

# FOOD @ THE TAP from 11.30 am-3 pm and 5 pm until 9 pm *Please order and pay at the bar*

## Feelin' Nibbley

<b>Marinated olives</b>	GF V 7
<b>Crunchy Farfelle hummus</b>	DF GF V 5
<b>Daily baked focaccia</b> olive oil, dukkah	V 4
<b>Oysters</b> grilled watermelon, lime, pepper	DF GF 4 each

## The Munchies

<b>Beef cheek croquettes (3)</b> cornichons, basil oil	12
<b>Buffalo wings (6)</b> with Ranch sauce	GF DF Option 10
<b>Cheeseburger slider</b>	each 6
<b>Karaage Slider</b> soy marinated fried chicken, with slaw and mayo	each 7
<b>Salt and pepper calamari</b> aioli, citrus	DF GF Option 12
<b>Chargrilled Vegetable Skewers</b> red pepper pest, gremolata	V GF DF 8

## More Munchies

<b>Shoestring Fries (GF)/ Sweet Potato Fries/ Beer Battered Chips</b> all with aioli	V DF 8
<b>Fried Haloumi</b> pickled onions, oregano dressing	V GF 10
<b>Grilled Capsicum &amp; Mascarpone Bruschetta</b> lemon jam, pepitas V (Vegan option with avo +4)	12
<b>Seared Quail</b> cauliflower purée, blood orange jam, sautéed spinach, cabbage chips, salted yolk	GF DF Option 22
<b>Cold Olive Oil Poached Turkey</b> cherry jelly, eggplant, Avruga caviar, potato skin, pea purée, plum powder	GF DF 24
<b>Green Pea and Mint Risotto</b> black pudding crumb, granny smith, feta, pine nut	GF V Option 22/32
<b>Tempura Zucchini Blossom</b> soft poached hen's egg, mache, lemon cultured cream, olive oil, Romesco	V 18
<b>Confit King Salmon</b> salad of baby herbs, turnip and pickled fennel, sweet corn purée, tapioca, Kalamata tapenade	GF DF Option 22

## No Cutlery Required

<i>All served with fries or salad</i>	<i>GF Option</i>
<b>Deluxe Burger</b> Wagyu beef, onion, cheese, pickles, tomato relish, lettuce, beetroot, mayo	20
<b>Dory Burger</b> crumbed Dory, pickled cucumber, slaw, chilli jam, tartare sauce	20
<b>Portuguese Chicken Burger</b> marinated chicken, iceberg, cheese, citrus mayo, french fries	20
<b>Caprese Sandwich</b> vine ripened tomato, bocconcini, basil mayo, baby spinach	V GF Option 16
<b>Deli Rose Sandwich</b> medium rare roast beef, honey smoked ham, seeded mustard mayo, Swiss cheese, sweet tomato relish	20

## Kids Only (Under 12's only)

<b>Cheese Burger, fries</b>	12
<b>Spaghetti and Meatballs</b> Napoli sauce, Parmesan cheese	12
<b>Fish 'n' Chips</b> green salad and lemon	14
<b>Chicken Schnitty, fries</b>	14
<b>Banana Split, chocolate sauce, toasted marshmallow, sprinkles, honeycomb</b>	10

V = Vegetarian, GF = Gluten Free  
DF = Dairy Free

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## THE MAIN EVENT

<b>Grass Fed Beef Tenderloin 200 grams</b> sherry beetroot purée, broad bean salsa, basil mayo, gremolata, brioche crumb, duck fat confit carrot	42
<b>Summer Salad</b> prawns, green mango, bean sprout and capsicum, wombok, peanuts, Thai dressing DF GF 32 (V Option 24)	
<b>Beer battered John Dory</b> shoestring fries, baby leaf salad, house made tartare, lemon (Grilled Option)	DF 26
<b>The Cook's Pot Pie</b> The Chef's selection with garnish	24
<b>King Reef Barramundi and Prawn Spring Roll</b> grilled pickled cucumber, ruby chard, carrot and ginger purée, soy sauce beurre blanc	34
<b>Braised Pork Belly</b> leatherwood honey curd, clove, caramelised pear, celeriac remoulade	GF 32
<b>Ricotta Gnocchi</b> spinach pesto, wild mushrooms, Parmesan crumb	GF V 26

## THE MAIN EVENT (CONTINUED)

<b>BBQ Organic Chicken</b> grilled zucchini, risoni, napoli, basil pesto, kale chips	DF 28
<b>'Sausages and Mash'</b> Pork and fennel sausages, potato purée, spinach onion jam, stuffed portabello, pan jus	24
<b>Salad of house smoked King Salmon</b> forbidden rice, golden beets, pickled cucumber, cranberries, Spanish onion, cos, dill cultured cream	GF 28
<b>Sunday Roast</b> (available Sundays only)	32

## A BIT ON THE SIDE

<b>Steamed green seasonal vegetables,</b>	V DF GF 9
<b>Iceberg Salad</b> walnut, radish, honey mustard vinaigrette	V GF 9
<b>Leaf Salad</b> citrus vinaigrette	V GF DF 8
<b>Shoestring Fries/ Sweet Potato Fries/ Beer Battered Chips</b> all with aioli	V DF 8

## Something Sweet

<b>Dark Chocolate Pot de Crème</b> blueberry granita, honeycomb, milk skin	15
<b>Vanilla Bean Panna Cotta</b> rose summer berry soup, Manuka honey, mint granita, pomegranate	15
<b>Soufflé of the Day</b> with creme Anglaise and ice cream GF Option 15	
<b>Peanut Butter Semifreddo</b> cherry, salted caramel, burnt marshmallow, meringue, violet	15
<b>Selection of sorbets</b> with shortbread biscuit	15
<b>Affogato</b> Coffee shot, Frangelico, vanilla bean ice cream	15
<b>Goats Cheese Bavarois Tart</b> salad of beetroot, pepita, cranberry	16
<b>Tasting Trio</b> A selection of three of our desserts	24