

COLD DRINKS

REGULAR SHAKES

- 6 CHOCOLATE (500ml)
- 6 STRAWBERRY (500ml)
- 6 CARAMEL (500ml)
- 6 VANILLA (500ml)

LOADED SHAKES

- 9.5 CHOC HAZELNUT chocolate ice cream, hazelnut syrup, whipped cream, crushed hazelnuts (500ml)
- 9.5 OREO vanilla ice cream, whipped cream, crushed oreos (500ml)
- 9.5 SALTED CARAMEL vanilla ice cream, caramel syrup, whipped cream, salted caramel drizzle (500ml)

MOCKTAILS

- 8 STRAWBERRY MINT SPARKLER strawberries, mint, lemon juice and sugar syrup, topped with lemonade and raspberry syrup (500ml)
- 8 FIERY GINGER ginger syrup, mint, orange juice, apple juice, raspberry syrup (500ml)
- 8 RASPBERRY ICED TEA earl grey tea, fresh raspberry syrup, lemon juice (500ml)
- 8 MINT & ROSEMARY ICED TEA rosemary and sugar syrup, lemon juice, mint, lemonade, soda water (500ml)

WATER, JUICE & SOFTDRINK

- 4 COCA COLA, COKE ZERO, LEMONADE, FANTA, LIFT, GINGER ALE
- 4 GINGER BEER
- 4.5 LEMON LIME BITTERS
- 5.5 APPLE, CRANBERRY, ORANGE OR PINEAPPLE JUICE (500ml)
- 4 MT FRANKLIN SPARKLING WATER (330ml)

PLEASE ORDER AT THE BAR

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FOOD MENU

SMALL BITES

- 9 SKIN ON CHIPS (V)
- 10 CHICKEN WINGS (5) - see flavours below
- 12 DUCK SPRING ROLLS with a hoisin dip
- 12 CRISPY SKIN PORK BELLY with japanese pickles and apple plum sauce
- 12 LIME & PEPPER CALAMARI (GFO)
- 10 SWEET POTATO CHIPS (V GFO)
- 10 TRIO OF DIPS & BREADS beetroot with cream cheese (v), spinach with ricotta (v, gfo), hummus with roasted garlic (vg, gfo), gluten free bread available
- 10 CRUNCHY CHICKEN BITES with honey mayo
- 10 CRUMBED BOCCOCINI BITES
- 12 COCONUT PRAWNS with smokey aioli
- 12 BAKED CAMEMBERT with mixed breads

**ANY
THREE
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
- 15 SPICY BEEF BURGER beef patty, hell fire sauce, jalapeno, fresh tomato, lettuce
- 18 TOWER BURGER our classic beef burger with double beef, double cheese, bacon
- 16 TRUFFLE BEEF BALLS (THE STUD) beef patty, truffle parmesan mayo, bacon, crumbed boccocini
- 14 VEGETARIAN BURGER portebello, feta, baby spinach, tomato, red onion, thyme, aioli
- 14 VEGAN BURGER vegan patty, chick peas, roast pumpkin, roast capsicum
- 14 CRUNCHY CHICKEN BURGER crunchy chicken, lettuce, tomato, asian coleslaw
- 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,
- 4 ADD CHIPS
- 5 ADD SWEET POTATO CHIPS

WINGS

5 FOR \$10 // 10 FOR \$15 // 20 FOR \$20

SOUTHERN FRIED - with blue cheese sauce

HELLFIRE WINGS - not for the faint of heart!

BUFFALLO

BBQ BOURBON

CHARCUTERIE BOARD

\$29

cacciatore salami, prosciutto, salami,
cheddar cheese, gorgonzola, camembert
mixed marinated chargrilled vegetables,
olives, mixed breads, dip

PLEASE ORDER AT THE BAR

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

BIG BITES // MEALS

- 16 **NACHOS** corn chips, mozzarella, vegetable salsa with napoli sauce, sour cream, guacamole
| ADD chicken \$5 | ADD beef mince \$5
- 18 **CHAR GRILLED 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
- 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 **BEER BATTERED FISH AND CHIPS** beer battered barramundi, chips & salad
- 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

CHAR GRILL

- 22 **RUMP STEAK 220G** served with chips & salad
- 25 **PORTERHOUSE 250G** served with chips & salad
- 35 **RIB EYE 300G** served with chips & salad

HOUSE MADE SCHNITZELS

- 23 **CHICKEN SCHNITZEL** traditional chicken schnitzel & gravy, served with chips & salad
- 25 **PARMIGIANA** traditional chicken parmigiana, served with chips & salad
- 27 **HAWAIIAN PARMIGIANA** topped with ham & pineapple, served with chips & salad
- 28 **MEXICAN PARMIGIANA** topped with jalapenos, sourcream, guacamole, chips & salad

SIDES

- 5 **MASHED POTATO WITH GRAVY**
- 5 **SEASONAL VEGETABLES MIX**

KIDS MEALS

- 6 **CHICKEN NUGGETS & CHIPS**
- 12 **KIDS FISH AND CHIPS**
- 12 **KIDS CHEESE BURGER & CHIPS**
- 8 **KIDS NACHOS**

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COCKTAILS

CHAMPAGNE // PROSECCO

- 12 BERRY CHAMPAGNE prosecco, chambord, strawberry
- 12 MIMOSA sparkling wine with orange juice, orange bitters
- 12 ROSSINI fresh raspberry syrup layered with prosecco
- 12 ROYAL BREAKFAST prosecco, cloudy apple juice, maple syrup

ROSÉ

- 12 PEACH ROSÉ SPRITZ rosé, peach nectar, lemonade
- 12 STRAWBERRY STREET FIZZ days of rosé dry rosé, soda, strawberries
- 12 WATERMELON ROSÉ SPRITZ days of rosé dry rosé; watermelon liqueur, soda

CLASSICS

- 15 APEROL SPRITZ aperol, prosecco, soda served with orange
- 15 COSMOPOLITAN vodka, triple sec, cranberry juice & lime juice
- 15 MARGARITA tequila, triple sec, lime juice, sugar syrup
- 18 LONG ISLAND ICED TEA vodka, gin, bacardi, tequila, cointreau, lemon juice, coke
- 16 JAPANESE SLIPPER midori, triple sec, lemon juice
- 18 MAI TAI bacardi, triple sec, lime juice, pineapple juice, orange juice, grenadine, flora de cana

GIN

- 17 GIN & RHUBARB GIN CUP ginger & rhubarb gin, fever tree tonic water, strawberries
- 17 GIN BRAMBLE tanqueray gin, lime juice, sugar syrup, creme de mure
- 17 GIN MIMOSA PUNCH tanqueray gin, aperol, orange juice, chilled tea, prosecco
- 17 SOUL PLANE four pillars gin, cherry, parfait d'amour, lemon
- 17 BERRY BLISS tanqueray gin, chambord, lemon juice, blueberries, raspberry syrup, lemonade

HOUSE COCKTAILS

- 16 CHERMSIDE COOLER vodka, malibu, pineapple juice, cranberry juice
- 16 MANGO SUNRISE vodka, malibu, mango nectar & raspberry syrup
- 18 PEARL NECKLACE elderflower liquer, ink gin, apple juice, lime juice

MOJITO

- 15 MOJITO bacardi, muddled with mint, lime juice, sugar syrup, soda water
- 18 GIN & ELDERFLOWER MOJITO hendricks gin, elderflower liqueur, lime, mint, apple juice.
- 18 HUBBA BUBBA GRAPE MOJITO grape infused bacardi, lime, mint and topped with lemonade

THIRSTY THURSDAYS

\$10 COCKTAILS*

*SPARKLING COCKTAILS

*ROSE COCKTAILS

COCKTAILS

DESSERT COCKTAIL

- 18 **CHI - CHI** blue curacao, vodka, pineapple juice, coconut cream, vanilla ice cream,
- 18 **DEATH BY CHOCOLATE** chocolate & white de cacao, vanilla vodka, chocolate syrup, ice cream, whipped cream
- 18 **FAIRY FLOSS FANTASY** jelly bean vodka, elderflower liqueur, lime, fairy floss & sherbet
- 18 **FIREISH CREAM** fireball, baileys, cream de menth, cream
- 18 **FROZEN BUTTER BEER** butterscotch snapps, cream, vanilla
- 18 **LEMON CHEESECAKE** limoncello, butterscotch schnapps, lemon juice, sugar syrup, cream
- 18 **MANGO TANGO** white bacardi, mango nectar, rosemary syrup, mint, mango pieces
- 18 **SNICKERTINI** baileys, vodka, dark mozart, disarano, cream
- 18 **SWEET N FLUFFY** baileys, vanilla vodka, chocolate syrup, sugar syrup, marshmallows

OLD FASHIONED

- 14 **OLD FASHIONED** markers mark, angostura & orange bitters, brown sugar
- 16 **SMOKED OLD FASHIONED** markers mark, angostura & orange bitters, brown sugar, smoked with appleton woodchips
- 18 **VISCOUS OLD FASHIONED** henneseey cognac, markers, molasses, bitters, orange bitters
- 18 **POACHED PEAR & ALMOND OLD FASHIONED** markers mark, disaronno, poached pear syrup, bitters

MARTINI

- 16 **ESPRESSO MARTINI** absolut vanilla vodka, kahlua, sugar syup, fresh espresso
- 16 **FRENCH MARTINI** vodka, chambord, pineapple juice
- 18 **GINGERBREAD MARTINI** baileys, white mozart, brown de cacao, gingerbread syrup
- 18 **LYCHEE MARTINI** tanqueray gin, paraiso lychee liqueur, lemon juice, apple juice
- 18 **PASSIONFRUIT MARTINI** vanilla vodka, passoa, vanilla syrup, lime juice, passionfruit, prosseco
- 18 **SALTED CARAMEL ESPRESSO MARTINI** vanilla vodka, kahlua, coffee, salted caramel
- 18 **TAPWORKS MARTNI** kafir lime & lemongrass infused vodka, lychee liqueur, apple liqueur & juice

WINES

150ML
750ML
PICCOLO

SPARKLING

- 15 GRANT BURGE - PINOT NOIR CHARDONNAY NV SA
12 YARRA BURN PREMIUM CUVÉE BRUT AUS
10 40 GRANT BURGE PETITE BUBBLES SA
10 40 CANTI PROSECCO Italy
110 POL ROGER NV France

ROSÉ

- 12 52 TRIENNES - ROSÉ provence
9 DAYS OF ROSÉ (ON TAP) SA

WHITE

- 9 MUD HOUSE - SAUV BLANC (ON TAP) marlborough, NZ
13 55 SHAW & SMITH - SAUV BLANC adelaide hills, SA
10 GRANT BURGE GB19 - SEM SAUV SA
10 40 DAVID HOOK - PINOT GRIGIO hunter valley
10 GRANT BURGE - PINOT GRIS (ON TAP) adelaide hills, SA
12 52 PETALUMA WHITE LABEL - CHARDONNAY adelaide hills, SA
10 GRANT BURGE GB32 - CHARDONNAY
9 38 TATACHILLA - CHARDONNAY SA
11 45 KNAPPSTEIN - RIESLING clare valley
9 38 AMBERLEY KISS & TELL - MOSCATO WA

RED

- 9 ST HALLETT - SHIRAZ (ON TAP) eden valley
12 52 HEDONIST - ORGANIC SHIRAZ mclaren valley
65 GRANT BURGE HOLY TRINITY - GSM barossa valley,
10 40 SERAFINO - TEMPRANILLO mclaren valley
13 55 TERRA SANCTA MYSTERIOUS DIGGINGS - PINOT NOIR central otago
12 52 GRANT BURGE CAMERON VALE - CAB SAV barossa valley,
12 52 GRANT BURGE HILLCOT - MERLOT barossa valley
9 38 FAT BASTARD - PINOT NOIR languedoc, France
11 STONIER - PINOT NOIR (ON TAP) mornington peninsula

SPIRITS

WHISKY

- 10 JOHNNIE WALKER RED
- 10 CANADIAN CLUB
- 10 JACK DANIELS
- 14 GLENMORAGIE 10
- 15 GLENKINCHIE 12

BOURBON

- 10 JIM BEAM
- 12 BUFFALO TRACE

RUM

- 10 BACARDI
- 9 BUNDABERG
- 12 SAILOR JERRY SPICED

GIN

SERVED WITH FEVER TREE TONIC

- 12 TANQUERAY
- 12 BOMBAY SAPPHIRE
- 14 FOUR PILLARS
- 14 INK
- 14 HENDRICKS

VODKA

- 10 VODKA O
- 12 ABSOLUT
- 14 BELVEDERE

OTHER BOTTLED

GINGER BEER

- 12 ROYAL JAMAICAN
- 12 ANGRY RANGA
- 12 ROOTS N LEAVES

TRADITIONAL MID

- 6 XXXX GOLD 3.5%

IMPORT & GLUTEN FREE

- 9.5 CORONA 4.5%
- 10 WILDE GLUTEN FREE PALE ALE

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