

Welcome to the Gumdale Tavern. When you're at the Gumdale Tavern we want you to have an enjoyable time - whether it's a few drinks with friends, a family night out, watching footy with the boys or an extravagant function when you see what we have to offer you'll definitely have a smile on your face.

It goes without saying that we love food. Our passionate chefs source the freshest local produce and create delicious affordable dishes. With their collective industry experience, they've created a diverse and exciting menu to suit all tastes.

Gumdale Tavern has a range of different areas for everyone to enjoy whether it's a meal in our dining room, a beer or glass of wine in the terrace area or just stopping in for a coffee.

For our families with children, we have a kid's playroom and seating nearby to keep an eye on the little ones.

Whatever the occasion the staff and Managers at the Gumdale Tavern are here.

We also host lots of great events such as Melbourne Cup, Halloween, Valentine's Day, Mother's Day and Father's Day and food and wine tasting events. Be sure to keep up to date of all the happenings at the Gumdale Tavern through our website and our facebook page

We looking forward to seeing you again soon.

Confit Garlic Bread	<u>Starters</u>
	\$9.5
Add Cheese	\$1.0
Add Bacon	\$2.0
Gumdale tartlets (V) 3 tartlets with Semi sundried tomatoes, b petite garden salad, house dressing.	\$14.5 raised onion and house marinated Danish feta tartlet with
Chicken wings 1KG all wings	\$13.50
Peri Peri	
Smokey BBQ	
Buffalo, house made hot sauce with sour	cream
Pakora's (GF) (V)	\$13.5
Flash fried vegetable dumplings, onion, ca	arrot, coriander, zucchini, garlic and ginger, with tamarine
dipping sauce	
Add prawns -	\$6.50
Thai fish cakes (GF)	\$10.5
	rot, bean shoots, mint, coriander and greens with Nam Ji
dressing.	, , , , ,
<u>Kids Menu</u> - Under 12	\$9.9
All kids meals are served with chips or sal for dessert.	ad and tomato sauce and include a soft drink and ice crea
Grilled chicken strips (GF)	Vegetable frittata (GF) (V)
House made cheeseburger (GFR)	100g rib fillet steak (GF)
Crumbed calamari	
<u>L</u>	ighter Options
<u>L</u> Mediterranean salad (GF) (V)	<u>ighter Options</u> \$17.5
– Mediterranean salad (GF) (V)	\$17.5 hini, roast bell peppers, olives, house marinated feta
Mediterranean salad (GF) (V) Roast pumpkin, grilled eggplant and zucch	\$17.5 hini, roast bell peppers, olives, house marinated feta
Mediterranean salad (GF) (V) Roast pumpkin, grilled eggplant and zucch cheese, Spanish onion, carrot, garden gre Thai Beef Salad (GF)	\$17.5 hini, roast bell peppers, olives, house marinated feta ens, drizzled with balsamic glaze \$18.9 iander, mint, red onion, carrot, pickled cucumber, bean
Mediterranean salad (GF) (V) Roast pumpkin, grilled eggplant and zucch cheese, Spanish onion, carrot, garden gre Thai Beef Salad (GF) Marinated beef strips, with capsicum, cor	\$17.5 hini, roast bell peppers, olives, house marinated feta ens, drizzled with balsamic glaze \$18.9 iander, mint, red onion, carrot, pickled cucumber, bean
Mediterranean salad (GF) (V) Roast pumpkin, grilled eggplant and zucch cheese, Spanish onion, carrot, garden gre Thai Beef Salad (GF) Marinated beef strips, with capsicum, cor shoots, crispy noodle, fried shallots and N Tea smoked chicken salad (GF)	\$17.5 nini, roast bell peppers, olives, house marinated feta ens, drizzled with balsamic glaze \$18.9 iander, mint, red onion, carrot, pickled cucumber, bean am Jim dressing
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Lemon, lime and chilli infused EVO, pan seared prawns, spring onion, tossed through linguini, and fresh lemon wedge.

Mains

Oven baked Barramundi (GF)

Barramundi, Seasonal vegetables, potato mash, with a white wine cream reduction and fresh lemon wedge, finished with fried capers.

Vegetable Frittata (GF) (V)

Roasted pumpkin, zucchini, red onion, spinach, capsicum, eggplant, slow baked with eggs, served with a house salad and balsamic glaze.

Calamari (GFR)

Lightly dusted salt and pepper calamari served with chips, salad and house tartare and lemon wedge.

Lamb curry (GF) \$22.0 Slow cooked mango infused lamb curry served with rice, natural yogurt and coriander.

Crispy skinned chicken breast (GF)	\$22.90
Oven baked chicken breast served with kumara colcannon mash, seasonal vegetables,	with Au jus.
Smokey BBQ Beef Ribs (GF)	\$25.5
4 hours slow cooked, with Potato mash and seasonal vegetables.	
Slow cooked Guinness pie	\$23.9
Braised beef in Guinness with parsnip, carrot, peas, onion, garlic in a rich sauce with a pserved with chips and salad	pastry top

The Manwich \$19.9 Rib fillet steak, 2 rasher bacon, egg, beetroot, lettuce, tomato, onion jam, cheese with confit aioli served with sweet potato fries.

Steaks (GFR)

All of our steaks come with your choice of sauce, chips and salad or vegetables and mash

200g Rump Steak	\$21.0
300g Rib Fillet	\$32.0
200g Eye Fillet	\$34.50

Sauces

Dianne, Mushroom, peppercorn, gravy or creamy garlic sauce.

Sides Chips & aioli (GF) Sweet potato fries & aioli (GF) Vegetables Wedges

GF – GLUTEN FREE I GFR – GLUTEN FREE ON REQUEST I V – VEGITARIAN Extra house made sauces \$1.50 | GF Options available with a surcharge of \$1.50 | GFR options can increase wait times I 15% Surcharge on public Holidays I

\$6.5

\$18.9

\$19.9

\$26.5

<u>Lunch Menu</u>

Pulled Pork Burger (GFR) House made spiced coleslaw, pulled pork, house made aioli sauce served with chips.	\$16.9
BLT 2 Rasher Bacon, lettuce, tomato on toasted Turkish bread served with chips.	\$13.5
Beer battered flat head Classic fish and chips served with salad, tartare sauce and lemon wedge.	\$12.9
200g Rump Steak Chargrilled rump steak cooked to your liking served with chips and salad and your choice	\$15.5 e of sauce
Lunch Calamari Salt and pepper calamari served with chips, salad and house made tartare.	\$13.0
Vegetable Frittata (GF) (V) Roasted pumpkin, zucchini, red onion, spinach, capsicum, eggplant, slow baked with egg with a house salad and balsamic glaze.	\$15.9 gs, served
Beef burger House made beef pattie with lettuce, tomato, onion jam, cheese, drizzled with aioli serv chips.	\$16.9 red with
Fresh crumbed Chicken Schnitzel 200g Chicken schnitzel cooked until golden, served with chips, salad and gravy.	\$12.9