

**BACON & EGGS**

- 8 EGGS YOUR WAY ON TOAST 2 poached, scrambled or fried eggs, sourdough
- 12 BACON (2), EGGS (2), TOAST (2) poached, scrambled or fried, sourdough
- 14 BACON (2), EGGS (2), TOMATO, TOAST (2) poached, scrambled or fried, sourdough
- 15 BACON (2), EGGS (2), HASHBROWN (2), TOAST (2) poached, scrambled or fried, sourdough

**BENNY YOUR WAY**

- 15 TOASTED ENGLISH MUFFIN, POACHED EGGS (2) & HOLLANDAISE  
PLUS PICK ANY ONE ITEM bacon (2), smoked salmon, ham, mashed avocado or spinach

**HEARTY BREAKFAST**

- 14 VEGETARIAN BIG BREAKFAST eggs (2), smashed avocado, grilled mushrooms, grilled tomato, haloumi, wilted spinach, sourdough
- 14 BREAKFAST SALAD fresh kale, spinach, avocado, cherry tomato, cashews, haloumi
- 20 BIG BREAKFAST bacon (2), eggs (2), rump steak (110g), sausages (2), baked beans, tomato, hash brown, mushrooms, sourdough

**SWEET TOOTH**

- 6 RAISIN TOAST two slices of rasin toast with lightly sprinkled icing dust
- 10 FRENCH TOAST maple syrup & ice cream on the side with two slices of thick white toast
- 10 PANCAKES (3) maple syrup & whipped cream on the side, berry compote (ice cream \$3)

**KIDS BREAKFAST - KIDS EAT FREE\***

KIDS TOAST vegemite, strawberry jam or peanut butter on two slices of thick white toast

KIDS SCRAMBLED EGGS (1) & THICK WHITE TOAST (1)

\*with any other full price breakfast per person (kids breakfast menu only - under 12s only)

**EXTRAS**

- 3 EXTRA TOAST thick white toast (2), gluten free (2), raisin toast (1) or sourdough (2)
- 3 ICE CREAM SCOOP / BAKED BEANS / SPINACH WILTED / TOMATO GRILLED
- 4 MUSHROOMS / EXTRA EGGS (2) / AVOCADO (1/2) / HASH BROWN (2)
- 5 SMOKED SALMON / GRILLED HALOUMI / SAUSAGES (2) / BACON (2)

## SMALL BITES

### SMALL BITES

- 8 MIXED OLIVES BOWL
- 8 BOWL OF CHIPS (V)
- 12 SWEET POTATO CHIPS (V GFO)
- 10 DUCK SPRING ROLLS with a hoisin dip
- 10 CRISPY SKIN PORK BELLY with japanese pickles and apple plum sauce
- 10 LIME & PEPPER CALAMARI (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
- 12 CRUNCHY CHICKEN BITES with honey mayo
- 12 CHEESE BOARD MINI cheddar, gorgonzola, camembert, selection of crisps & crackers
- 12 MEAT BOARD MINI cacciatore, prosciutto, salami, crisps & crackers
- 12 HOUSEMADE GIARDINIERA an Italian relish of pickled vegetables in vinegar & oil
- 12 BAKED CAMEMBERT with mixed breads

**ANY THREE  
SMALL  
BITES  
\$25**

### CHICKEN WINGS

**10 FOR \$15 // 20 FOR \$20**

**BBQ BOURBON**

**SOUTHERN FRIED**

**PORTUGUESE CAYENNE** peri-perisque (mild)

**BUFFALLO** (medium)

**HELLFIRE WINGS** not for the faint of heart! (hot)

- 2 BLUE CHEESE SAUCE
- 2 HELLFIRE DIP
- 2 GREEK YOGHURT & FRESH CORIANDER

### KIDS MEALS

- 12 FRIED CHICKEN WITH VEGETABLES, MASH POTATO OR FRIES
- 8 CHICKEN NUGGETS & CHIPS
- 12 KIDS CHEESE BURGER & CHIPS
- 9 KIDS NACHOS

### BAR SNACKS

**CANDIED BACON  
CANDIED WALNUTS  
BEEF JERKY**

AVAILABLE AT THE COUNTER

**PLEASE ORDER AT THE BAR**

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

## PUB FAVOURITES

- 16 **NACHOS** corn chips, mozzarella, vegetable salsa with napoli sauce, sour cream, guacamole  
| ADD chicken \$4 | ADD beef mince \$4
- 20 **CHICKEN SCHNITZEL** housemade traditional chicken schnitzel & gravy, chips, salad
- 22 **PARMIGIANA** housemade traditional chicken parmigiana, chips, salad
- 25 **PAN FRIED CHICKEN BREAST** chicken breast fillet topped with ham, avocado, melted cheese, roast pumpkin, potato and a creamy mustard sauce
- 25 **SIRLOIN STEAK 250G** served with gravy, 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

## SIDES

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

## SALADS

- 18 **CHARGRILLED VEGETABLES SALAD (MILD SPICES)** grilled mushrooms, sweet potato, pumpkin, zucchini, broccoli, green beans, kale, snowpeas, semi dried tomatoes, smoked capsicum olive oil dressing (vg) | ADD grilled chicken \$4 | ADD grilled beef \$4
- 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 grilled chicken \$4 | ADD grilled beef \$4
- 18 **PRAWNS & AVOCADO SALAD** fresh prawns, avocado and a citrus salad
- 18 **TAMIKAH SALAD** rocket, chickpeas, tomatoes, sweet potato medallions, almond nut creamy sauce

## BURGERS // SANDWICHES

- 10 **AMERICAN CHEESEBURGER** beef patty, cheddar, pickle, aioli, tomato sauce, soft milk bun
- 13 **CLASSIC BURGER** beef patty, cheddar, tomato, cos lettuce, aioli, tomato sauce, soft milk bun
- 13 **VEGAN BURGER** vegan patty, chick peas, roast pumpkin, roast capsicum
- 14 **CRUNCHY CHICKEN BURGER** crunchy chicken, lettuce, tomato, asian coleslaw
- 13 **CHICKEN & BACON CLUB** grilled chicken, lettuce, tomato, bacon, cheddar, aioli
- 13 **STEAK SANDWICH** steak fillet, cheddar, lettuce, tomato, plum onion jam, aioli, tomato sauce,  
4 **ADD CHIPS // FRIED EGG // BACON // EXTRA PATTY**
- 5 **ADD SWEET POTATO CHIPS**

## PLEASE ORDER AT THE BAR

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

## COCKTAILS

### CLASSICS

- 15 OLD FASHIONED markers mark, angostura & orange bitters, brown sugar
- 15 APEROL SPRITZ aperol, prosecco, soda served with orange
- 15 ESPRESSO MARTINI absolut vanilla vodka, kahlua, sugar syrup, fresh espresso
- 16 COSMOPOLITAN vodka, triple sec, cranberry juice & lime juice
- 16 JAPANESE SLIPPER midori, triple sec, lemon juice
- 16 LYCHEE MARTINI tanqueray gin, paraiso lychee liqueur, lemon juice, apple juice
- 16 MARGARITA tequila, triple sec, lime juice, sugar syrup
- 16 OLD FASHIONED MULE bourbon, sugar syrup, lime juice, ginger beer and bitters
- 16 PORNSTAR MARTINI vanilla vodka & syrup, passoa, lime juice, passionfruit, prosecco
- 17 LONG ISLAND ICED TEA vodka, gin, bacardi, tequila, cointreau, lemon juice, coke
- 17 MAI TAI light rum, dark rum, overproof rum, lime juice, orgeat syrup, orange curaçao and simple syrup
- 17 PIÑA COLADA white rum, pineapple juice, coconut cream
- 17 THE HURRICANE light rum, dark rum, overproof rum, lemon juice and passion fruit syrup
- 17 ZOMBIE light rum, dark rum, spiced rum, overproof rum, lime juice, orange juice, pineapple juice and angostura bitters.

### DAIQUIRI // MOJITO

#### SERVED STRAIGHT OR BLENDED

- 15 CLASSIC DAIQUIRI bacardi, lime and sugar
- 16 CLASSIC MOJITO bacardi, muddled with mint, lime juice, sugar syrup, soda water

#### *FLAVOURS AVAILABLE;*

- 2 PINEAPPLE
- 2 WHITE PEACH
- 2 WATERMELON
- 2 PASSIONFRUIT
- 2 MANGO
- 2 RASPBERRY
- 2 STRAWBERRY

**CHAMPAGNE // PROSECCO // ROSÉ**

- 13 **KIR ROYALE** creme de cassis layered with champagne
- 13 **MIMOSA** sparkling wine with orange juice, orange bitters
- 13 **ROSSINI** fresh raspberry syrup layered with prosecco
- 13 **STRAWBERRY STREET FIZZ** days of rosé dry rosé, soda, strawberries
- 13 **WATERMELON ROSÉ SPRITZ** days of rosé dry rosé; watermelon liqueur, soda

**DESSERT COCKTAIL**

- 17 **DEATH BY CHOCOLATE** chocolate & white de cacao, vanilla vodka, chocolate syrup, ice cream, whipped cream
- 17 **FAIRY FLOSS FANTASY** jelly bean vodka, elderflower liqueur, lime, fairy floss & sherbet
- 17 **GRASSHOPPER** creme de menthe, creme de cacao and heavy cream
- 17 **KEYLIME PIE** vanilla vodka, key lime juice, coco lopez, pineapple juice, heavy cream, biscuit rim
- 17 **LIQUID BOURBON BALL** bourbon whiskey, creme de cacao, hazelnut liquer
- 17 **LEMON CHEESECAKE** limoncello, butterscotch schnapps, lemon juice, sugar syrup, cream
- 17 **LOVE A CHAI** vanilla vodka. disaranno, cream, chai tea
- 17 **PEANUT BUTTER CUP** brown creme de cacao, vanilla vodka, cream, peanut butter

**HOUSE COCKTAILS**

- 17 **BLUE STEEL** gin, blue curaçao, white peach, lemon juice, egg white and Prosecco
- 17 **COOMERA COOLER** vodka, malibu, pineapple juice, cranberry juice
- 17 **GIN & ELDERFLOWER MOJITO** hendricks gin, elderflower liqueur, lime, mint, apple juice.
- 17 **HUBBA BUBBA GRAPE INFUSED MOJITO** grape rum, mint, lime, sugar, soda
- 17 **JUNGLE JUICE** bacardi, malibu, triple sec, peach snaps, grape juice
- 17 **KAFIR LIME & LEMONGRASS INFUSED MARTNI** + lychee liqueur, apple liqueur & juice
- 17 **MANGO SUNRISE** vodka, malibu, mango nectar & raspberry syrup
- 17 **PEARL NECKLACE** elderflower liquer, ink gin, apple juice, lime juice
- 17 **POPCORN CLUB** spiced rum, scotch whisky, popcorn syrup, egg white
- 17 **SCHNAPP APPLE POP** sugar snap peas, apple and mint infused gin, lime juice, apple juice, elderflower liquor with popping candy rim

## WINES

150ML  
750ML  
PICCOLO

### SPARKLING

- 15 GRANT BURGE - PINOT NOIR CHARDONNAY NV SA  
12 YARRA BURN PREMIUM CUVÉE BRUT AUS  
10 39 GRANT BURGE PETITE BUBBLES SA  
10 39 CANTI PROSECCO Italy  
NA 110 POL ROGER NV France

### ROSÉ

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

### WHITE

- 9 NA 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 39 DAVID HOOK - PINOT GRIGIO hunter valley  
10 NA GRANT BURGE - PINOT GRIS (ON TAP) adelaide hills, SA  
12 52 PETALUMA WHITE LABEL - CHARDONNAY adelaide hills, SA  
11 GRANT BURGE GB32 - CHARDONNAY  
9 38 TATACHILLA - CHARDONNAY SA  
12 45 KNAPPSTEIN - RIESLING clare valley  
10 39 AMBERLEY KISS & TELL - MOSCATO WA

### RED

- 10 NA ST HALLETT - SHIRAZ (ON TAP) eden valley  
12 52 HEDONIST - ORGANIC SHIRAZ mclaren valley  
NA 65 GRANT BURGE HOLY TRINITY - GSM barossa valley,  
NA 40 SERAFINO - TEMPRANILLO mclaren valley  
12 52 GRANT BURGE CAMERON VALE - CAB SAV barossa valley,  
12 52 GRANT BURGE HILLCOT - MERLOT barossa valley  
NA 52 TERRA SANCTA MYSTERIOUS DIGGINGS - PINOT NOIR central otago  
10 39 FAT BASTARD - PINOT NOIR languedoc, France  
10 NA STONIER - PINOT NOIR (ON TAP) mornington peninsula

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45ML  
60ML

## SERVED IN A GOBLET WITH PREMIUM TONICS

- 18 25 **AUSTRALIAN GREEN ANT GIN** It uses green ants along side Australian botanicals such as a native juniper called boobiala, finger lime, strawberry gum, lemon myrtle and pepper berry served with aromatic bitters
- 18 25 **BOTANIC GARDEN GROWN GIN** Using rare botanicals from Australia's largest botanic garden such as the wombat berry, ginger rhizome, macadamia and a touch of the famous bunya pine nut. This is probably the most Australian gin you will taste, served with Mediterranean tonic.
- 18 25 **RASPBERRY GIN HIPPOCAMPUS** A vibrant pink, raspberry gin made with fresh raspberries along side strawberry gum leaf, cassia bark, orange peel, earl grey tea, served with light tonic.
- 18 25 **MANLY SPIRITS AUSTRALIAN DRY GIN** A blend of ten carefully-considered botanicals, aniseed myrtle, a touch of finger lime, some mountain pepper leaf, topped off with sustainably-foraged sea lettuce served with tonic or light tonic
- 16 22 **HENDRICKS GIN** A classic gin that helped the new gin renaissance, Hendricks has a less dominant juniper flavour profile in favour of its unique botanicals of Bulgarian rose and cucumber, served with elderflower tonic.
- 16 22 **INK GIN** A premium dry gin made with 13 organic botanicals. lemon myrtle leaf, coriander seed, Tasmanian pepper berry and freshly peeled sundried sweet orange peel. These major ingredients give ink gin its fresh piney, spicy and citrusy aroma and flavour served with elderflower tonic.

## HOUSE SPIRITS

30mls

- 10 JOHNNIE WALKER RED
- 10 JACK DANIELS
- 10 JIM BEAM BOURBON
- 10 BACARDI WHITE RUM
- 10 BUNDABERG RUM
- 10 SAILOR JERRY SPICED RUM
- 10 TANQUERAY GIN
- 10 VODKA O

## BOTTLED - OTHER

- 13 ROYAL JAMAICAN GINGER BEER
- 12 ROOTS N LEAVES GINGER BEER
- 6 XXXX GOLD 3.5%
- 9 CORONA 4.5%
- 10 WILDE GLUTEN FREE PALE ALE

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## WHAT IS A GROWLER?

### CRAFT BEER FROM THE TAP

There is nothing fresher and better tasting than beer straight from the tap. You taste exactly what the brewers have in mind and there's nothing like it.

### SEALED IN FRESHNESS

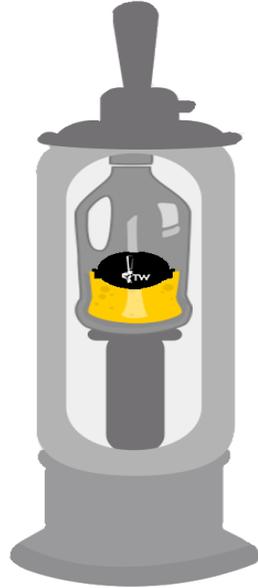
Capping your growler not only keeps specialty craft beer from spilling but also keeps it tasting freshly tapped for at least 7 days. With the CraftTap3.0 it can stay fresh up to 30 days!

### 64OZ // 1.89L

This container holds just under a 6 pack worth of beer. Share your favourite beer amongst friends.

### LIGHT PROTECTION

Growlers that know what they're doing are always amber colored glass or another material that blocks light. Light causes a chemical reaction that ruins a beer's flavour.



## WHAT IS A CROWLER?

### AIR TIGHT SEAL

The air tight seal formed by the canning machine means that carbonation is not allowed to seep out of the can as it sits in your fridge or as you travel.

### KEEPING THINGS FRESH

The ultimate result is that your craft beer stays fresher longer. You no longer have to worry about drinking all the beer within a day or two to keep it from going flat.

### 32OZ // 946ML

Crowlers hold just under 3 cans (330ml) worth of beer. Share your favourite beer amongst friends.

### LIMITED & SEASONALS

Take home your favourite beer straight from the tap!



**paddle sizes**    **BEER PADDLES**

**3    5    10**    **The best way to try our tap beer is with a selection of samples (200mls)**

**BEERGINNERS**

\$13   \$20   \$35    glide through these sessionable, fruity, easy drinking beers. Sit back, relax, and let our beertenders make your beer discovery session perfect for you.

**LOCAL PADDLE**

\$14   \$21   \$37    our beertenders will select the freshest local craft beers on tap for you.

**BEER JOURNEY**

\$15   \$22   \$39    our beertenders will select a range of beers. From sessionable to hop bombs, reds, sours and darks beer. Enjoy the ride!

**THE BOMBER**

\$15   \$22   \$39    a beer paddle packed with an explosion of big flavours. a selection of IPA, DIPa, red ales and NEIPA

**CREATE YOUR OWN**

\$16   \$23   \$40    create your own flight from any tap beers

**GOOD BEER IS CRAFTED**

**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.

## COLD DRINKS

### REGULAR SHAKES

- 6 CHOCOLATE (475ml)
- 6 STRAWBERRY (475ml)
- 6 CARAMEL (475ml)
- 6 VANILLA (475ml)
- 0.5 ADD WHIPPED CREAM

### LOADED SHAKES

- 9 CHOC HAZELNUT chocolate ice cream, hazelnut syrup, whipped cream, crushed hazelnuts (475ml)
- 9 OREO vanilla ice cream, whipped cream, crushed oreos (475ml)
- 9 SALTED CARAMEL vanilla ice cream, caramel syrup, whipped cream, salted caramel drizzle (475ml)

### MOCKTAILS

- 9 STRAWBERRY MINT SPARKLER strawberries, mint, lemon juice and sugar syrup, topped with lemonade and raspberry syrup (475ml)
- 9 FIERY GINGER ginger syrup, mint, orange juice, apple juice, raspberry syrup (475ml)
- 9 RASPBERRY ICED TEA earl grey tea, fresh raspberry syrup, lemon juice (475ml)
- 9 MINT & ROSEMARY ICED TEA rosemary and sugar syrup, lemon juice, mint, lemonade, soda water (475ml)

### SMOOTHIES (available till 4pm)

- 8 MANGO (475ml)
- 8 BANANA (475ml)
- 8 MIXED BERRY (475ml)

### WATER, JUICE & SOFTDRINK

- 4 SMALL - COKE, COKE ZERO, LEMONADE, FANTA, LIFT, GINGER ALE (330ml)
- 6 LARGE - COKE, COKE ZERO, LEMONADE, FANTA, LIFT, GINGER ALE (580ml)
- 9 JUG - COKE, COKE ZERO, LEMONADE, FANTA, LIFT, GINGER ALE (1140ml)
- 4 GINGER BEER // LEMON LIME BITTERS // MT FRANKLIN SPARKLING WATER
- 5 APPLE, CRANBERRY, ORANGE OR PINEAPPLE JUICE (475ml)
- 2.5 KIDS DRINK
- 2 SODA WATER

**PLEASE ORDER AT THE BAR**

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## COFFEE

- 3 ESPRESSO, SHORT MACCHIATO
- 4 FLAT WHITE, LATTE, CAPPUCCINO, LONG BLACK, LONG MACCHIATO
- 7 AFFOGATO scoop of vanilla ice cream drowned in a shot of hot espresso
- 4 CHAI LATTE
- 4 HOT CHOCOLATE, MOCHA (NON DAIRY CHOCOLATE POWDER)
- 1.0 MUG UPGRADE
- 0.5 FLAVOURED SYRUPS
- 0.5 ALMOND, SOY OR ZYMILL

## TEA

- 4 ENGLISH BREAKFAST
- 4 EARL GREY
- .4 GREEN
- 4 PEPPERMINT

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## OPENING HOURS

### OPEN TIMES

MON: 11AM - LATE

TUE: 11AM - LATE

WED: 11AM - LATE

THU: 11AM - 12AM

FRI: 11AM - 12AM

SAT: 8AM - 12AM

SUN: 8AM - LATE

### KITCHEN OPEN TIMES

MON: 11AM - 8.30PM

TUE: 11AM - 8.30PM

WED: 11AM - 8.30PM

THU: 11AM - 9.30 PM

FRI: 11AM - 9.30PM

SAT: 8AM - 9.30PM

SUN: 8AM - 8.30PM

### CRAFT BEER BOTTLESHOP OPEN TIMES

MON: 11AM - 10PM

TUE: 11:AM - 10PM

WED: 11AM - 10PM

THU: 11AM - 10PM

FRI: 11AM - 10PM

SAT: 10AM - 10PM

SUN: 10AM - 10PM

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