



EATING AT THE TAVERN GRILL AUTUMN /17

TO SHARE

Garlic Bread	5
Bruschetta fresh herbs, tomato and feta	10
Fries	6
Wedges	10
Pulled Beef or Vegetarian Nachos guacomole, sour cream and pico de gallo	16
Chicken Spring Roll w house plum sauce	15
Salt and Pepper Squid green salad and caper and dill mayo	15
Southern Fried Chicken Wings w aioli	15

SALADS

add chicken \$5 | add grilled prawns (6) \$9

Caesar	14
Greek	12
Garden	10
Char-grilled Chicken and Avocado w house dressing	19

BURGERS

all w lettuce, tomato, onion and fries | add bacon, egg, cheese or beetroot for \$1

Beef Burger w jack cheese, bourbon chutney and smoky house BBQ sauce	15
Grilled Chicken Burger w cheese, guacamole and house aioli	15
Southern Fried Chicken Burger w house aioli	15

PASTA

Chilli Tiger Prawn Spaghetti w garlic chilli, white wine, tomatoes and rocket	22
Spaghetti Bolognese	16
Penne Boscaiola w bacon, mushrooms, shallots and cream sauce	19

SIDES

Garden Salad	4
Chips	3
Mash Potato	4
Vegetables	5

GRILL

w mash potato and vegetables or chips and salad	
sauce: pepper/diane/mushroom/gravy	
250g Rump	20
300g New York Cut	30
300g Scotch Fillet	30
450g T-Bone	30
450g Rib-Eye	35
BBQ Pork Ribs	35

MAINS

w mash potato and vegetables or chips and salad

Chicken Schnitzel	19
Chicken Parmigiana w napoli sauce and mozzarella	22
Chicken Boscaiola w bacon, mushrooms, shallots and cream sauce	22
Beer Battered Flathead Fillets	18
Seafood Basket battered fish, tiger prawns, calamari, tartare and lemon	22
Crumbed Lamb Cutlets three cutlets served w gravy	23
Grilled Barramundi w lemon tartare	20
Crispy Skin Salmon w capers and dill mayonnaise	20

KIDS

Spaghetti Bolognese	10
House Crumbed Chicken Tenders w chips	10
House Battered Fish w chips	10
Crumbed Calamari w chips	10

DESSERT

There is a selection of desserts available from our dessert fridge.