



SMALL BITES

BAR BITES

- \$8 BOWL OF CHIPS with aioli & tomato sauce (VG)
- \$10 CHEESY GARLIC BREAD mozzarella, parmesan
- \$10 FRICKLES battered & fried pickles served with smoky aioli
- \$10 ONION RINGS battered and fried with truffle mayo
- \$12 SWEET POTATO CHIPS (V) with aioli
- \$12 PANKO CRUMB SHITAKE MUSHROOMS with aioli
- \$13 CRUNCHY CHICKEN BITES with honey mayo
- \$13 LIME & PEPPER CALAMARI (GFO)
- \$13 VEG NACHOS corn chips, mozzarella, salsa, napoli sauce, sour cream, guacamole
- \$14 BAKED CAMEMBERT with an assortment of breads & crackers
- \$14 1/2 KG WINGS - any single flavour below
- \$14 CHICKEN FLATBREAD PIZZA fresh mozzarella, spinach, onion, cherry tomatoes, feta, plum glaze, smoked aioli
- \$14 CRISPY SKIN PORK BELLY with apple plum sauce (GF)
- \$14 TRIO OF BRUSCHETTA 1x traditional, 1x spicy salami & feta and 1x baked mushroom with black truffle butter

**ANY THREE
BAR BITES
\$33**

CHICKEN WINGS

- \$14 1/2 KG OF FULL WINGS - ANY SINGLE FLAVOUR
- \$24 1KG OF FULL WINGS - ANY SINGLE OR TWO FLAVOURS

BBQ BOURBON

SOUTHERN FRIED with ranch dipping sauce

BUFFALO with blue cheese dipping sauce (medium)

HELLFIRE WINGS with a Greek yoghurt dip. Not for the faint of heart! (hot)

PLEASE ORDER AT THE BAR

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

WE ARE NOT ABLE TO GUARANTEE THAT OUR MENU IS ENTIRELY FREE OF EGGS, GLUTEN, NUTS OR DAIRY



BURGERS

SERVED WITH CHIPS

- \$20 CHICKEN & BACON CLUB SANDWICH**
triple stacker sandwich with grilled chicken, lettuce, tomato, bacon, cheese, aioli (GFO)
- \$20 STEAK SANDWICH** steak fillet, cheese, lettuce, tomato, caramelised onion, plum onion jam, aioli, tomato sauce, ciabatta (GFO)
- \$17 CLASSIC BURGER** beef patty, cheese, tomato, lettuce, aioli, tomato sauce (GFO) **ADD BACON \$2**
- \$2 SWEET POTATO CHIPS UPGRADE**

\$15.99
BURGER
& CHIPS

MON - FRI
TILL 3PM

INCLUDES SANDWICHES
N/A PUBLIC HOLIDAYS



LIGHT MEALS

- \$18 CAESAR SALAD** bacon, parmesan, egg, anchovies (on side), croutons, caesar dressing (GFO). **ADD GRILLED CHICKEN OR LIME & PEPPER CALAMARI \$5**
- \$18 PASTA SALAD** with grilled seasonal vegetables in pesto dressing
- \$19 ROAST PUMPKIN & AVOCADO SALAD** roasted pumpkin, avocado, baby spinach, mesclun, cherry tomato, red onion, chick peas, cashews, lemon tahini dressing (GF, VG).
ADD GRILLED CHICKEN OR LIME & PEPPER CALAMARI \$5
- \$16 VEG NACHOS** corn chips, mozzarella, salsa, napoli sauce, sour cream, guacamole
- \$18 BEEF NACHOS** beef mince with bolognese sauce, corn chips, mozzarella, napoli sauce, sour cream, guacamole

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MAINS

- \$25 **BAKED PUMPKIN PARCEL** with braised leeks, roast kipfler, spinach, slow roast tomato with smokey honey capsicum sauce
- \$27 **BARRAMUNDI** battered **or** grilled barramundi, chips, salad, lemon, tartare (GFO)
- \$28 **PAN-FRIED SALMON** served on a warm kipfler potato with green beans, roast capsicum, cherry tomatoes, rocket and citrus dressing (cooked medium rare to medium) (GF)
- \$29 **PAN-FRIED CHICKEN BREAST** chicken breast fillet topped with ham, avocado, camembert, roast pumpkin, potato, creamy mustard sauce (GFO)
- \$29 **PORK BELLY** twice cooked crispy skin pork belly with caramelised sweet chilli onion jam, mashed potato, apple plum sauce, seasonal vegetables (GF)
- \$30 **RUMP STEAK ANGUS MSA 250G** char-grilled steak served with chips & salad and a choice of gravy, peppercorn or mushroom served on the side
- \$35 **SIRLOIN 250G** char-grilled steak served with chips & salad and a choice of gravy, peppercorn or mushroom served on the side
- \$6 **SIDE OF CHARGRILLED VEGETABLES**
- \$6 **SIDE OF MASHED POTATO**

PARMY & SCHNITZELS

- \$25 **SCHNITZEL 200G** house-made traditional chicken schnitzel, chips, gravy, salad
- \$28 **PARMIGIANA 200G** house-made traditional chicken parmigiana, chips, salad
- \$29 **HAWAIIAN PARMIGIANA 200G** house-made topped with ham & pineapple served with chips & salad
- \$29 **MEXICAN PARMIGIANA 200G** house-made topped with jalapenos, corn chips, sourcream, guacamole, chips & salad
- \$2 **SWEET POTATO CHIPS UPGRADE**



KIDS

KIDS

- \$8 **CHICKEN NUGGETS & CHIPS**
- \$10 **SPAGHETTI BOLOGNESE**
- \$12 **FISH & CHIPS**
- \$12 **KIDS CHEESEBURGER & CHIPS**

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COLD DRINKS

SHAKES

- \$7 CHOCOLATE (475ml)
- \$7 STRAWBERRY (475ml)
- \$7 CARAMEL (475ml)
- \$7 VANILLA (475ml)

MOCKTAILS

- \$10 STRAWBERRY MINT SPARKLER strawberries, mint, lemon juice, sugar syrup, topped with lemonade and raspberry syrup (475ml)
- \$10 MINT & ROSEMARY LEMONADE rosemary and sugar syrup, lemon juice, mint, lemonade (475ml)
- \$10 RASPBERRY ICED TEA earl grey tea, fresh raspberry syrup, lemon juice (475ml)

WATER, JUICE & SOFTDRINK

- \$4 COKE (330ml), COKE ZERO (330ml), LEMONADE (330ml)
LIFT (330ml), FANTA (330ml), GINGER ALE (330ml)
- \$4 GINGER BEER - BUNDABERG
- \$4 SPARKLING WATER
- \$5 LEMON LIME BITTERS freshly made with bitters, lemonade, dash of lime cordial, fresh lime & lemon wedge (425ml)
- \$5 APPLE, CRANBERRY, ORANGE OR PINEAPPLE JUICE (475ml)
- \$2.5 KIDS DRINK (small plastic cup)
- \$3.5 KIDS MILKSHAKE (small plastic cup)



PLEASE ORDER AT THE BAR

150ML
750ML
SPARKLING

\$10	\$45	GRANT BURGE PETITE BUBBLES SA
\$10	\$45	DA LUCA PROSECCO Italy

WHITE

\$10	-	MUD HOUSE - SAUV BLANC (ON TAP) marlborough
\$14	\$60	HOWARD VINEYARD '400M' - SAUV BLANC adelaide hills
\$12	\$55	DAVID HOOK - PINOT GRIGIO hunter valley
\$10	-	GRANT BURGE - PINOT GRIS (ON TAP) adelaide hills
\$11	\$50	ROB DOLAN TRUE COLOURS - CHARDONNAY yarra valley
\$13	\$55	PETALUMA WHITE LABEL - CHARDONNAY adelaide hills
\$12	\$55	AMBERLEY KISS & TELL - MOSCATO WA

RED

\$11	\$50	DAYS OF ROSE - ROSÉ SA
\$13	\$55	ARTEA ROSE - ROSÉ France
\$11	\$50	JOSEF CHROMY PEPIK - PINOT NOIR tasmania
\$13	\$55	RABBIT RANCH - PINOT NOIR central otago
\$12	\$55	ST HALLETT - SHIRAZ eden valley
\$12	\$55	GRANT BURGE CAMERON VALE - CAB SAV barossa valley
\$12	\$55	GRANT BURGE HILLCOT - MERLOT barossa valley



COCKTAILS

HOUSE COCKTAILS

- \$15 WATERMELON ROSÉ SPRITZ dry rose, watermelon liqueur, soda
- \$18 CANDY APPLE vanilla vodka, apple schnapps, fireball whiskey, fresh apple juice, maple syrup, cinnamon
- \$18 FAIRY FLOSS FANTASY jelly bean vodka, elderflower liqueur, lime, sour strap, fairy floss
- \$18 GIN & ELDERFLOWER MOJITO gin, elderflower liqueur, lime, mint, apple juice
- \$18 GRAPE BUBBLEGUM MOJITO bacardi, grape liqueur, bubblegum syrup, grape juice, lime, mint, lemonade
- \$18 RASPBERRY & GINGER MOJITO spiced rum, chambord, lime, mint, ginger beer
- \$18 JUNGLE JUICE gold rum, coconut rum, mango nectar, pineapple, passionfruit
- \$18 NORTHSIDE SLING vanilla vodka, cherry liqueur, triple sec, lemon juice, sugar, soda
- \$18 PINK GRAPEFRUIT MARGARITA tequila, triple sec, pink grapefruit juice, lime, agave, pink salt
- \$18 SALTED CARAMEL ESPRESSO MARTINI vodka, kahlua, salted caramel syrup, cold drip espresso
- \$18 TAPWORKS COOLER vodka, malibu, pineapple, cranberry

CLASSICS

- \$15 BERRY CHAMPAGNE chambord, prosecco, raspberries
- \$17 APEROL SPRITZ aperol, prosecco, soda, orange
- \$17 OLD FASHIONED makers mark, orange bitters, sugar
- \$17 CUBAN MOJITO bacardi, lime, mint, sugar, soda
- \$17 COSMOPOLITAN vodka, triple sec, cranberry, lime
- \$17 MARGARITA tequila, triple sec, lime, sugar, salt
- \$18 ESPRESSO MARTINI vanilla vodka, kahlua, sugar, cold drip espresso
- \$18 FRENCH MARTINI vodka, chambord, pineapple
- \$18 LYCHEE MARTINI brisbane gin, lychee liqueur, lemon, apple
- \$18 PORNSTAR MARTINI vanilla vodka, passionfruit, lime, prosecco
- \$18 ZOMBIE spiced and gold rums, lime, falernum, grapefruit, orange, bitters
- \$19 LONG ISLAND ICED TEA vodka, gin, bacardi, tequila, triple sec, lemon juice, coke

**30ML
STANDARD G&T
TUMBLER**

**45ML
GOBLET WITH
PREMIUM TONICS
& GARNISH**

\$11	\$17	TANQUEARAY England
\$11	\$17	BROOKIES SLOW A rare gin made from the jewel of our rainforest, the Davidson Plum. This Gin is the first of its kind. Expect exhilarating flavours of rose, watermelon & bright plum. Byron Bay
\$11	\$17	ROKU is crafted using six unique Japanese botanicals & eight traditional gin botanicals. These botanicals are infused, distilled giving the gin a unique & balanced flavor. Japan
\$12	\$18	WHITLEY NEIL RHUBARB & GINGER The taste of an english country garden with a tart crisp edge. England
\$12	\$18	WHITLEY NEIL RASPBERRY An initial and distinct juniper, coriander & liquorice flavour that gives way to a bright, fresh vibrant taste of Scottish raspberries. England
\$12	\$18	WHITLEY NEIL PINK GRAPEFRUIT Wonderfully creamy, with enough juniper bite & herbaceous tastiness to balance the citrus brightness. England
\$12	\$18	NOSFERATU BLOOD ORANGE With its distinctive red hue, this gin is delicate, yet packs a punch with botanicals such as Albanian juniper berries, blood orange peel, fresh navel oranges, dried orange peel, roasted fenugreek, coriander seeds, cardamom seeds, wormwood & angelica root. Melbourne
\$13	\$19	BRISBANE GIN A hint of sunshine with every sip. Lovingly handcrafted in small batches. It has a smooth profile with a delightfully tangy finish Brisbane
\$13	\$19	HENDRICKS 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. Scotland
\$13	\$19	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. It gives its fresh piney, spicy and citrusy aroma and flavour. Tumbulgum, AU
\$14	\$20	GREEN ANT 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. Kent town, AU



BEER PADDLES

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



paddle sizes

3	5	10
600ml	1L	2L

\$15 \$20 \$35

BEERTENDERS OR CREATE YOUR OWN

Our beertenders can create a beer journey with a focus on mostly sessionable beers and a few interesting beers in the mix.

You can also create your own paddle from any of our beers, ciders or ginger beers on tap.



BOTTLED

- \$10 CORONA 4.5%
- \$10 BURLEIGH BIGHEAD - NO CARBS
- \$10 GLUTEN FREE - ROTATING BOTTLE RANGE
- \$10 PEAR CIDER - ROTATING BOTTLE RANGE
- \$7 XXXX GOLD 3.5%
- \$6 0% ALCOHOL CRAFT BEER - ROTATING BOTTLE RANGE

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