflower, Macadamia Shave,
Double Cooked Chips (GF*)
Red Wine or Peppercorn Sauce

Salad

- Pumpkin & Beetroot Salad**..... 17
Quinoa, Pickle Onion, Pine Nut, Goats
Cheese, Rocket, topped with Pumpkin Seeds,
Goji berries, Hazelnut Vinaigrette (V) (GF*)
Add Chicken \$5
- Superfood Salad**..... 17
Freekah, Goji Berries, Corn, Cauliflower,
Scallions, Avocado, Cherry Tomato, Mint,
Rocket, Sunflower Seeds, Tahini Dressing
(V) (VV) (GF*)
Add: Chicken \$5
- Thai Beef Salad**..... 20
Gem Lettuce, Baby Corn, Lychee, Cucumber,
Cherry Tomato, Spanish Onion, Holy Basil,
Bean Shoots, Topped with Peanuts, Garlic
& Shaved Coconut

Pasta

- Pork Belly Bolognese**..... 23
Slow Braised Pork Belly, House-Made Rigatoni,
Tomato, Parsley, Parmigiano Reggiano
- Tiger Prawn Spaghetti**..... 24
Butterflied Grilled Tiger Prawns, Garlic,
Chilli, Basil, Truss Tomato, Crayfish Oil
- Pumpkin & parmesan Ravioli**.... 21
Creamed Spinach, Pecorino, Truffle Oil

Sides

- Thick Cut Chips**..... 7
Aioli
- Rocket, Pear & Parmesan Salad**... 7
Aged Balsamic
- Charred Cauliflower**..... 7
Macadamia Shave, Extra Virgin Olive Oil
- Sauteed Green Beans**..... 7
Almond Flakes, Thyme cream

Sweet

- Tiramisu**..... 11
Sponge Soaked in Kahlua,
Mascarpone, Coffee
- New York Cheese Cake**..... 11
Coconut Snow, Seasonal Fruits,
Blueberry Syrup
- Chocolate Fondant**..... 11
Vanilla Ice Cream, Icing Sugar
- Victorian Cheese Board**..... 20
Quince Paste, Pear, Poppy
Seed Lavoche

V - Vegetarian

V* - Vegetarian On Request

VV - Vegan

GF - Gluten Free

GF* - Gluten Free On Request