

MENU

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

- TO START -

Garlic Bread 6 (V)

Cheesy Garlic Bread 7 (V)

Mushroom Arancini 19

served on a bed of salad with truffle aioli (V)

Chicken Goujons 19

crumbed chicken pieces with aioli

Garlic Prawns 23

garlic, olive oil and toasted
sourdough bread (GF*)

Smoked Salmon Crostini 21

sourdough with smoked salmon topped
with a boursin garlic cream (GF*)

- PIZZA -

{Beer dough handcrafted in-house}

Vegetarian Sweet potato, basil, pine nuts, mozzarella, goats cheese with taphouse pizza sauce **25**

Taphouse Chicken BBQ Chicken, caramelised onion, mozzarella with taphouse bbq sauce **26**

Pepperoni Premium pepperoni, mozzarella with taphouse pizza sauce **25**

Tropical Ham, pineapple, oregano, mozzarella with taphouse pizza sauce **25**

Prawn Salsa Verde Prawn, salsa verde, red onion, tomato, mozzarella with taphouse pizza sauce **26**

Garlic Cheese Garlic and mozzarella with taphouse pizza sauce **21**

Gluten Free Bases Available 4

- SIDES -

fries (GF) (V) **7 / 9**

wedges with sour cream & sweet chilli (V) **11 / 15**

vegetables with herb butter **13**

crunchy winter salad **13**

vegetable crisps **11**

Choice of Gravy - Traditional, Mushroom, Pepper +3

- MAINS -

Mauger's 600g Ribeye Steak 48

served with salad and fries or mash and vegetables with your choice of gravy (GF*)

Best paired with: Original American Pale Ale

Mauger's 400g T-Bone Steak 42

served with salad and fries or mash and vegetables with your choice of gravy (GF*)

Best paired with: Original American Pale Ale

Slow Cooked BBQ Pork Ribs 38 (Half) 48 (Full)

with smokey Taphouse BBQ sauce, served with fries, salad (GF*)

Best paired with: Goodfather Porter

Herb Crusted Lamb Cutlets 38

served with honey dutch carrots and potato mash

Best paired with: American Pale Ale

Chicken Scallopini 32

served with salad and fries or mash and vegetables (GF*)

Best paired with: Naked Harvest Australian Blonde

Crispy Skinned Salmon 32

served with cauliflower puree, buttered greens and beurre blanc sauce (GF)

Best paired with: Naked Harvest Australian Blonde

Naked Harvest Barramundi 28

battered fish served with salad and fries or mash and vegetables

Best paired with: Firkin Helles Euro Lager

Herb Crusted Stuffed Field Mushroom 25

served with vegetable crisps and a spicy napolitana sauce (V) (VG)

Best paired with: Celtic Red Ale

Choice of Gravy - Traditional, Mushroom, Pepper

- SWEETS -

ask our staff for our seasonal dessert specials