

# MENU

## SMALL & SHARE PLATES

- Bread & Dip (V)** 14  
*Turkish Bread, Kalamata Olives, Rosemary Salt & House-made Dip*
- Nachos (GF & V)** 16  
*Corn Chips, Mozzarella, Guacamole, Salsa, Black Beans, Sour Cream, Jalapeños*
- Crispy Fried Calamari (GF on request)** 16  
*Singaporean Chilli Sauce, Lime*
- Karaage Chicken (GF)** 15  
*Crispy Chicken Pieces served with Chilli Aioli*
- House Made Chicken & Prawn Wontons** 16  
*XO, Black Vinegar & Coriander. 5 pcs.*
- Kale & Three Cheese Arancini (V)** 14  
*Bush Tomato Jam & Parmesan. 2 pcs. (3 pcs. \$19)*
- Spicy Wedges (V)** 15  
*With Sweet Chilli & Sour Cream*
- Thick Cut Chips** 15  
*Aioli*

## SALADS

- Super Food Salad (V)** 18  
*Freekeh, Goji Berries, Corn, Cauliflower, Scallions, Avocado, Cherry Tomato, Mint, Kale & Sunflower Seeds with Tahini Dressing.*  
*Add: Chicken \$5 (or) Miso Salmon \$6*
- Asian Bowl (GF & V)** 18  
*Kale, Spanish Onion, Golden Beets, Cabbage, Carrot, Edamame & Brown Rice topped with Furikake & Roast Sesame dressing. Add: Chicken \$5 (or) Miso Salmon \$6*
- Thai Beef Salad** 20  
*Asian Slaw, Lychee, Cucumber, Cherry Tomato, Spanish Onion, Holy Basil, Gem Lettuce topped with Peanuts, Garlic & Coconut Shavings.*

## CLASSICS

- Free Range Chicken Parmigiana** 27  
*Panko Crumbed Chicken Breast topped with Napoli, Champagne Ham & Mozzarella served with House Salad & Chips*
- Pale Ale Battered Barramundi Fillets (GF on request)** 27  
*Served with House Salad & Chips, Tartare Sauce & Lemon*
- Wagyu Beef Burger (180GM)** 27  
*Bacon Jam, Cos Lettuce, Tomato, Cheddar Cheese, Dill Pickles & TAP's Secret Sauce on a Milk Bun served with Chips*
- Southern Fried Chicken Burger** 27  
*Bacon Jam, Avocado, Cos Lettuce, Tomato, Cheddar Cheese & Sriracha Aioli on a Milk Bun served with Chips*
- Lemon Pepper Calamari (GF)** 27  
*Lightly Fried Calamari, Coleslaw, Thyme Aioli served with Chips*
- Pulled Jackfruit Burger (V)** 25  
*Coleslaw, Homemade Peach BBQ Sauce on a Milk Bun served with Chips*

## CHARGRILL

### 300gm Scotch Fillet \$52

*John Dee Warwick, Grain fed 150 days, MB 2-3+  
Served with house salad & chips and choice of sauces.*

**Sauces:** Red Wine, Mushroom, Peppercorn, Garlic Butter, Mustard (Additional Sauce \$3)

**Sides (\$8.5ea):** Seasonal Vegetables, Potato Mash

## PASTA

- House Made Ravioli (V)** 25  
*Eggplant & Smoked Scamorza with Ratatouillie & Parmesan*
- Prawn Spaghetti** 28  
*Grilled Tiger Prawns, Garlic, Chilli, Basil tossed with Truss Tomato & Cray Fish Oil*

## MAINS

- Grilled Chicken Breast (GF)** 30  
*Stuffed with Ratatouille, Fior di Latte, Potato Mash, Asparagus & Red Wine Jus*
- Pan fried Atlantic Salmon (GF)** 32  
*Sautéed Kipflers & Chard, Seafood Beurre Blanc & Broccolini*
- Braised Salt Bush Lamb Shank (GF)** 31  
*Paris Mash, Carrots, Green Beans & Pan Jus*
- Veal Scallopini (GF)** 31  
*Paris Mash, Charred Broccolini & Mushroom Cream Sauce*

## KIDS (12 Years & Under)

- Southern Fried Chicken Tenders & Chips (GF on request)** 16
- Fish & Chips (GF on request)** 16
- Calamari & Chips (GF)** 16
- Pasta Napoli** 14

## VEGAN & GLUTEN FREE

- Nachos** 18  
*Corn Chips, Guacamole, Salsa, Black Beans, Jalapeño & Cheese*
- Parmigiana di Verdure** 28  
*Napoli, Cheese & House Made Salad*
- Super Food Salad** 20  
*Freekeh, Goji Berries, Corn, Cauliflower, Scallions, Avocado, Cherry Tomato, Mint, Kale & Sunflower Seeds with Tahini Dressing.*
- Asian Bowl** 21  
*Kale, Spanish Onion, Golden Beets, Cabbage, Carrot, Edamame & Brown Rice topped with Roast Sesame Dressing*

## SIDES \$8.5

- Hand Cut Chips**      **House Garden Salad (GF)**  
*House Aioli*      *Honey Mustard Dressing*
- Sautéed Veg. (GF)**      **Creamy Mash Potato (GF)**  
*Garlic Butter*

## DESSERTS

- Sticky Date Pudding** 15  
*Served warm with Salted Caramel Sauce, Vanilla Ice-Cream & Fresh Strawberry*
- New York Cheese Cake** 15  
*Berry Coulies, Passionfruit Curd, Icing Sugar*
- Affogato** 16  
*Vanilla Ice-Cream served with a shot of Espresso and your choice of Amaretto, Baileys, Frangelico or Kahlua*