



PLEASE ORDER AT THE BAR

OPEN

MON & TUE: LUNCH & DINNER 11AM–LATE

WED TO FRI: LUNCH & DINNER 10.30AM–LATE

WEEKEND

BREAKFAST: 8.30AM–11:00AM

LUNCH & DINNER: 11:00AM–LATE

PUBLIC HOLIDAYS: 11AM–10PM

BOXING DAY: 8.30AM–LATE

PUBLIC HOLIDAY SURCHARGE: 10%

THIRSTY THURSDAYS

\$12 SELECTED COCKTAILS

MONDAYS

\$25 PIE & PINT[^]

BREAKFAST

\$15 CREATE YOUR OWN

+ EGGS ON TOAST

+ 1 EXTRA

+ JUICE OR COFFEE

[^] LOCAL / CRAFT ABV <5.5%

[^] EX PUBLIC HOLIDAYS

BEER FLIGHTS: GET ONBOARD

\$17 The best way to try our tap beer is with a selection of samples served in four 148ml pony glasses.

\$12 ADD Hotdog & chips with your beer flight

\$8 ADD Wings (3) with your beer flight

SMALL BITES

- \$8 SKIN ON CHIPS
- \$9 BEER BATTERED ONION RINGS
- \$9 TRIO OF DIPS WITH TURKISH BREAD
- \$10 WINGS (3) select your flavour below
- \$10 CHARGRILLED CHICKEN SATAY SKEWERS
- \$10 LIME & PEPPER CALAMARI BITES
- \$10 MUSHROOM & TRUFFLE ARANCINI BITES
- \$11 SOFT SHELL CRAB
- \$12 BRAISED PORK BELLY BITES sweet honey soy glazed pork belly bites
- \$13 LAMB RIBS WITH MOROCCAN SPICES

**ANY 3
SMALL
BITES
\$26**

TASTING PLATTERS

- \$17 VEGETARIAN PLATTER tempura enoki mushroom, vegetarian stack, zucchini fritters
- \$20 SEAFOOD TRIO crispy fried soft shell crab, panko crumb prawn, braised octopus
- \$22 RIBS BOARD lamb ribs, beef short ribs, pork belly bites

MEGA WINGS

3 for \$10

6 for \$17

9 for \$22 (mix n match)

BOURBON BBQ housemade smokey bbq sauce

ZESTY SRIRACHA (SPICY) buttery blend of sriracha lime & coriander

SWEET THAI CITRUS DRESSING

KIDS MEALS

- \$8 CHICKEN NUGGETS & CHIPS
- \$8 KIDS CHEESEBURGER & CHIPS
- \$8 KIDS FISH & CHIPS

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(GF) GLUTEN FRIENDLY / (V) VEGETARIAN - PLEASE ASK OUR STAFF

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BURGERS & SANDWICHES

all served with chips

- \$15 **HOT DOG** smoked kabana, cheddar, tomato sauce, american mustard
- \$16 **B.L.T** bacon, lettuce, tomato, aioli, bread
- \$18 **CHICKEN & BACON CLUB** grilled chicken, lettuce, tomato, bacon, cheddar, aioli, bread
- \$18 **CLASSIC BURGER** beef patty, tomato, cos, cheddar, aioli, tomato sauce, soft milk bun
- \$19 **STEAK SANDWICH** steak fillet, lettuce, tomato, plum onion jam, aioli, tomato sauce, ciabatta
- \$19 **ROAST VEGETABLE WRAP** garlic & rosemary flavoured wrap with eggplant, spinach, cheese, zucchini, capsicum, sweet potato, napoli sauce (v)
- \$19 **LAMB BURGER** Australian lamb patty, spinach, onion, tomato, tzatziki, toasted soft milk bun
- \$24 **TAPWORKS TOWER BURGER** our classic burger with double beef, double bacon, double cheese
- \$4 **ADD BACON, AVOCADO OR AN EXTRA BEEF PATTY**

MEALS

- \$17 **STOUT BRAISED BEEF PIE** served with chips & side salad
 - \$17 **CAESAR SALAD** *add chicken \$5 | add smoked salmon \$6 | add anchovies \$4*
 - \$18 **NACHOS** corn chips, mozzarella, vegetable salsa with napoli sauce, sour cream, guacamole.
add chicken \$5 | add beef \$5
 - \$18 **VEGGIE STACK** eggplant, spinach, zucchini, capsicum, sweet potato with a sweet capsicum puree and basil pesto topped with grilled haloumi (v)
 - \$23 **PARMIGIANA** traditional chicken parmigiana with chips & salad
 - \$25 **SALMON** crispy skin salmon with radicchio, spinach & rocket mixed leaves tossed in a warm pan with olives, artichokes, semi-dried tomatoes and a balsamic & olive oil dressing
 - \$25 **CHICKEN CARTOCCIO** grilled chicken breast fillet with roast sweet potato, broccolini topped with lemon & herb butter
 - \$25 **PORK BELLY** double braised pork belly, steamed jasmin rice, sauteed bok choi
 - \$25 **BEEF SHORT RIBS** homemade smokey bbq sauce with chips & side salad
 - \$25 **LAMB RUMP** sweet potato mash, broccolini and a honey, rosemary, garlic red wine glaze
 - \$25 **SIRLOIN 200G** with chips and salad, cooked to your liking
 - \$32 **RIB EYE 300G** with chips and salad, cooked to your liking
- STEAK SAUCES: PEPPERCORN, MUSHROOM, OR DIANNE**

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03 COCKTAILS

- | JUG | SOLO | |
|------|------------------------|--|
| \$12 | ROSSINI | raspberry syrup, prosecco |
| \$14 | APEROL SPRITZ | aperol, fresh orange, sparkling wine, soda |
| \$15 | COSMOPOLITAN | vodka, triple sec, cranberry juice, lime |
| \$16 | ESPRESSO MARTINI | vanilla vodka, kahlua, fresh double shot of espresso |
| \$16 | FRENCH MARTINI | vodka, chambord, pineapple juice |
| \$16 | MIDORI SOUR | midori, lemon juice, egg white |
| \$16 | CHERMSIDE COOLER | vodka, malibu, pineapple juice, cranberry juice |
| \$16 | CLOVER CLUB | gin, lemon juice, egg white, raspberry syrup |
| \$16 | TOKYO ICED TEA | vodka, white rum, gin, tequila, midori, lemon, splash of lemonade |
| \$32 | \$16 ELDERFLOWER PUNCH | white rum, elderflower liqueur, lemon juice, apple & mango juice |
| \$32 | \$16 RASPBERRY G&T | gin, raspberry syrup, lemon juice, tonic |
| \$32 | NA SUMMER SANGRIA | white moscato, triple sec, raspberry syrup, pear, orange, mint, sprite |
| \$18 | LONG ISLAND ICED TEA | vodka, gin, tequila, triple sec, bacardi, lemon juice, coke |
| \$18 | RASBERRY LYNCHBURG | whiskey, chambord, lemon juice, raspberry syrup, topped with soda |
| \$18 | TAPWORKS MARTINI | kaffir lime infused vodka, lychee liqueur, apple liqueur |
| \$18 | FRENCH 75 | gin, sparkling wine, lemon juice |
| \$18 | PIMMS CUP | pimms, fruit wedges, topped with lemonade |
| \$18 | MARGARITA | tequila, triple sec, lime juice |
| \$19 | LYCHEE MARTINI | gin, lychee liquer, elderflower liquer |

THIRSTY THURSDAYS
\$12
CHERMSIDE COOLER
ESPRESSO MARTINI
APEROL SPRITZ

CIDERS

- \$9 HILLS PEAR CIDER 5% ADELAIDE HILLS
- \$9 SOMERSBY APPLE CIDER 4.5%
- \$13 WILLIE SMITH CIDER 5.4% HOUN VALLEY, TAS

INTERNATIONAL & MIDS

- \$6 PURE BLONDE MID 3%
- \$6 XXXX GOLD 3.5%
- \$9 CORONA 4.5%
- \$9 WILDE GLUTEN FREE PALE ALE 4.5%

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.

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$\frac{oz}{ml}$

WHISKEY

- \$8 JOHNNIE WALKER RED
- \$12 GLENMORANGIE 10
- \$13 GLENKINCHIE 12
- \$14 LAPHROAIG 10
- \$14 YAMAZAKI 12
- \$14 HIBIKI

BOURBON

- \$8 JIM BEAM
- \$10 MAKERS MARK
- \$9 CANADIAN CLUB
- \$9 JACK DANIEL'S
- \$11 WOODFORD RESERVE

RUM / CACHACA

- \$10 APPLETON RUM
- \$8 BUNDABERG
- \$9 BACARDI
- \$10 SAILOR JERRY SPICED
- \$12 KRAKEN SPICED

$\frac{oz}{ml}$

TEQUILA

- \$10 JOSE CUERVO ESPECIAL
- \$11 DON JULIO BLANCO
- \$13 DON JULIO AÑEJO
- \$13 CAFÈ PATRON XO

GIN

- \$9 TANQUERAY
- \$11 BOMBAY SAPPHIRE
- \$13 FOUR PILLARS
- \$14 HENDRICKS

VODKA

- \$8 VODKA O
- \$10 ABSOLUT
- \$10 KETEL ONE
- \$11 BELVEDERE
- \$12 GREY GOOSE
- \$13 VODKA REDBULL

LIQUEURS / COGNAC

- \$9 KAHLÚA
- \$9 BAILEYS IRISH CREAM
- \$9 DISARONNO AMARETTO
- \$9 PIMM'S NO.1 CUP
- \$12 HENNESSY V.S.

VERMOUTH / AMARO

- \$9 CAMPARI
- \$9 APEROL

15 OML
BOTTLE**SPARKLING**

- 8 39 SEPELT FLEUR DE LYS NV – PINOT NOIR / CHARDONNAY – VIC
- 9 39 T'GALLANT – PROSECCO – VIC
- 49 LOUIS BOUILLOT GRANDE RESERVE
PINOT NOIR / GAMAY / CHARD / ALIGOTÉ – BURGUNDY, FRA
- 55 CHANDON BRUT NV – CHARDONNAY / PINOT NOIR – AUSTRALIA

WHITE

- 8 T'GALLANT JULIET – MOSCATO – MORNINGTON PENINSULA, VIC
- 9 ST HUBERTS THE STAG – CHARDONNAY – VIC
- 10 42 FAT BASTARD – CHARDONNAY – RHONE, FRA
- 9 CAPE SCHANCK – PINOT GRIGIO – MORNINGTON PENINSULA, VIC
- 10 39 BLEASDALE – PINOT GRIS – ADELAIDE HILLS, SA
- 9.5 SQUEALING PIG – SAUVIGNON BLANC – MARLBOROUGH, NZ
- 13 55 SHAW & SMITH – SAUVIGNON BLANC – ADELAIDE HILLS, SA
- 11 39 LEO BURING – DRY RIESLING – CLARE VALLEY, SA

RED

- 9 39 LA VIEILLE FERME – ROSE – RHONE, FRANCE
- 10 42 FAT BASTARD – PINOT NOIR – MASSIF CENTRAL, FRA
- 12 46 FICKLE MISTRESS – PINOT NOIR – CENTRAL OTAGO, NZ
- 9 39 MATUA HAWKE'S BAY – MERLOT – HAWKES BAY, NZ
- 10 40 WYNNS THE GABLE – CABERNET SAUVIGNON – COONAWARRA, SA
- 8 35 THREE BROTHERS – SHIRAZ – MCLAREN VALE, SA
- 10 45 HEDONIST – ORGANIC SHIRAZ – MCLAREN VALE, SA
- 45 GUGIAL COTES DU RHONE ROUGE – SHZ / GREN / MOURVEDRE –
RHONE, FRA
- 42 TORRES CORONAS – TEMPRANILLO – CATALONIA, SPA
- 42 ALAMOS – MALBEC – MENDOZA, ARG

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MOCKTAILS

- \$9 STRAWBERRY MINT SPARKLER strawberry, mint, sugar syrup, lime juice, lemonade
- \$9 FIERY GINGER apple, orange juice, raspberry puree, ginger, puree, mint
- \$9 SHIRLEY TEMPLE raspberry syrup, lemonade, ginger ale
- \$9 LEMON LIME RELAXER orange juice, lime juice, lemonade
- \$9 CINDERELLA orange juice, pineapple juice, lime, lemon

WATER, JUICE & SOFTDRINK

- \$4 APPLE, CRANBERRY, ORANGE, PINEAPPLE
- \$4 COCA COLA, COKE ZERO, LEMONADE, FANTA, LIFT, GINGER ALE
- \$4.5 LEMON LIME & BITTERS
- \$4.5 GINGER BEER
- \$5 SANTA VITTORIA SPARKLING WATER 500ML
- \$2.5 KIDS JUICE OR KIDS SOFTDRINK

TEA & COFFEE**VITTORIA 'ORO'**

- \$3 ESPRESSO, SHORT MACCHIATO, LONG BLACK
- \$4 FLAT WHITE, LATTE, CAPPUCCINO, HOT CHOCOLATE, MOCHA
- \$4 POT OF TEA green, english breakfast, earl grey, peppermint, lemon & ginger
- \$6 TEA FOR TWO

- \$0.5 ADD A FLAVOURED SYRUP
- \$1 MUG UPGRADE