

# TAVERN MENU. ↙

## → STARTERS.

GARLIC BAGUETTE (v) baked with a garlic & parsley butter	6.0
SOUP OF THE DAY served with cheesy foccacia	8.0
HOUSEMADE DIPS DUO (gf on request)(v) beet & feta, asian pumpkin dips, served with warm pita	16.0
PRAWN & SALMON FISH CAKES served with coriander, chilli, pickled cucumber & nam jim	18.0
BEEF PIEROGI DUMPLINGS mushroom ragout, sour cream beurre blanc & parmesan wafer	16.0
COFFIN BAY NATURAL OYSTERS (6 / 12) served with fresh lime wedges	15.0 / 30.0
COFFIN BAY KILPATRICK OYSTERS (6 / 12) grilled with a spicy bbq sauce topped with Barossa speck	16.0 / 32.0

## → SALAD.

CHICKEN CAESAR (gf on request) char-grilled chicken, with a creamy parmesan dressing flat pancetta wafers & foccacia crutons, topped with a poached egg	20.0
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## → PIZZAS.

TOMATO OR BBQ BASE	
THE CLASSIC H&P virginian ham, pineapple, aged cheddar & mozzarella	18.0
VEGETARIAN (vegan on request) roasted pumpkin, heirloom tomatoes, char-grilled capsicum, kalamata olives, baby spinach topped with Woodside goat's curd, aged cheddar & mozzarella	19.0
CAJUN SPICED CHAR-GRILLED CHICKEN Cajun spiced grilled chicken, double smoked bacon Spanish onion, vine ripened tomatoes, aged cheddar & mozzarella topped with Caesar dressing, fresh rocket & shaved parmesan	21.0
BAROSSA SMOKEHOUSE Barossa smoked chorizo, double smoked Barossa leg ham, Barossa Sopressa salami, Barossa pepperoni Spanish onion, aged cheddar & mozzarella topped with fresh chilli	22.0
SPANISH chorizo, olives, red pepper, fresh chilli, garlic topped with manchego	21.0

Gluten-free base add 4.0  
Vegan mozzarella add 2.0

→ KITCHEN OPEN 11:30AM - 8:30PM

## → CLASSICS.

BEEF, CHEESE & BACON BURGER with cos lettuce, fresh tomato, spicy chipotle BBQ sauce, aioli served with chips & zuni pickle	18.0
BUTTERMILK FRIED CHICKEN BURGER with cos lettuce, fresh tomato, bacon, cheese & hot sauce, ranch aioli dressing served with chips	18.0
MUSHROOM & HALOUMI BURGER (vgo) garlic roasted mushrooms & grilled haloumi with cos lettuce, tomato, caramelised onion, tomato kasundi with sweet potato wedges	18.0
BUTTERMILK FRIED CHICKEN WRAP with cos lettuce, fresh tomato, bacon, red onion, cheese, hot sauce & ranch aioli dressing served with chips	17.0
COOPERS BEER BATTERED FISH & CHIPS served with chips, house made parsley & caper tartare with lemon	18.0
SEAFOOD COMBO S+P squid & battered fish, served with chips, house made parsley & caper tartare with lemon	22.0
SALT & PEPPER AUSTRALIAN SQUID (gf) served with chips, house made parsley & caper tartare with lemon	22.0
CHICKEN BREAST SCHNITZEL served with chips & your choice of sauce (parmigiana add 3.0)	18.0
PORTERHOUSE SCHNITZEL served with chips & your choice of sauce (parmigiana add 3.0)	19.0
BUTTERMILK FRIED CHICKEN BASKET served with chips, an apple & kohlrabi slaw with ranch dressing & hot sauce	16.0
CHIPS BASKET (v) (gf on request) served with aioli & gravy	10.0
WEDGES BASKET (v) served with sour cream & sweet chilli	12.0
SWEET POTATO WEDGES (v) served w/ sour cream & sweet chilli	14.0
GARDEN SIDE SALAD (v) OR ROAST SEASONAL VEGETABLES (v)	3.0

## → THE GRILL.

EYE FILLET MIGNON (250g) grass-fed, 100-day grain finished, marble score 3 - 4 wrapped in Barossa speck	36.0
SCOTCH FILLET (300g) grass-fed, 100-day grain finished, marble score 3 - 4	36.0
SIGNATURE SAUCES → GRAVY, MUSHROOM, DIANE PEPPER OR ARGENTINIAN CHIMMI CHURRI	

All steaks are cooked to your liking & served with golden chips. We recommend Medium Rare.

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SOUP OF THE DAY served with cheesy sourdough	8.0
HOUSEMADE DIPS DUO (gf on request)(v) beet & feta, asian pumpkin dips, served with warm pita	16.0
PRAWN & SALMON FISH CAKES served with coriander, chilli, pickled cucumber & nam jim	18.0
BEEF PIEROGI DUMPLINGS mushroom ragout, sour cream beurre blanc & parmesan wafer	16.0
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## → SALAD.

CHICKEN CAESAR (gf on request) char-grilled chicken, with a creamy parmesan dressing flat pancetta wafers & foccacia crutons, topped with a poached egg	20.0
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## → PIZZAS.

TOMATO OR BBQ BASE TOPPED WITH AUSTRALIAN CHEDDAR CHEESE	
THE CLASSIC H&P Barossa leg ham & pineapple	18.0
VEGETARIAN (vegan on request) roasted pumpkin, mixed heirloom tomatoes, char-grilled capsicum, kalamata olives & baby spinach with Woodside goat's curd	19.0
CAJUN SPICED CHAR-GRILLED CHICKEN Cajun spiced grilled chicken, double smoked bacon Spanish onion, vine ripened tomatoes, topped with Caesar dressing, fresh rocket & shaved parmesan	21.0
BAROSSA SMOKEHOUSE Barossa smoked chorizo, double smoked Barossa leg ham, Barossa Sopressa salami, Barossa pepperoni Spanish onion topped with fresh chilli	22.0
SPANISH chorizo, olives, red pepper, fresh chilli, garlic topped with manchego & fresh basil	21.0
Gluten-free base add 4.0 Vegan mozzarella add 2.0	

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We recommend Medium Rare & served with chips.

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