

WHAT GOES INTO A GLASS?

PALE ALES & GOLDEN ALES

Beer is split into two main branches; lager and ale. Ales are made with top fermenting yeast that work at warmer temperatures whereas lagers use bottom-fermenting yeasts at cooler temperatures for longer periods. Golden ales are golden in colour, balanced and not too complex. They are clean, crisp and highly refreshing. English style pale ales have firm bitterness and an earthy and buttery malt character. American ale styles have more hop intensity making them fruitier and more bitter.

INDIA PALE ALE

Despite what the name implies, India Pale Ales are not derived from India. Instead their origin can be traced back to the 1700's when the British sought out to create their global empire. To solve the challenge of keeping beer fresh and palatable, brewers upped the alcohol content and increased the hop bill. Aside from what hops impart in flavour, they were initially used in beer for their qualities of being a natural preservative. In a world of contradiction, the flavour and aroma created by hops that make IPA's so bold have very little longevity and will dissipate relatively fast. When it comes to India Pale Ale's cellaring takes away the great hoppy flavours. Fresh is best!

REDS, AMBERS, BROWNS

Red and amber ales are collected together in a fairly loose definition based on their colour which is indicative of the malt profile. This leaves a large space in what to expect with taste. English style ambers are generally malt driven with a caramel and toffee flavour base, while American styles will also exhibit these flavours along with a big hop presence showing more fruity character in flavour and aroma. A similar comparison can be made for brown ales, English being creamy and nutty and American styles bitter and roasty from the hops.

OPENING HOURS

MON: 11AM-LATE

TUE: 11AM-LATE

WED: 11AM-LATE

THU: 11AM-LATE

FRI: 11AM-12AM

SAT: 11AM-12AM

SUN: 11AM-LATE

PUBLIC HOLIDAYS: 12PM-LATE

KITCHEN HOURS

MON: 11AM-8.30PM

TUE: 11AM-8.30PM

WED: 11AM-8.30PM

THU: 11AM-9.30PM

FRI: 11AM-9.30PM

SAT: 11AM-10PM

SUN: 11AM-8.30PM

PUBLIC HOLIDAYS: 12PM-8.30PM

BEER FLIGHTS: GET ONBOARD

The best way to try our tap beer is with a selection of samples served in 200ml glasses.

SMALL BITES

- \$8 SKIN ON CHIPS (v)
- \$8 CHICKEN WINGS (5) please select from the below flavours
- \$9 BEER BATTERED ONION RINGS (v)
- \$10 CRISPY SKIN PORK BELLY with japanese pickles and apple plum sauce
- \$10 DUCK SPRING ROLLS with a hoisin dip
- \$10 TRIO OF DIPS & TURKISH BREAD beetroot with cream cheese (v),
spinach with ricotta (v, gfo), hummus with roasted garlic (vg, gfo), gluten free bread available upon request
- \$12 LIME & PEPPER CALAMARI BITES (gfo)
- \$12 SWEET POTATO CHIPS (v, gfo)
- \$12 BAKED MUSHROOMS stuffed baked mushrooms with risotto, truffles, tapanade, onion and melted cheese with a sweet potato crisp (v)
- \$12 CRUNCHY CHICKEN BITES with honey mayo
- \$12 COCONUT PRAWNS with smokey aioli

ANY 3
SMALL
BITES
\$25

BURGERS & SANDWICHES

- \$10 AMERICAN CHEESEBURGER beef patty, cheddar, pickle, aioli, tomato sauce, soft milk bun,
- \$12 CLASSIC BURGER beef patty, cheddar, tomato, cos lettuce, aioli, tomato sauce, soft milk bun
- \$18 TOWER BURGER our classic beef burger with double beef, double cheese and bacon
- \$15 WORKS BURGER beef patty, egg, pineapple, beetroot, red onion, tomato, lettuce, bbq sauce & aioli, soft milk bun
- \$14 CHICKEN & BACON CLUB grilled chicken, lettuce, tomato, bacon, cheddar, aioli
- \$14 STEAK SANDWICH steak fillet, cheddar, lettuce, tomato, plum onion jam, aioli, tomato sauce, ciabatta
- \$4 SIDE OF CHIPS (v)
- \$5 SIDE OF SWEET POTATO CHIPS (v, gfo)

WINGS

5 for \$8 | 10 for \$15 | 20 for \$20

BOURBON & BBQ

HOT & SPICY TANDOORI

HONEY & SESAME SEED

PLEASE ORDER AT THE BAR

(GFO) GLUTEN FREE OPTION / (V) VEGETARIAN / (VG) VEGAN

MEALS

- \$15 NACHOS** corn chips, mozzarella, vegetable salsa with napoli sauce, sour cream, guacamole
| *add chicken \$5* | *add beef mince \$5*
- \$15 STOUT BRAISED BEEF PIE** served with chips and salad
- \$17 CHARGRILLED VEGETABLE SALAD** grilled mushrooms, sweet potato, pumpkin, zucchini, broccolii, green beans, kale, snowpeas, semi dried tomatoes with a smoked capsicum olive oil dressing (vg) | *add chicken \$5* | *add grilled beef \$5*
- \$17 WARM BEEF SALAD** cos, butter lettuce, kale, semi dried tomatoes, cucumber, red onion, cherry tomatoes, diced avocado, asian beef with kecap manis & honey sauce, sesame seeds
- \$18 ROAST PUMPKIN & AVOCADO SALAD** roast pumpkin tossed with avocado, baby spinach, cherry tomato, red onion, chick peas, cashews and a lemon tahini dressing (vg, gf)
| *add chicken \$5* | *add grilled beef \$5*
- \$22 BATTERED FISH & CHIPS** barramundi served with lemon and tartare sauce
- \$25 SALMON** with radicchio, spinach & rocket mixed leaves tossed in a warm pan with olives, artichokes, semi-dried tomatoes & a balsamic olive oil dressing
- \$25 PAN FRIED CHICKEN BREAST** chicken breast fillet topped with ham, avocado, melted cheese, roast pumpkin, potato and a creamy mustard sauce
- \$27 LAMB SHANKS** served with mashed potato and seasonal vegetables

CHAR GRILL

- \$20 RUMP STEAK 220G** served with chips & salad or mash potato & seasonal vegetables
- \$25 PORTERHOUSE 250G** served with chips & salad or mash potato & seasonal vegetables
- \$35 RIB EYE 300G** served with chips & salad or mash potato & seasonal vegetables
- \$30 LAMB RUMP 220G** served with chips & salad or mash potato & seasonal vegetables

HOUSE MADE SCHNITZELS

- \$22 CHICKEN SCHNITZEL** traditional chicken schnitzel & gravy, served with chips & salad
- \$24 PARMIGIANA** traditional chicken parmigiana, served with chips & salad
- \$25 HAWAIIAN PARMIGIANA** topped with ham & pineapple, served with chips & salad
- \$25 MEXICAN PARMIGIANA** topped with jalapenos, sourcream, guacamole, chips & salad

KIDS MEALS

- \$5 CHICKEN NUGGETS & CHIPS**
- \$10 KIDS FISH & CHIPS**
- \$10 MINI CHICKEN SCHNITZEL & CHIPS**
- \$12 KIDS CHEESEBURGER & CHIPS**
- \$7 KIDS NACHOS**

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SPARKLING

- \$10 MIMOSA sparkling wine with orange juice and a dash of orange bitters
- \$13 ROSSINI fresh raspberry syrup layered with prosecco
- \$14 BERRY CHAMPAGNE prosecco, chambord, strawberry

CLASSICS

- \$15 AMERETTO SOUR disaranno amaretto, lemon, egg white
- \$15 APEROL SPRITZ aperol, prosecco, soda served with orange
- \$15 COSMOPOLITAN vodka, triple sec, cranberry juice & lime juice
- \$15 ESPRESSO MARTINI absolut vanilla vodka, kahlua, sugar syrup, fresh espresso
- \$15 FRENCH MARTINI vodka, chambord, pineapple juice
- \$15 MARGARITA tequila, triple sec, lime juice, sugar syrup
- \$15 MOJITO bacardi, muddled with mint, lime juice, sugar syrup, soda water
- \$15 OLD FASHIONED markers mark, angostura & orange bitters, brown sugar
- \$15 PIMMS CUP pimms, lemonade & ginger ale served with fruit
- \$15 PINA COLADA bacardi, malibu, coconut cream & pineapple juice
- \$17 LONG ISLAND ICED TEA vodka, gin, bacardi, tequila, cointreau, lemon juice, coke
- \$18 LYCHEE MARTINI tanqueray gin, paraiso lychee liqueur, lemon juice, apple juice

HOUSE COCKTAILS

- \$15 **CHERMSIDE COOLER** vodka, malibu, pineapple juice, cranberry juice
- \$15 **MANGO SUNRISE** vodka, malibu, mango nectar & raspberry syrup
- \$17 **GIN & ELDERFLOWER MOJITO** hendricks gin, elderflower liqueur, muddled with lime, mint and a dash of apple juice.
- \$17 **SMOKED OLD FASHIONED** markers mark, angostura & orange bitters, brown sugar, smoked with appleton woodchips
- \$17 **TAPWORKS MARTINI** kaffir lime and lemongrass infused vodka, lychee liqueur, apple liqueur, apple juice

DESSERT COCKTAILS

- \$16 **LEMON CHEESECAKE** limoncello, butterscotch schnapps, lemon juice, sugar syrup, cream
- \$16 **RASPBERRY CHEESECAKE** vodka, chambord, disaranno amaretto, fresh raspberry syrup and layered with cream
- \$16 **FAIRY FLOSS FANTASY** jelly bean vodka, elderflower liqueur, lime, sugar syrup with fairy floss & sherbet
- \$16 **MINT CHOCOTINI** creme de menthe, chocolate & vanilla vodka, white creme de cacao, cream
- \$16 **CHOCOLATE MARTINI** absolut vanilla vodka, chocolate syrup, brown creme de cacao, kahlua, chocolate flakes

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WHISKY

- \$9 JOHNNIE WALKER RED
- \$9 JAMESON
- \$9 CANADIAN CLUB
- \$9 JACK DANIELS
- \$13 GLENMORANGIE 10
- \$13 LAPHROAIG
- \$14 GLENKINCHIE 12

BOURBON

- \$9 JIM BEAM
- \$10 MAKERS MARK
- \$12 BUFFALO TRACE

RUM

- \$9 BUNDABERG
- \$10 BACARDI
- \$11 SAILOR JERRY SPICED

GIN**SERVED WITH FEVER TREE TONIC**

- \$12 TANQUERAY
- \$12 BOMBAY SAPPHIRE
- \$14 BEEFEATER
- \$14 INK
- \$14 FOUR PILLARS
- \$14 HENDRICKS

VODKA

- \$9 VODKA O
- \$12 ABSOLUT
- \$13 BELVEDERE

LIGHT & MIDS

- \$6 PURE BLONDE MID 3%
- \$6 XXXX GOLD 3.5%

IMPORT & GLUTEN FREE

- \$9 CORONA 4.5%
- \$9 WILDE GLUTEN FREE PALE ALE 4.5%

CIDER

- \$9 SOMERSBY PEAR CIDER 4.5%
- \$9 SOMERSBY APPLE CIDER 4.5%

150ML
BOTTLE**SPARKLING**

- 8 40 SEPPELT FLEUR DE LYS NV – **PINOT NOIR / CHARDONNAY** – VIC
 11 48 RIVA DEI FRATI - **PROSECCO** - ITALY

ROSE

- 9 - SQUEALING PIG – **ROSE** (ON TAP) - NZ
 12 52 ROGERS & RUFUS – **GRENACHE ROSE** - BAROSSA VALLEY, SA

WHITE

- 9 - T'GALLANT JULIET - BLUSH **MOSCATO** (ON TAP) – VIC
 10 40 FAT BASTARD – **CHARDONNAY**– CALIFORNIA, USA
 12 52 VASSE FELIX "THE FILIUS" **CHARDONNAY**– MARGARET RIVER, WA
 9 - CAPE SCHANCK – **PINOT GRIGIO** (ON TAP) – MORNINGTON PENINSULA, VIC
 12 52 BLEASDALE – **PINOT GRIS** – ADELAIDE HILLS, SA
 10 - SQUEALING PIG – **SAUVIGNON BLANC** (ON TAP) – MARLBOROUGH, NZ
 12 52 WIRRA WIRRA "HIDING" – **SAUVIGNON BLANC**– ADELAIDE HILLS, SA
 NA 45 JIM BARRY– **WATERVALE RIESLING**– CLARE VALLEY, SA

RED

- 10 40 FAT BASTARD – **PINOT NOIR** – LANGUEDOC, FRA
 12 52 FICKLE MISTRESS – **PINOT NOIR** – CENTRAL OTAGO, NZ
 11 48 SMITH & HOOPER – **MERLOT**– WRATTONBULLY, SA
 11 48 WYNNS THE GABLE – **CABERNET SAUVIGNON** – COONAWARRA, SA
 9 42 THREE BROTHERS – **SHIRAZ** – MCLAREN VALE, SA
 12 52 BAROSSA VALLEY ESTATE – **SHIRAZ** –BAROSSA VALLEY, SA

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MOCKTAILS

- \$7 **STRAWBERRY MINT SPARKLER** strawberries, mint, lemon juice and sugar syrup, topped with lemonade and raspberry syrup
- \$7 **FIERY GINGER** ginger syrup, mint, orange juice, apple juice, raspberry syrup
- \$7 **RASPBERRY ICED TEA** earl grey tea, fresh raspberry syrup, lemon juice and sugar syrup
- \$7 **MINT & ROSEMARY LEMONADE** rosemary and sugar syrup, lemon juice, mint, lemonade and soda water

WATER, JUICE & SOFTDRINK

- \$4 **APPLE, CRANBERRY, ORANGE OR PINEAPPLE JUICE**
- \$4 **COCA COLA, COKE ZERO, LEMONADE, LIFT, FANTA, GINGER ALE**
- \$4.5 **LEMON LIME & BITTERS, GINGER BEER**
- \$4.5 **MOUNT FRANKLIN LIGHTLY SPARKLING 330ML**
- \$2.5 **KIDS JUICE OR KIDS SOFTDRINK**

ICED

- \$5 **ICED CHOCOLATE** chocolate, icecream, milk top with whipped cream
- \$5 **ICED COFFEE** espresso coffee, icecream, milk, ice, whipped cream
- \$5 **ICED LATTE** espresso coffee, milk, ice

MILKSHAKES

- \$6 **CHOCOLATE, STRAWBERRY, CARAMEL OR VANILLA**
- \$7 **CHOC HAZELNUT** chocolate ice cream, hazelnut syrup, whipped cream, crushed hazelnuts
- \$7 **OREO** vanilla ice cream, whipped cream, crushed oreos
- \$7 **SALTED CARAMEL** vanilla ice cream, caramel syrup, whipped cream, salted caramel drizzle

TEA & COFFEE

- \$3 **ESPRESSO, SHORT MACCHIATO, LONG BLACK**
- \$4 **FLAT WHITE, LATTE, CAPPUCCINO, HOT CHOCOLATE, MOCHA**
- \$4 **POT OF TEA** green, english breakfast, earl grey, peppermint
- \$6 **TEA FOR TWO** green, english breakfast, earl grey, peppermint
- \$0.5 **ADD A FLAVOURED SYRUP** vanilla, caramel, hazelnut
- \$0.5 **ZYMIL, SOY, ALMOND MILK**
- \$1.0 **MUG UPGRADE**