

# MENU

V - Vegetarian | VG - Vegan | VG\* - Vegan Option available | GF - Gluten Free | GF\* - Gluten Free Option available

## - TO START -

**Garlic Bread** 5 (V)

**Bruschetta** 14

toasted sour dough with a tomato salsa (V) (GF\*) (V\*)

**Chicken Goujons** 18

crumbed chicken pieces with aioli

**Carpaccio** 19

served on a bed of salad with truffle oil (GF)

**Naked Harvest Barramundi Bites** 18

8 barramundi bites battered with our  
naked harvest beer

**Cheesy Garlic Bread** 6

**Trio of Dips** 22

served with taphouse beer pretzels  
and beer dip, pesto, beetroot dip (V)

*Best paired with: Naked Harvest*

**Prawn Cocktail** 22

fresh prawns served on a bed of rocket with lemon  
and a Marie Rose sauce

**Oysters**

natural with lemon 22

Fresh Marie Rose sauce with lemon 24

## - PIZZA -

*{Beer dough handcrafted in-house}*

**Vegetarian** Sweet potato, basil, pine nuts, mozzarella, goats cheese with taphouse pizza sauce 24

**Taphouse Chicken** BBQ Chicken, caramelised onion, mozzarella with taphouse bbq sauce 25

**Pepperoni** Premium pepperoni, mozzarella with taphouse pizza sauce 24

**Tropical** Ham, pineapple, oregano, mozzarella with taphouse pizza sauce 24

**Prawn Salsa Verda** Prawn, salsa verda, red onion, tomato, mozzarella with taphouse pizza sauce 25

**Goats Cheese** Garlic, mozzarella, goats cheese with taphouse pizza sauce 22

*Gluten Free Bases Available* 4

## - SIDES -

sweet potato fries (GF) (V) 8 / 12

fries (GF) (V) 6 / 8

creamy potato salad 8

watermelon & mint salad with balsamic reduction 8

cucumber & apple salad with apple cider vinaigrette 8

pineapple salsa 10

- MAINS -

**Slow Cooked BBQ Pork Ribs 36 (Sm) 46 (Lg)**

slow cooked in-house in our beer and Taphouse BBQ sauce, swerved with fries, slaw

*Best paired with: Godfather Porter*

**Mauger's 400g T-Bone Steak 40**

served with slaw, fries & your choice of gravy

*Best paired with: American Pale Ale*

**Mauger's 600g Ribeye Steak 46**

served with slaw, fries & your choice of gravy

*Best paired with: American Pale Ale*

**Beetroot Cured Salmon 32**

served with cucumber and apple salad with apple cidar vinigarrete (GF)

*Best paired with: Bong Bong Picnic Ale*

**Taphouse 300g Gourmet Sausage 35**

served with a creamy potato salad & caramelized onion

*Best paired with: Celtic*

**Sweet & Tangy 300g Pork Rack 30**

served with herb buttered greens (GF)

*Best paired with: American Pale Ale*

**Grilled Chorizo Skewers 26**

served with a pineapple salsa (GF)

*Best paired with: Naked Harvest*

**Brie & Sundried Tomato Stuffed Chicken Supreme 30**

wrapped in prosciutto served with beans & baked potato

*Best paired with: Naked Harvest*

**Creamy Garlic Prawns 26**

with linguine (GF\*)

*Best paired with: Firkin Helles*

**Gourmet Sausage with Risotto 28**

truffle, parsnip rissoto infused with celtic ale

*Best paired with: Celtic*

**Watermelon Salad 18**

haloumi, baby spinach, mint, pinenuts salad with apple cidar vinigarrete (V)

**Add chicken 5**

*Best paired with: Naked Harvest*

**Sweet Potato Vegetable Stack 18**

sundried tomato, parsnip, zucchini with blasamic reduction (V) (GF) (VG)

*Best paired with: Bong Bong Picninc Ale*

*Choice of Gravy - Traditional, Dianne, Mushroom, Pepper*

- SWEETS -

ask your waiter for our seasonal dessert specials