

BACON & EGGS

- 8 EGGS YOUR WAY ON TOAST 2 poached, scrambled or fried eggs, sourdough
- 12 BACON (2), EGGS (2), TOAST (2) poached, scrambled or fried, sourdough
- 14 BACON (2), EGGS (2), TOMATO, TOAST (2) poached, scrambled or fried, sourdough
- 15 BACON (2), EGGS (2), HASHBROWN (2), TOAST (2) poached, scrambled or fried, sourdough

BENNY YOUR WAY

- 15 TOASTED ENGLISH MUFFIN, POACHED EGGS (2) & HOLLANDAISE
PLUS PICK ANY ONE ITEM bacon (2), smoked salmon, ham, mashed avocado or spinach

HEARTY BREAKFAST

- 14 VEGETARIAN BIG BREAKFAST eggs (2), smashed avocado, grilled mushrooms, grilled tomato, haloumi, wilted spinach, sourdough
- 14 BREAKFAST SALAD fresh kale, spinach, avocado, cherry tomato, cashews, haloumi
- 20 BIG BREAKFAST bacon (2), eggs (2), rump steak (110g), sausages (2), baked beans, tomato, hash brown, mushrooms, sourdough

SWEET TOOTH

- 6 RAISIN TOAST two slices of raisin toast with lightly sprinkled icing dust
- 10 FRENCH TOAST maple syrup & ice cream on the side with two slices of thick white toast
- 10 PANCAKES (3) maple syrup & whipped cream on the side, berry compote (ice cream \$3)

KIDS BREAKFAST - KIDS EAT FREE*

KIDS TOAST vegemite, strawberry jam or peanut butter on two slices of thick white toast
KIDS SCRAMBLED EGGS (1) & THICK WHITE TOAST (1)

*with any other full price breakfast per person (kids breakfast menu only - under 12s only)

EXTRAS

- 3 EXTRA TOAST thick white toast (2), gluten free (2), raisin toast (1) or sourdough (2)
- 3 ICE CREAM SCOOP / BAKED BEANS / SPINACH WILTED / TOMATO GRILLED
- 4 MUSHROOMS / EXTRA EGGS (2) / AVOCADO (1/2) / HASH BROWN (2)
- 5 SMOKED SALMON / GRILLED HALOUMI / SAUSAGES (2) / BACON (2)

-

FOOD MENU

SMALL BITES

- 8 MIXED OLIVES BOWL
- 8 BOWL OF CHIPS (V)
- 12 SWEET POTATO CHIPS (V GFO)
- 10 DUCK SPRING ROLLS with a hoisin dip
- 10 CRISPY SKIN PORK BELLY with japanese pickles and apple plum sauce
- 10 LIME & PEPPER CALAMARI (GFO)
- 10 TRIO OF DIPS & BREADS beetroot with cream cheese (v), spinach with ricotta (v, gfo), hummus with roasted garlic (vg, gfo), gluten free bread available
- 12 CRUNCHY CHICKEN BITES with honey mayo
- 12 CHEESE BOARD MINI cheddar, gorgonzola, camembert, selection of crisps & crackers
- 12 MEAT BOARD MINI cacciatore, prosciutto, salami, crisps & crackers
- 12 HOUSEMADE GIARDINIERA an Italian relish of pickled vegetables in vinegar & oil
- 12 BAKED CAMEMBERT with mixed breads

**ANY THREE
SMALL
BITES
\$25**

CHICKEN WINGS

10 FOR \$15 // 20 FOR \$20

BBQ BOURBON

SOUTHERN FRIED

PORTUGUESE CAYENNE peri-perisque (mild)

BUFFALLO (spicy)

HELLFIRE WINGS not for the faint of heart! (hot)

- 2 BLUE CHEESE SAUCE
- 2 HELLFIRE DIP
- 2 GREEK YOGHURT & FRESH CORIANDER

KIDS MEALS

- 12 FRIED CHICKEN WITH VEGETABLES, MASH POTATO OR FRIES
- 8 CHICKEN NUGGETS & CHIPS
- 12 KIDS CHEESE BURGER & CHIPS
- 9 KIDS NACHOS

BAR SNACKS

**CANDIED BACON
CANDIED WALNUTS
BEEF JERKY**

AVAILABLE AT THE COUNTER

PLEASE ORDER AT THE BAR

(GF) GLUTEN FRIENDLY / (V) VEGETARIAN / (GFO) GLUTEN FREE OPTION / (VG) VEGAN

PUB FAVOURITES

- 16 **NACHOS** corn chips, mozzarella, vegetable salsa with napoli sauce, sour cream, guacamole
| ADD chicken \$4 | ADD beef mince \$4
- 20 **CHICKEN SCHNITZEL** housemade traditional chicken schnitzel & gravy, chips, salad
- 22 **PARMIGIANA** housemade traditional chicken parmigiana, chips, salad
- 25 **PAN FRIED CHICKEN BREAST** chicken breast fillet topped with ham, avocado, melted cheese, roast pumpkin, potato and a creamy mustard sauce
- 25 **SIRLOIN STEAK 250G** served with gravy, chips & salad

SIDES

- 5 **MASHED POTATO WITH GRAVY**
- 5 **SEASONAL VEGETABLES MIX**

SALADS

- 18 **CHARGRILLED VEGETABLES SALAD** (MILD SPICES) grilled mushrooms, sweet potato, pumpkin, zucchini, broccoli, green beans, kale, snowpeas, semi dried tomatoes, smoked capsicum olive oil dressing (vg) | ADD grilled chicken \$4 | ADD grilled beef \$4
- 18 **ROAST PUMPKIN & AVOCADO SALAD** roast pumpkin tossed with avocado, baby spinach, cherry tomato, red onion, chick peas, cashews and a lemon tahini dressing (vg, gf)
| ADD grilled chicken \$4 | ADD grilled beef \$4
- 18 **PRAWNS & AVOCADO SALAD** fresh prawns, avocado and a citrus salad
- 18 **TAMIKAH SALAD** rocket, chickpeas, tomatoes, sweet potato medallions, almond nut creamy sauce.

BURGERS // SANDWICHES

- 10 **AMERICAN CHEESEBURGER** beef patty, cheddar, pickle, aioli, tomato sauce, soft milk bun
- 13 **CLASSIC BURGER** beef patty, cheddar, tomato, cos lettuce, aioli, tomato sauce, soft milk bun
- 14 **SPICY BEEF BURGER** beef patty, hell fire sauce, jalapeno, fresh tomato, lettuce
- 13 **VEGAN BURGER** vegan patty, chick peas, roast pumpkin, roast capsicum
- 14 **CRUNCHY CHICKEN BURGER** crunchy chicken, lettuce, tomato, asian coleslaw
- 13 **CHICKEN & BACON CLUB** grilled chicken, lettuce, tomato, bacon, cheddar, aioli
- 13 **STEAK SANDWICH** steak fillet, cheddar, lettuce, tomato, plum onion jam, aioli, tomato sauce,
- 4 **ADD CHIPS // FRIED EGG // BACON // EXTRA PATTY**
- 5 **ADD SWEET POTATO CHIPS**

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(GF) GLUTEN FRIENDLY / (V) VEGETARIAN / (GFO) GLUTEN FREE OPTION / (VG) VEGAN

COCKTAILS

CHAMPAGNE // PROSECCO

- 13 BERRY CHAMPAGNE prosecco, chambord, strawberry
- 13 MIMOSA sparkling wine with orange juice, orange bitters
- 13 ROSSINI fresh raspberry syrup layered with prosecco

ROSÉ

- 13 PEACH ROSÉ SPRITZ rosé, peach nectar, lemonade
- 13 STRAWBERRY STREET FIZZ days of rosé dry rosé, soda, strawberries
- 13 WATERMELON ROSÉ SPRITZ days of rosé dry rosé; watermelon liqueur, soda

CLASSICS

- 13 OLD FASHIONED markers mark, angostura & orange bitters, brown sugar
- 15 APEROL SPRITZ aperol, prosecco, soda served with orange
- 15 COSMOPOLITAN vodka, triple sec, cranberry juice & lime juice
- 15 MARGARITA tequila, triple sec, lime juice, sugar syrup
- 15 JAPANESE SLIPPER midori, triple sec, lemon juice
- 18 LONG ISLAND ICED TEA vodka, gin, bacardi, tequila, cointreau, lemon juice, coke

GIN

- 16 GIN & RHUBARB CUP ginger & rhubarb gin , fever tree tonic water, strawberries
- 16 GIN MIMOSA PUNCH tanqueray gin, aperol, orange juice, chilled tea, prosecco
- 16 BERRY BLISS tanqueray gin, chambord, lemon juice, blueberries, raspberry syrup, sprite
- 16 ROSEMARY & LEMON INFUSED GIMLET infused gin, lime, lime cordial
- 16 GIN FIZZ

TIKI COCKTAILS

- 16 PIÑA COLADA white rum, pineapple juice, coconut cream
- 16 ZOMBIE
- 16 STRAWBERRY DAIQUIRI
- 16 THE HURRICANE
- 16 MAI TAI

DESSERT COCKTAIL

- 16 **FROZEN BUTTER BEER** butterscotch snaps, cream, vanilla
- 16 **DEATH BY CHOCOLATE** chocolate & white de cacao, vanilla vodka, chocolate syrup, ice cream, whipped cream
- 16 **FAIRY FLOSS FANTASY** jelly bean vodka, elderflower liqueur, lime, fairy floss & sherbet
- 16 **LEMON CHEESECAKE** limoncello, butterscotch schnapps, lemon juice, sugar syrup, cream
- 16 **SWEET N FLUFFY** baileys, vanilla vodka, chocolate syrup, sugar syrup, marshmallows
- 16 **PEANUT BUTTER CUP** brown creme de cacao, vanilla vodka, cream, peanut butter
- 16 **LOVE A CHAI** vanilla vodka, disparanno, cream, chai tea
- 16 **LIQUID BOURBON BALL** bourbon whiskey, creme de cacao, hazelnut liquer
- 16 **FROHITO** throw a classic Mojito in the blender to get this frozen tropical concoction.

HOUSE COCKTAILS

- 17 **COOMERA COOLER** vodka, malibu, pineapple juice, cranberry juice
- 17 **MANGO SUNRISE** vodka, malibu, mango nectar & raspberry syrup
- 17 **PEARL NECKLACE** elderflower liqueur, ink gin, apple juice, lime juice
- 17 **JUNGLE JUICE** bacardi, malibu, triple sec, peach snaps, grape juice

MARTINI

- 16 **ESPRESSO MARTINI** absolut vanilla vodka, kahlua, sugar syup, fresh espresso
- 16 **GINGERBREAD MARTINI** baileys, white mozart, brown de cacao, gingerbread syrup
- 17 **LYCHEE MARTINI** tanqueray gin, paraiso lychee liqueur, lemon juice, apple juice
- 17 **PASSIONFRUIT MARTINI** vanilla vodka & syrup, passoa, lime juice, passionfruit, prosseco
- 18 **KAFIR LIME & LEMONGRASS INFUSED MARTNI** + lychee liqueur, apple liqueur & juice

MOJITO

- 17 **MOJITO** bacardi, muddled with mint, lime juice, sugar syrup, soda water
- 18 **HUBBA BUBBA GRAPE INFUSED MOJITO** grape rum, mint, lime, sugar, soda
- 18 **GIN & ELDERFLOWER MOJITO** hendricks gin, elderflower liqueur, lime, mint, apple juice.
- 18 **WATERMELON SOUR INFUSED MOJITO** watermelon rum, mint, lime, sugar, soda
- 18 **PINEAPPLE MOJITO** aged rum, triple sec, fresh pineapple, lime wedges, mint leaves

150ML
750ML
PICCOLO

SPARKLING

	15	GRANT BURGE - PINOT NOIR CHARDONNAY NV	SA
	12	YARRA BURN PREMIUM CUVÉE BRUT	AUS
10	39	GRANT BURGE PETITE BUBBLES	SA
10	39	CANTI PROSECCO	Italy
NA	110	POL ROGER NV	France

ROSÉ

12	52	TRIENNES - ROSÉ	provence
9	NA	DAYS OF ROSÉ (ON TAP)	SA

WHITE

9	NA	MUD HOUSE - SAUV BLANC (ON TAP)	marlborough, NZ
13	55	SHAW & SMITH - SAUV BLANC	adelaide hills, SA
	10	GRANT BURGE GB19 - SEM SAUV	SA
10	39	DAVID HOOK - PINOT GRIGIO	hunter valley
10	NA	GRANT BURGE - PINOT GRIS (ON TAP)	adelaide hills, SA
12	52	PETALUMA WHITE LABEL - CHARDONNAY	adelaide hills, SA
	11	GRANT BURGE GB32 - CHARDONNAY	
9	38	TATACHILLA - CHARDONNAY	SA
12	45	KNAPPSTEIN - RIESLING	clare valley
10	39	AMBERLEY KISS & TELL - MOSCATO	WA

RED

10	NA	ST HALLETT - SHIRAZ (ON TAP)	eden valley
12	52	HEDONIST - ORGANIC SHIRAZ	mclaren valley
NA	65	GRANT BURGE HOLY TRINITY - GSM	barossa valley,
NA	40	SERAFINO - TEMPRANILLO	mclaren valley
12	52	GRANT BURGE CAMERON VALE - CAB SAV	barossa valley,
12	52	GRANT BURGE HILLCOT - MERLOT	barossa valley
NA	52	TERRA SANCTA MYSTERIOUS DIGGINGS - PINOT NOIR	central otago
10	39	FAT BASTARD - PINOT NOIR	languedoc, France
10	NA	STONIER - PINOT NOIR (ON TAP)	mornington peninsula

PLEASE ORDER AT THE BAR

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WHAT IS A GROWLER?

CRAFT BEER FROM THE TAP

There is nothing fresher and better tasting than beer straight from the tap. You taste exactly what the brewers have in mind and there's nothing like it.

SEALED IN FRESHNESS

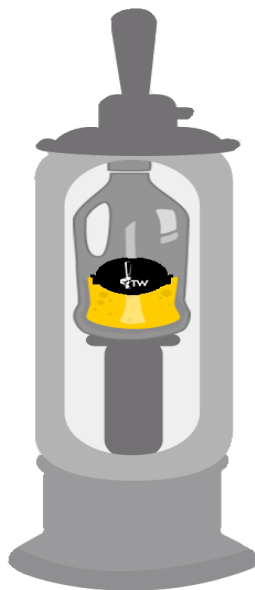
Capping your growler not only keeps specialty craft beer from spilling but also keeps it tasting freshly tapped for at least 7 days. With the CraftTap3.0 it can stay fresh up to 30 days!

64OZ // 1.89L

This container holds just under a 6 pack worth of beer. Share your favourite beer amongst friends.

LIGHT PROTECTION

Growlers that know what they're doing are always amber colored glass or another material that blocks light. Light causes a chemical reaction that ruins a beer's flavour.



WHAT IS A CROWLER?

AIR TIGHT SEAL

The air tight seal formed by the canning machine means that carbonation is not allowed to seep out of the can as it sits in your fridge or as you travel.

KEEPING THINGS FRESH

The ultimate result is that your craft beer stays fresher longer. You no longer have to worry about drinking all the beer within a day or two to keep it from going flat.

32OZ // 946ML

Crowlers hold just under 3 cans (330ml) worth of beer. Share your favourite beer amongst friends.

LIMITED & SEASONALS

Take home your favourite beer straight from the tap!



paddle sizes **BEER PADDLES**

3 5 10 The best way to try our tap beer is with a selection of samples (200mls)

BEERGINNERS

\$13 \$20 \$35 glide through these sessionable, fruity, easy drinking beers. Sit back, relax, and let our beertenders make your beer discovery session perfect for you.

LOCAL PADDLE

\$14 \$21 \$37 our beertenders will select the freshest local craft beers on tap for you.

BEER JOURNEY

\$15 \$22 \$39 our beertenders will select a range of beers. From sessionable to hop bombs, reds, sours and darks beer. Enjoy the ride!

THE BOMBER

\$15 \$22 \$39 a beer paddle packed with an explosion of big flavours. a selection of IPA, DIPa, red ales and NEIPA

CREATE YOUR OWN

\$16 \$23 \$40 create your own flight from any tap beers

GOOD BEER IS CRAFTED

WHAT GOES INTO A GLASS?

PALE ALES & GOLDEN ALES

Beer is split into two main branches; lager and ale. Ales are made with top fermenting yeast that work at warmer temperatures whereas lagers use bottom-fermenting yeasts at cooler temperatures for longer periods. Golden ales are golden in colour, balanced and not too complex. They are clean, crisp and highly refreshing. English style pale ales have firm bitterness and an earthy and buttery malt character. American ale styles have more hop intensity making them fruitier and more bitter.

INDIA PALE ALE

Despite what the name implies, India Pale Ales are not derived from India. Instead their origin can be traced back to the 1700's when the British sought out to create their global empire. To solve the challenge of keeping beer fresh and palatable, brewers upped the alcohol content and increased the hop bill. Aside from what hops impart in flavour, they were initially used in beer for their qualities of being a natural preservative. In a world of contradiction, the flavour and aroma created by hops that make IPA's so bold have very little longevity and will dissipate relatively fast. When it comes to India Pale Ale's cellaring takes away the great hoppy flavours. Fresh is best!

REDS, AMBERS, BROWNS

Red and amber ales are collected together in a fairly loose definition based on their colour which is indicative of the malt profile. This leaves a large space in what to expect with taste. English style ambers are generally malt driven with a caramel and toffee flavour base, while American styles will also exhibit these flavours along with a big hop presence showing more fruity character in flavour and aroma. A similar comparison can be made for brown ales, English being creamy and nutty and American styles bitter and roasty from the hops.

COLD DRINKS

REGULAR SHAKES

- 6 CHOCOLATE (475ml)
- 6 STRAWBERRY (475ml)
- 6 CARAMEL (475ml)
- 6 VANILLA (475ml)
- 0.5 ADD WHIPPED CREAM

LOADED SHAKES

- 9 CHOC HAZELNUT chocolate ice cream, hazelnut syrup, whipped cream, crushed hazelnuts (475ml)
- 9 OREO vanilla ice cream, whipped cream, crushed oreos (475ml)
- 9 SALTED CARAMEL vanilla ice cream, caramel syrup, whipped cream, salted caramel drizzle (475ml)

MOCKTAILS

- 9 STRAWBERRY MINT SPARKLER strawberries, mint, lemon juice and sugar syrup, topped with lemonade and raspberry syrup (475ml)
- 9 FIERY GINGER ginger syrup, mint, orange juice, apple juice, raspberry syrup (475ml)
- 9 RASPBERRY ICED TEA earl grey tea, fresh raspberry syrup, lemon juice (475ml)
- 9 MINT & ROSEMARY ICED TEA rosemary and sugar syrup, lemon juice, mint, lemonade, soda water (475ml)

SMOOTHIES (available till 4pm)

- 8 MANGO (475ml)
- 8 BANANA (475ml)
- 8 MIXED BERRY (475ml)

WATER, JUICE & SOFTDRINK

- 4 SMALL - COKE, COKE ZERO, LEMONADE, FANTA, LIFT, GINGER ALE (330ml)
- 6 LARGE - COKE, COKE ZERO, LEMONADE, FANTA, LIFT, GINGER ALE (580ml)
- 9 JUG - COKE, COKE ZERO, LEMONADE, FANTA, LIFT, GINGER ALE (1140ml)
- 4 GINGER BEER // LEMON LIME BITTERS // MT FRANKLIN SPARKLING WATER
- 5 APPLE, CRANBERRY, ORANGE OR PINEAPPLE JUICE (475ml)
- 2.5 KIDS DRINK
- 2 SODA WATER

PLEASE ORDER AT THE BAR

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COFFEE

- 3 ESPRESSO, SHORT MACCHIATO
- 4 FLAT WHITE, LATTE, CAPPUCCINO, LONG BLACK, LONG MACCHIATO
- 7 AFFOGATO scoop of vanilla ice cream drowned in a shot of hot espresso
- 4 AUTHENTIC STICKY CHAI MASALA
- 4 CHAI LATTE
- 4 HOT CHOCOLATE, MOCHA (NON DAIRY CHOCOLATE POWDER)
- 1.0 MUG UPGRADE
- 0.5 FLAVOURED SYRUPS
- 0.5 ALMOND, SOY OR ZYMILL

T2 SPECIALTY TEA

- 4 ENGLISH BREAKFAST
- 4 EARL GREY
- .4 HONEYDEW GREEN
- 4 PEPPERMINT
- 4 LEMONGRASS & GINGER
- 4 SENCHA GREEN

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OPENING HOURS

OPEN TIMES

MON: 11AM - LATE
TUE: 11AM - LATE
WED: 11AM - LATE
THU: 11AM - 12AM
FRI: 11AM - 12AM
SAT: 8AM - 12AM
SUN: 8AM - LATE

KITCHEN OPEN TIMES

MON: 11AM - 8.30PM
TUE: 11AM - 8.30PM
WED: 11AM - 8.30PM
THU: 11AM - 9.30 PM
FRI: 11AM - 9.30PM
SAT: 8AM - 9.30PM
SUN: 8AM - 8.30PM

CRAFT BEER BOTTLESHOP OPEN TIMES

MON: 11AM - 10PM
TUE: 11:AM - 10PM
WED: 11AM - 10PM
THU: 11AM - 10PM
FRI: 11AM - 10PM
SAT: 10AM - 10PM
SUN: 10AM - 10PM

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