

TAP831

FOOD MENU

SMALL & SHARE PLATES

Bread & Dip (V)	13	Prawn & Ginger Dumplings - 4 pcs	15
<i>Turkish Bread, Kalamata Olives, Rosemary Salt & House-made Dip</i>		<i>Chilli, Coriander, Soy Sauce</i>	
Nachos (GF & V)	14	Baked Mushrooms - 3 pcs (V)	14
<i>Corn Chips, Mozzarella, Guacamole, Salsa, Black Beans, Sour Cream, Jalapeños</i>		<i>Stuffed With Fetta, Fior di Latte, Toasted Almonds & Kale Pesto</i>	
Crispy Fried Calamari (GF AVAILABLE UPON REQUEST)	15	Kale & Three Cheese Arancini - 2 pcs (V)	13
<i>Singaporean Chilli Sauce, Lime</i>		<i>Bush Tomato Jam & Parmesan</i>	
Southern Fried Chicken Ribs	13	Spicy Wedges (V)	12
<i>Charred Jalapeño Mayo, Chilli Caramel Glaze</i>		<i>With Sweet Chilli & Sour Cream</i>	
		Sweet Potato Fries	12
		<i>Basil Aioli</i>	

SALADS

- Super Food Salad** (V) 18
Freekeh, Goji Berries, Corn, Cauliflower, Scallions, Avocado, Cherry Tomato, Mint, Kale & Sunflower Seeds with Tahini Dressing. Add: Chicken \$5 (or) Miso Salmon \$6
- Asian Bowl** (GF & V) 18
Kale, Spanish Onion, Golden Beets, Cabbage, Carrot, Edamame & Brown Rice topped with Furikake & Roast Sesame dressing. Add: Chicken \$5 (or) Miso Salmon \$6
- Thai Beef Salad** 20
Asian Slaw, Lychee, Cucumber, Cherry Tomato, Spanish Onion, Holy Basil, Gem Lettuce topped with Peanuts, Garlic & Coconut Shavings

PASTA

- House Made Tortellini** (V) 24
Filled with Ricotta & Porcini in a Creamy Spinach sauce with Pecorino & Enoki
- Prawn Spaghetti** 26
Grilled Tiger Prawns, Garlic, Chilli, Basil tossed with Truss Tomato & Cray Fish Oil
- Saffron Seafood Risotto** (GF) 26
Prawns, Clams, Barramundi, Spring Peas & Fennel

CLASSICS

Free Range Chicken Parmigiana	25
<i>Panko Crumbed Chicken Breast topped with Napoli, Champagne Ham & Mozzarella served with House Salad & Chips</i>	
Pale Ale Battered Barramundi Fillets (GF AVAILABLE UPON REQUEST)	23
<i>Served with House Salad & Chips, Tartare Sauce & Lemon</i>	
Wagyu Beef Burger (180GM)	25
<i>Bacon Jam, Cos Lettuce, Tomato, Cheddar Cheese, Dill Pickles & TAP's Secret Sauce on a Milk Bun served with Chips</i>	
Southern Fried Chicken Burger	22
<i>Bacon Jam, Avocado, Cos Lettuce, Tomato, Cheddar Cheese & Sriracha Aioli on a Milk Bun served with Chips</i>	
Lemon Pepper Calamari (GF)	24
<i>Lightly Fried Calamari, Coleslaw, Thyme Aioli served with Chips</i>	
Pulled Jackfruit Burger (V)	23
<i>Coleslaw, Homemade Peach BBQ Sauce on a Milk Bun served with Chips</i>	

MAINS

Grilled Chicken Breast (GF) <i>Stuffed with Ratatouille, Fior di Latte, Potato Mash, Asparagus & Red Wine Jus</i>	28
Pan fried Atlantic Salmon (GF) <i>Sautéed Kipflers & Chard, Seafood Beurre Blanc & Broccolini</i>	30
Braised Lamb & Coconut Curry (GF) <i>Saffron Pulao, Pickled Vegetables, Coriander served with a Pappadum</i>	26
Veal Scallopini (GF) <i>Paris Mash, Charred Broccolini & Mushroom Cream Sauce</i>	29
Baked Pumpkin (GF & V) <i>Tabini & Cumin Yoghurt, Preserved Lemon & Parsley Salad with Puffed Rice & Grains</i>	21

FROM THE CHARGRILL

John Dee Warwick | Grain Fed 150 days | MB 2-3+

Wagyu Rump \$39
250gm

or

Scotch Fillet \$42
300gm

Served with House Salad & Chips

Sauces: *Red Wine
Mushroom
Peppercorn
Garlic Butter
Mustard*

Sides (\$7ea): *Seasonal Vegetables
Potato Mash*

Additional Sauce \$3

VEGAN & GLUTEN FREE

Cheese = Vegan Cheese | Starch = Rice or Potato Starch | Ice-cream = Rice Milk or Coconut Milk

Nachos 15

Corn Chips, Guacamole, Salsa, Black Beans, Jalapeño & Cheese

Baked Mushrooms 15

Ratatouille, Cheese & Micro Herbs

Asian Bowl 19

Kale, Spanish Onion, Golden Beets, Cabbage, Carrot, Edamame & Brown Rice topped with Roast Sesame Dressing

Parmigiana di Verdure 26

Napoli, Cheese & House Made Salad

Chickpea & Eggplant Curry 24

Sweet Potato & Tofu tossed with Red Curry Sauce & Saffron Pulao

Double Chocolate Lamington 15

Vanilla Ice-cream & Fresh Strawberry

KIDS MENU | \$12 CHILDREN 12 YRS & UNDER

Southern Fried Chicken Tenders & Chips (GF AVAILABLE UPON REQUEST)

Fish & Chips (GF AVAILABLE UPON REQUEST)

Calamari & Chips (GF)

Pasta Napoli

SIDES | \$7

Thick Cut Chips

House Aioli

Sautéed Vegetables (GF)

Garlic Butter

House Garden Salad (GF)

Honey Mustard Dressing

Creamy Mash Potato (GF)

DESSERTS

Sticky Date Pudding

Served warm with Salted Caramel Sauce, Vanilla Ice-Cream & Fresh Strawberry

11

Bombe Alaska

Vanilla Sponge, Mandarin Sorbet, Italian Meringue

12

Affogato

Vanilla Ice-Cream served with a shot of Espresso and your choice of Amaretto, Baileys, Frangelico or Kahlua

15

