

MENU

SMALL & SHARE PLATES

Bread & Dip (V)	15
<i>Turkish Bread, Kalamata Olives, Rosemary Salt & House-made Dip</i>	
Nachos (GF & V)	18
<i>Corn Chips, Mozzarella, Guacamole, Salsa, Black Beans, Sour Cream, Jalapeños</i>	
Crispy Fried Calamari (GF on request)	18
<i>Singaporean Chilli Sauce, Lime</i>	
Karaage Chicken (GF)	16
<i>Crispy Chicken Pieces served with Chilli Aioli</i>	
House Made Chicken & Prawn Wontons (5 pcs)	16
<i>XO, Black Vinegar & Coriander</i>	
Pea, Saffron & Mozzarella Arrancini (3 pcs) (V)	19
<i>Bush Tomato Jam & Parmesan</i>	
Cauliflower Popcorn	16
<i>Crispy Fried Cauliflower with XO Black Vinegar & Chilli Aioli</i>	
Spicy Wedges (V)	15
<i>With Sweet Chilli & Sour Cream</i>	
Thick Cut Chips	15
<i>Aioli</i>	

SALADS

Roast Pumpkin Salad (V)	21
<i>Pumpkin, Mint, Rocket, Spinach, Beetroot, Feta, Pomegranate, Sunflower & Pumpkin Seeds, with a Harissa Mayo & Lemon Dressing</i> Add: Chicken \$5 (or) Miso Salmon \$6	
Asian Bowl (GF & V)	21
<i>Kale, Spanish onion, Golden Beets, Cabbage, Carrot, & Edamame & Brown Rice topped with Furikake & Roast Sesame dressing. Add: Chicken \$5 (or) Miso Salmon \$6</i>	
Thai Beef Salad	23
<i>Asian Slaw, Lychee, Cucumber, Cherry Tomato, Spanish Onion, Holy Basil, Gem Lettuce topped with Peanuts, Garlic & Coconut Shavings.</i>	

CLASSICS

Free Range Chicken Parmigiana	28
<i>Panko Crumbed Chicken Breast topped with Napoli, Champagne Ham & Mozzarella served with House Salad & Chips</i>	
Pale Ale Battered Barramundi Fillets	28
<i>Served with House Salad & Chips, Tartare Sauce & Lemon (GF on request)</i>	
Wagyu Beef Burger (180GM)	28
<i>Bacon Jam, Cos Lettuce, Tomato, Cheddar Cheese, Dill Pickles & TAP's Secret Sauce on a Milk Bun served with Chips</i>	
Southern Fried Chicken Burger	28
<i>Bacon Jam, Avocado, Cos Lettuce, Tomato, Cheddar Cheese & Sriracha Aioli on a Milk Bun served with Chips</i>	
Lemon Pepper Calamari (GF)	28
<i>Lightly Fried Calamari, Coleslaw, Thyme Aioli served with Chips</i>	
Mushroom Burger	28
<i>Oven Baked Mushroom Pattie, with Lettuce, Tomato & Aioli served on a Milk Bun with Chips</i>	

CHARGRILL

300gm Scotch Fillet \$55
<i>John Dee Warwick, Grain fed 150 days, MB 2-3+ Served with House Salad, Chips & choice of Sauces.</i>
200g Grass Fed Eye Fillet \$42
<i>Cooked to your liking served with Chips & Salad, or Mash & Vegetables.</i>
Sauces: Red Wine, Mushroom, Peppercorn, Garlic Butter, Mustard (Additional Sauce \$3)
Sides (\$8.5ea): Seasonal Vegetables, Potato Mash

PASTA

Pan fried Gnocchi (V)	27
<i>Served with Pumpkin Puree, Mixed Mushrooms, Sage & Parmesan</i>	
Prawn Spaghetti	30
<i>Grilled Tiger Prawns, Garlic, Chilli, Basil tossed with Truss Tomato & Cray Fish Oil</i>	

MAINS

Pan fried Chicken Breast (GF)	31
<i>Served with Fondant Potato, Charred Corn Ribs, Snow Peas & Chicken Jus</i>	
Pan fried Barramundi (GF)	36
<i>Served with Potato Gratin, Vegetable Skewer & Saffron Beurre Blanc Sauce.</i>	
Chargrilled Pork Cutlet	33
<i>Served with Potato Gratin, Roast Fennel, Apple Puree, Apple Slaw & Plum Jus</i>	
Chargrilled Lamb Cutlets (3 pcs)	38
<i>Served with Grain Salad, Tzatziki, Mint & Lemon</i>	
Veal Schnitzel	34
<i>Served with Chips & Coleslaw. Add Gravy \$3</i>	

KIDS \$16 (12 Years & Under)

Southern Fried Chicken Tenders & Chips (GF on request)
Fish & Chips (GF on request)
Calamari & Chips (GF)
Pasta Napoli

VEGAN & GLUTEN FREE

Nachos	20
<i>Corn Chips, Guacamole, Salsa, Black Beans, Jalapeño & Cheese</i>	
Parmigiana di Verdure	29
<i>Napoli, Cheese & House Made Salad</i>	
Roast Pumpkin Salad	23
<i>Pumpkin, Mint, Rocket, Spinach, Beetroot, Pomegranate, Sunflower & Pumpkin Seeds, with Tahini Dressing.</i>	
Asian Bowl	24
<i>Kale, Spanish Onion, Golden Beets, Cabbage, Carrot, Edamame & Brown Rice topped with Roast Sesame Dressing</i>	

SIDES \$8.5

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

DESSERTS

Sticky Date Pudding	15
<i>Served warm with Salted Caramel Sauce, Vanilla Ice-Cream & Fresh Strawberry</i>	
New York Cheese Cake	15
<i>Berry Coulies, Passionfruit Curd, Icing Sugar</i>	
Affogato	17
<i>Vanilla Ice-Cream served with a Shot of Espresso & your choice of Amaretto, Baileys, Frangelico or Kahlua</i>	