

# TAVERN BAR MENU

## Classics

### The Breads

- ROSEMARY, GARLIC & CHEESE FOCACCIA [V]** 7.0  
with a garlic & parsley butter
- BREAD PLATTER [V]** 12.0  
house-made chilli & cheese, white loaf buttermilk & treacle breads served with vin cotto, virgin olive oil & dukkha
- DIPS PLATTER** 19.0  
selected house dips served with char-grilled pita bread

### Pizzas

- THE CLASSIC H&P** 17.5  
virginian ham, pineapple, aged cheddar & mozzarella
- VEGETARIAN [V]** 19.0  
roasted pumpkin, heirloom tomatoes, char-grilled capsicum, kalamata olives, baby spinach topped with Woodside goat's curd, aged cheddar & mozzarella
- CAJUN SPICED CHAR-GRILLED CHICKEN** 21.5  
cajun spiced grilled chicken, double smoked bacon, Spanish onion, vine ripened tomatoes, aged cheddar & mozzarella topped with a Caesar dressing, fresh rocket & shaved parmesan
- BAROSSA SMOKEHOUSE** 21.0  
Barossa smoked chorizo, double smoked Barossa leg ham, Barossa Sopressa salami, Barossa pepperoni, Spanish onion, aged cheddar & mozzarella topped with fresh chilli
- PORK & FENNEL SAUSAGE** 20.5  
pork & fennel sausage with bechamel sauce topped with brie & sautéed broccolini
- TOMATO & BASIL[V]** 18.5  
sliced tomato topped with buffalo mozzarella & fresh sweet basil
- GLUTEN FREE BASE AVAILABLE** 4.0

### The Grill

- MIXED GRILL** 22.0  
pork rib, lamb fillet, chicken skewer, chevapchichis, bacon, grilled tomato, fried egg, golden chips & garden salad
- SCOTCH FILLET STEAK [300G]** 32.0  
garden salad, parmesan & truffle oil fries & your choice of sauce
- [SIGNATURE SAUCES]**  
GRAVY, MUSHROOM, DIANE, PEPPER OR ARGENTINIAN CHIMMI CHURRI
- OUR STEAKS ARE LOCALLY SOURCED, COOKED TO YOUR LIKING & SERVED WITH GOLDEN CHIPS**

[WE SUGGEST MED RARE FOR BEST RESULT]

- PRIME ANGUS BEEF BURGER** 18.0  
cheddar cheese, streaky bacon, tomato & butter lettuce, zuni pickles, on a soft white glazed bun with chips
- CAJUN CHICKEN WRAP** 17.0  
avocado, tomato & shredded lettuce served with chips
- COOPERS BEER BATTERED FISH & CHIPS** 18.0  
served with chips, garden salad & house made parsley & caper tartare
- SALT & PEPPER AUSTRALIAN SQUID [GF]** 21.0  
served with chips, garden salad & house made parsley & caper tartare
- CHICKEN BREAST SCHNITZEL** 19.0  
served with chips, garden salad & your choice of sauce [parmigiana add 2.0]
- PORTERHOUSE SCHNITZEL** 20.0  
served with chips, garden salad & your choice of sauce [parmigiana add 2.0]
- BUTTERMILK FRIED CHICKEN BASKET** 15.0  
served with chips, an apple, fennel & celery slaw with ranch dressing & hot sauce
- PRIME ANGUS BEEF PIE** 15.0  
served with mushroom, bacon, mashed potato & mushy peas & house-made tomato chutney
- SPICY BEEF CHILLI CON CARNE** 15.0  
served with guacamole, sour cream & corn chips
- GOLDEN CHIPS [GF ON REQUEST] [V]** 9.0  
served with aioli & gravy
- SPICY BATTERED WEDGES [V]** 10.0  
served with sour cream & sweet chilli
- SWEET POTATO WEDGES [V]** 12.0  
served with sour cream & sweet chilli
- CHIPOTLE BRAISED PORK RIBETTES** 12.0  
with hot smokey dipping sauce & sour cream
- DOUBLE COOKED CHICKEN WINGS** 12.0  
tossed in sriracha dressing, fresh lime juice topped with celery & blue cheese

### Salads

- THE BRAZILIAN [GF][V]** 18.0  
shaved mixed cabbage, oyster mushrooms, char-grilled sweetcorn, flat leaf parsley, coriander, green olives, baked tortilla chips & lime aioli
- THE MEDITERRANEAN [GF][V]** 18.0  
roasted Jerusalem artichoke & smoked chickpeas, with rocket, baby spinach & almond slivers dressed with char-grilled lemon vinaigrette & fried baby capers