



SMALL BITES

**ANY THREE
SMALL BITES
\$35**

- \$9 **CHEESY GARLIC BREAD** mozzarella, parmesan
- \$10 **BOWL OF CHIPS** with aioli & tomato sauce
- \$14 **SWEET POTATO CHIPS** with aioli
- \$13 **BRUSCHETTA** (3) tomato, onion, herbs, toasted sourdough
- \$13 **KARAAGE CHICKEN** with kewpie mayo, lime wedge
- \$14 **LEMON PEPPER CALAMARI** with tartare sauce, lime wedge (GFO)
- \$14 **PORK BELLY BITES** with apple plum sauce (GFO)
- \$14 **CHICKEN FLATBREAD PIZZA** fresh mozzarella, spinach, onion, cherry tomatoes, feta, plum glaze, smoked aioli
- \$14 **MARGHERITA FLATBREAD PIZZA** tomato, parmesan, fresh basil, buffalo mozzarella, napoli sauce
- \$14 **PEPPERONI FLATBREAD PIZZA** mozzarella cheese, napoli base
- \$15 **BAKED CAMEMBERT** toasted sourdough, crackers & grissini (GFO)
- \$15 **NACHOS (SMALL)** corn chips, mozzarella, house-made salsa with napoli sauce, sour cream, guacamole (GFO)
// ADD beef +\$6 // ADD pulled pork +\$6 // ADD sliced jalapenos +\$2
- \$15 **1/2 KG WINGS** - any single flavour below

CHICKEN WINGS

- \$15 **1/2 KG OF FULL WINGS** - ANY SINGLE FLAVOUR
- \$25 **1 KG OF FULL WINGS** - ANY SINGLE OR TWO FLAVOURS

BBQ BOURBON

SOUTHERN FRIED dry rub southern fried with ranch dipping sauce

CHIPOTLE (mild)

BUFFALO with blue cheese dipping sauce (medium)

HELLFIRE WINGS with a Greek yoghurt dip (hot)

**PLEASE ORDER AT THE BAR
OR ONLINE - FROM YOUR TABLE**

(GF) GLUTEN FRIENDLY / (V) VEGETARIAN / (GFO) GLUTEN FREE OPTION / (VG) VEGAN / (DF) DAIRY FREE
CHIPS ARE NOT GLUTEN FREE

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



BURGERS

SERVED WITH CHIPS

- \$22 WAGYU BEEF BURGER** 150g wagyu beef patty, cheese, tomato, lettuce, aioli, tomato sauce, milk bun, chips (GFO)
- \$24 BEEF, BACON & EGG BURGER** 150g wagyu beef patty, bacon, fried egg, cheese, tomato, lettuce, aioli, tomato sauce, milk bun, chips (GFO)
- \$24 BRISKET BURGER** grilled brisket, honey mayo slaw, bourbon bbq sauce, caramelised plum onion jam, milk bun, chips (GFO)
- \$24 GRILLED CHICKEN BURGER** marinated chicken thigh, bacon, lettuce, tomato, cheese, special sauce, milk bun, chips (GFO)
- \$24 PULLED PORK BURGER** marinated bbq pulled pork, honey mayo slaw, smokey mayo, milk bun, chips (GFO)
- \$24 RIB FILLET STEAK SANDWICH** rib fillet steak 150g, cheese, lettuce, tomato, caramelised plum onion jam, aioli, tomato sauce, ciabatta, chips (GFO)
- \$20 CHICKPEA & LENTIL BURGER** served on a milk or potato bun (VG) with lettuce, tomato, vegan cheese, capsicum sauce, chips (DF)
- \$2.5 SWEET POTATO CHIPS UPGRADE**
- \$2 ADD BACON RASHER (1)**
- \$2 GLUTEN FREE BUN**

\$20*
BURGER
& CHIPS

MON - FRI
TILL 5PM

*EXCLUDES-
*STEAK SANDWICH
*BEEF, BACON & EGG
*PUBLIC HOLIDAYS



LIGHT MEALS

- \$21 CAESAR SALAD** bacon, parmesan, boiled egg, anchovies, croutons, caesar dressing (GFO) **ADD - GRILLED CHICKEN +\$5 // LEMON PEPPER CALAMARI +\$5 // CAULIFLOWER BITES +\$5**
- \$21 ROAST PUMPKIN & AVOCADO SALAD** roasted pumpkin, avocado, baby spinach, mesclun, cherry tomato, red onion, chick peas, cashews, lemon tahini dressing (VG, GFO, DF) **ADD - GRILLED CHICKEN +\$5 // LEMON PEPPER CALAMARI +\$5 // CAULIFLOWER BITES +\$5**
- \$18 VEG NACHOS (LARGE)** corn chips, mozzarella, house-made salsa with napoli sauce, sour cream, guacamole (GFO) // **ADD sliced jalapenos \$2**
- \$24 BEEF NACHOS** beef mince with house-made bolognese sauce, corn chips, mozzarella, sour cream, guacamole (GFO) // **ADD sliced jalapenos \$2**
- \$24 PULLED PORK NACHOS** corn chips, mozzarella, guacamole, sour cream, marinated bbq pulled pork (GFO) // **ADD sliced jalapenos \$2**

(GF) GLUTEN FRIENDLY / (GFO) GLUTEN FREE OPTION / CHIPS ARE NOT GLUTEN FREE - SIDE SALAD ALTERNATIVE (V) VEGETARIAN / (VG) VEGAN / (DF) DAIRY FREE
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- \$23 CARBONARA PASTA** fettucini, speck, cream, mushrooms, topped with shaved parmesan // **ADD CHICKEN \$5**
- \$28 CREAMY GARLIC PRAWN PASTA** farfalle pasta, cherry tomatoes, garlic, onion, mushrooms, pesto, shaved parmesan, spinach, cream
- \$27 SCHNITZEL** house-made traditional chicken schnitzel, side salad, chips, gravy
- \$29 PARMIGIANA** house-made traditional chicken parmigiana topped with ham & cheese, side salad, chips
- \$30 MEXICAN PARMIGIANA** house-made chicken parmigiana topped with ham, cheese, jalapenos, corn chips, sourcream, guacamole, side salad, chips
- \$29 BARRAMUNDI** grilled or battered barramundi, lemon wedge, tartare, side salad, chips (GFO, DF)
- \$29 PAN-FRIED CHICKEN BREAST** chicken breast fillet topped with ham, avocado, camembert & a creamy mustard sauce, served with roasted pumpkin, potatoes (GFO)
- \$29 SEARED SALMON WITH PUMPKIN PUREE** served with citrus beurre blanc, roasted baby carrots, cauliflower, green beans (GFO)
- \$32 PORK BELLY** twice cooked crispy skin pork belly with caramelised plum onion jam, mashed potato, apple plum sauce, roasted baby carrots, green beans, cauliflower (GFO, DF)
- \$34 RUMP STEAK ANGUS MSA 250G** char-grilled steak, chips, side salad and a choice of gravy, peppercorn or mushroom sauce, served on the side (GFO)
- \$37 SIRLOIN 250G** char-grilled steak, chips, side salad and a choice of gravy, peppercorn or mushroom sauce, served on the side (GFO)
- \$3 EXTRA SAUCE - MUSHROOM, GRAVY, PEPPERCORN**
- \$2.5 SWEET POTATO CHIPS UPGRADE**
- \$2.5 MASH & VEGETABLES UPGRADE** potato mash, roasted baby carrots, green beans, cauliflower

- \$9 CHICKEN NUGGETS & CHIPS**
- \$13 BATTERED FISH & CHIPS**
- \$12 HAM & CHEESE FLATBREAD PIZZA**
- \$14 KIDS CHEESEBURGER & CHIPS**



COLD DRINKS

SHAKES

- \$8 CHOCOLATE (475ml)
- \$8 STRAWBERRY (475ml)
- \$8 CARAMEL (475ml)
- \$8 VANILLA (475ml)

MOCKTAILS

- \$10 BLUE LAGOON blue curacao syrup, lemon juice, lemonade, cherry
- \$10 CINDERELLA non alcoholic pink gin, lemon juice, sugar syrup, blood orange soda
- \$10 PASSIONFRUIT MARGARITA - NON ALCOHOLIC lyres agave reserva, orange sec, lime, agave, passionfruit puree
- \$10 RASPBERRY GINGER SPRITZ homemade raspberry syrup, lime, ginger beer, candied ginger
- \$10 STRAWBERRY MINT SPARKLER strawberries, mint, lemon juice, sugar syrup, lemonade, strawberry puree
- \$10 VIRGIN MOJITO - NON ALCOHOLIC lime, mint, sugar syrup, apple juice, soda

COLD DRINKS

- \$4.2 COKE, COKE ZERO, LEMONADE (375ml can)
- \$4.2 GINGER ALE (375ml can)
- \$4.2 SODA WATER (300ml bottle)
- \$4.5 GINGER BEER - BUNDABERG (375ml bottle)
- \$4.5 SPARKLING WATER - SAN PELLEGRINO (250ml bottle)
- \$6 APPLE, ORANGE, CRANBERRY OR PINEAPPLE JUICE (475ml)
- \$6 LEMON LIME BITTERS freshly made with bitters, lemonade, dash of lime cordial, fresh lime & lemon slice (425ml)
- \$2.8 KIDS DRINK (small plastic cup)

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150ML	250ML	750ML	
			SPARKLING
\$11	-	\$48	GRANT BURGE PETITE BUBBLES South Australia
\$11	-	\$48	DA LUCA PROSECCO Italy
			WHITE
\$12	\$17.5	-	MUD HOUSE - SAUV BLANC (ON TAP) Marlborough, NZ
\$14	\$20	\$55	HOWARD VINEYARD '400M' - SAUV BLANC Adelaide Hills
\$12	\$17.5	\$50	DAVID HOOK - PINOT GRIGIO Hunter Valley
\$12	\$17.5	\$50	GRANT BURGE - PINOT GRIS Adelaide Hills
\$12	\$17.5	\$50	ROB DOLAN 'TRUE COLOURS' - CHARDONNAY Yarra Valley
\$12	\$17.5	\$50	AMBERLEY KISS & TELL - MOSCATO Western Australia
			RED
\$12	\$17.5	\$50	DAYS OF ROSE - DRY ROSÉ South Australia
\$12	\$17.5	\$50	ST HALLETT - SHIRAZ Eden Valley
\$14	\$20	\$55	TEUSNER 'BILMORE' - SHIRAZ Barossa Valley
\$14	\$20	\$55	RABBIT RANCH - PINOT NOIR Central Otago
-	-	\$50	SMOKIN' BARRELS 'SINGLE VINEYARD' - MERLOT Barossa Valley
-	-	\$50	SMOKIN' BARRELS 'SINGLE VINEYARD' - CAB SAV Barossa Valley

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COCKTAILS

HOUSE COCKTAILS

- \$19 **CANDY APPLE** vanilla vodka, apple schnapps, fireball whiskey, apple juice, maple syrup, cinnamon rim
- \$19 **FAIRY FLOSS FANTASY** jelly bean infused vodka, elderflower liqueur, lime, sourstrap, fairy floss
- \$19 **GIN & ELDERFLOWER MOJITO** gin, elderflower liqueur, lime, mint, apple juice, soda
- \$19 **GRAPE BUBBLEGUM MOJITO** bacardi, grape liqueur, bubblegum syrup, grape juice, lime, mint, lemonade
- \$19 **RASPBERRY & GINGER MOJITO** spiced rum, chambord, lime, mint, raspberry syrup, ginger beer
- \$19 **MANGO WEISS** bacardi, mango liqueur, coconut cream, mango puree
- \$19 **LEMON TARTINI** vanilla vodka, limoncello, frangelico, lemon, pineapple juice
- \$19 **SALTED CARAMEL ESPRESSO MARTINI** vodka, kahlua, salted caramel syrup, cold drip espresso
- \$19 **TIM TAM MARTINI** honey vodka, white creme de cacao, chocolate syrup, cold drip espresso
- \$19 **PINK PANTHER** pink gin, lemon, sugar, blood orange soda
- \$19 **PINK GRAPEFRUIT MARGARITA** tequila, triple sec, pink grapefruit juice, lime, agave, pink salt rim
- \$19 **SUNDOWNER** vodka, peach liqueur, strawberry puree, pineapple juice, lime
- \$19 **TAPWORKS COOLER** vodka, malibu, pineapple juice, cranberry juice

CLASSICS

- \$16 **APEROL SPRITZ** aperol, prosecco, soda, orange
- \$18 **OLD FASHIONED**
- \$19 **COSMOPOLITAN** vodka, triple sec, cranberry juice, lime
- \$19 **MOJITO** bacardi, lime, mint, sugar, soda
- \$19 **MARGARITA** tequila, triple sec, lime, sugar, salt rim
- \$19 **ESPRESSO MARTINI** vanilla vodka, kahlua, sugar, cold drip espresso
- \$19 **FRENCH MARTINI** vodka, chambord, pineapple juice
- \$19 **LYCHEE MARTINI** gin, lychee liqueur, lemon, apple juice
- \$19 **PORNSTAR MARTINI** vanilla vodka, passionfruit, lime, prosecco, passoa
- \$20 **LONG ISLAND ICED TEA** vodka, gin, bacardi, tequila, triple sec, lemon juice, coke

30ML

45ML

GINS



SERVED IN A GOBLET WITH FEVER TREE PREMIUM TONIC
OR ELDERFLOWER TONIC

- \$13 \$18 TANQUERAY LONDON DRY GIN**
A juniper-forward gin with distinctive flavours of piney juniper and feint lemon zest. It is these perfectly balanced botanicals of juniper, coriander, angelica and liquorice which create a classic base for every gin cocktail without overpowering it. **Scotland**
- \$14 \$19 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**
- \$14 \$19 WHITLEY NEIL RHUBARB & GINGER**
The taste of an english country garden with a tart crisp edge. **England**
- \$14 \$19 WHITLEY NEIL PINK GRAPEFRUIT**
Wonderfully creamy, with enough juniper bite & herbaceous tastiness to balance the citrus brightness. **England**
- \$14 \$19 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**
- \$14 \$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**
- \$14 \$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 \$19 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 taps is with a selection of samples in 200ml glasses.



PADDLE SIZES

600ml

3 beers

\$18

1L

5 beers

\$26

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, vodka or ginger beers on tap.

FAVOURITES



EASY DRINKING



BEER JOURNEY



BEER LOVER



CANS & BOTTLED

\$10 GLUTEN FREE - ROTATING RANGE

\$8 ZERO ALCOHOL (0.5%) - HEAPS NORMAL XPA - 375ML CAN

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