

SMALL

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| DIPS & CERIGNOLA OLIVES (V) TURKISH BREAD, ROSEMARY SALT | 13 |
| NACHOS (V, GF) CORN CHIPS, MOZZARELLA, GUACAMOLE, FRESH SALSA, CRUSHED BLACK BEANS, JALAPENOS | 12 |
| SEARED PORT PHILLIP SCALLOPS (GF) ROCKMELON, ROCKET, SAUCE VIERGE | 14 |
| SALT & PEPPER CALAMARI CABBAGE & APPLE SALAD, SRIRACHA AIOLI | 14 |
| ROSEMARY LAMB SKEWERS (GF) MINT YOGHURT | 13 |
| SOUTHERN-FRIED CHICKEN DRUMETTES PICKLES, SMOKED BACON MAYO | 11 |
| HOUSE-MADE ARANCINI (V) PUMPKIN, PARMESAN, ROMESCO SAUCE | 10 |
| LOBSTER ROLL HOUSE AIOLI, SHALLOTS, DIJON, CHIVES, BRIOCHE | 10 |
| PULLED BEEF ROLL SLOW BRAISED BEEF BRISKET, BUTTERMILK SLAW, HOUSE SPICY BBQ SAUCE, BRIOCHE | 8 |
| SPICY WEDGES (V) SWEET CHILLI, SOUR CREAM | 11 |
| SEASONED CHIPS (V) GARLIC AIOLI | 11 |
| TACO'S (GF) CHOOSE TWO FOR 12 OR THREE FOR 16 - BRAISED LAMB SHOULDER CUCUMBER & CORIANDER SALSA, CUMIN YOGHURT, CHEESE, LIME - PULLED BEEF BRISKET PICO DE GALLO, TASTY CHEESE, CHIPOTLE MAYO, AVOCADO, LIME - SPICED BLACK BEAN TACO (V) CUMIN INFUED SWEET POTATO, CORN, CHEESE, AVOCADO, CORIANDER, SPICY CREMA | 16 |
| TAP SHARING PLATTER SUITABLE FOR 2-3 PEOPLE. CHEFS SELECTION OF OUR FAVOURITES | 34 |

MAINS

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| FREE-RANGE CHICKEN PARMIGIANA PANKO CRUMBED CHICKEN BREAST, NAPOLI, CHAMPAGNE HAM, MOZZARELLA SERVED WITH HAND- CUT CHIPS & GREEN SALAD | 22 |
| PALE ALE BATTERED BARRAMUNDI FILLETS THICK-CUT CHIPS, GREEN SALAD, TATAR SAUCE, LEMON | 20 |
| TAP BURGER DRY AGED BEEF PATTIE (200GM), CANDIED BACON, COS LETTUCE, TOMATO, CHEDDAR, DILL PICKLES, DIJON AIOLI ON A BRIOCHE BUN SERVED WITH HAND CUT CHIPS | 20 |
| LEMON PEPPER CALAMARI THICK-CUT CHIPS, COLESLAW, THYME AIOLI | 21 |
| GRILLED ROOT VEGETABLE & PUY LENTIL SALAD (V, GF) PERSIAN FETA, ROCKET, WALNUT & HONEY MUSTARD DRESSING ADD CHICKEN | 17 |
| ASIAN BEEF SALAD (GF) MARINATED BEEF TENDERLOIN, ASIAN SLAW, BEAN SHOOTS, BABY CORN TOPPED WITH FRIED VERMI- CELLI | 18 |
| MARGHERITA PIZZA (V, GF BASE \$5 EXTRA) BUFFALO MOZZARELLA, TRUSS TOMATOES, BASIL | 16 |
| LAMB SHOULDER PIZZA (GF BASE \$5 EXTRA) BABY SPINACH, SHALLOTS, CANDIED OLIVE, MINT YOGHURT | 18 |
| KING PRAWN SPAGHETTI CHILLI, GARLIC, CHERRY TOMATO, BASIL, CRAYFISH OIL | 23 |
| POTATO & PARMESAN GNOCCHI (V) BUTTERNUT PUMPKIN PUREE, KALE, BROCCOLI, CHILLI, PARMIGIANA REGGIANO, TRUFFLE OIL | 20 |
| PAN FRIED WILD BARRAMUNDI (GF*) SPRING ONION MASH, RATATOUILLE CIGAR, SALSA VERDE | 26 |
| VICTORIAN LAMB TWO WAYS (GF) BRAISED LAMB SHOULDER, SOUS VIDE CUTLET, POMME PUREE, PETIT SALAD, LAMB JUS | 25 |
| CHICKEN SALTIMBOCCA (GF) WRAPPED IN PROSCIUTTO & SAGE, TRUFFLE MASH, ASPARAGUS, CREAMY MUSTARD SAUCE | 23 |
| STICKY BRAISED OTWAY PORK BELLY TARO FRITTERS, APPLE PUREE, CRACKLING, STICKY SOY SAUCE | 24 |
| SLOW BRAISED BEEF CHEEKS (GF) CELERIAC MASH, HEIRLOOM CARROTS, RADISH SALAD, BONE MARROW, PAN JUS | 27 |
| JOHN DEEGOLD GRAIN FED STRIPLOIN (GF) 250GM, SERVED WITH HAND CUT CHIPS, GREEN SALAD SAUCES: RED WINE, MUSHROOM OR PEPPERCORN | 29 |

SIDES

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| \$7 EACH | |
| HAND CUT CHIPS (V) AIOLI | |
| POMME PURÉE (GF) JUS GRAS | |
| FRESH GARDEN SALAD (V, GF) AGED BALSAMIC | |
| SAUTEED GREEN BEANS (V, GF) ALMOND FLAKES, THYME CREAM | |
| SWEETS | |
| LEMONGRASS & PALM SUGAR | 9 |
| PANNA COTTA (V, GF) CITRUS SALAD, CHILLI CARAMEL | |
| CHOCOLATE FONDANT (V) VANILLA ICE CREAM | 10 |
| NEW YORK CHEESE CAKE (V) COCONUT SNOW, MELONS, BLUEBERRY SYRUP | 9 |
| VICTORIAN CHEESE BOARD (V, GF) QUINCE PASTE, PEAR, POPPY SEED LAVOSH | 18 |

* GLUTEN FREE OPTIONS MAY VARY

WINE BY THE GLASS

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| SPARKLING | |
| COLDSTONE PINOT NOIR/CHARDONNAY | 10 |
| RUGGERI 'ARGE'1 PROSECCO | 11 |
| WHITE | |
| ALTA SAUVIGNON BLANC | 11 |
| CRITTENDEN ESTATE 'GEPETTO' CHARDONNAY | 11 |
| BELLVALE PINOT GRIGIO | 13 |
| RED | |
| HAREWOOD ESTATE PINOT NOIR | 12 |
| CRITTENDEN ESTATE 'GEPETTO' CABERNET MERLOT | 11 |
| COOPER BURNS 'MASON' SHIRAZ | 13 |

ASK ONE OF OUR STAFF FOR THE
EXTENDED BEVERAGE LIST

TAP831
EVERYTHING SOCIAL