CHEF'S SELECTION

	Member	Guest
GARLIC FLATBREAD	9	**10**
THE TAV'S BIG SCHNITTY 1/2kg chicken breast, chips, baby gem salad, choice of one sauce	34	**37**
SUMAC & GARLIC CHICKEN SKEWERS housemade cheesy flat bread, baby gem salad, chipotle mayo	30	**32**
OKLAHOMA SMASH BURGER onions, pickles, double cheese, Jerra sauce	23	**25**
CRUMBED PORK bone-in, baby gem salad, chips, parmesan, lemon	31	**34**
450g RIB-EYE SURF N TURF, RIVERINA MB3+, 150 DAY GRAIN FED garlic butter prawns, kipflers, broccolini	73	**76**
CARAMELISED VANILLA CHEESECAKE passionfruit coulis, berries	13	**15**

MEMBERS PRICING • **GUEST PRICING**

V: Vegetarian, VO: Vegetarian Option, VG: Vegan, VGO: Vegan Option, LG: Low Gluten, LGO: Low Gluten Option, DF: Dairy Free, DFO: Dairy Free Option, CN: Contains Nuts | Seafood Origin: A: Australian, I: Imported, M: Mixed (imported and Australian)

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STARTERS/SHARE

	Member	Guest
GARLIC FLAT BREAD (V) **add cheese • $2**	9	**10**
CRISPY WINGS (LG) smoky BBQ sauce, ranch dressing	17	**19**
SALT & PEPPER CRUMBED CALAMARI (I) aioli, lemon	18	**20**
BRUSCHETTA FLAT BREAD (V) Roma tomatoes, basil, parmesan	15	**17**
CRISPY PORK RIBS (LG) peppercorn sauce, salsa verde	19	**21**
POPCORN CAULIFLOWER (V) chipotle mayo, lemon	16	**18**

CLASSICS

CHARRED CAULIFLOWER (LGO) (DF) (VG) (CN) flat bread, hummus, leaves, herbs, radish, chickpeas, hazelnut	24	**26**
FISH & CHIPS (DF) (I) NZ Hoki battered or grilled, chips, salad, tartare, lemon	27	**29**
GARLIC & CHILLI LINGUINE (VO) (M) white wine, Napoli, basil, parmesan **add chorizo • $4 | add prawns • $9 | add squid • $4**	23	**25**
CHICKEN CAESAR (LGO) (I) baby gem, bacon, parmesan, soft egg, herb crumb	25	**27**
CHICKEN INVOLTINI (LG) 220g chicken breast, prosciutto, sage, capers, kipflers, greens	28	**30**
BARRAMUNDI (LG) (A) mash, greens, dill & caper butter sauce	32	**34**
BEEF NACHOS (LG) corn chips, pulled beef, cheese, jalapeño, sour cream, guacamole, salsa	24	**26**

BURGERS

	Member	Guest
add patty • $6 | add egg • $2 | add bacon • $4 | add gluten free bun • $3		
BACON CHEESEBURGER (LGO) smashed patty, onion, pickles, cheese, ketchup, mustard	22	**24**
OKLAHOMA SMASH (LGO) smashed patty, onions, pickles, double cheese, Jerra sauce	23	**25**
THE TAV BURGER (LGO) smashed patty, bacon, egg, beets, pineapple, lettuce, tomato, onion, BBQ sauce	25	**27**
SCHNITTY BURGER (LGO) cos, tomato, chipotle mayo, pickles, cheese, bacon	23	**25**
HALLOUMI BURGER (V) (LGO) grilled halloumi, beetroot relish, cos, onion, tomato, aioli	25	**27**

KIDS MEALS INCLUDES DRINK

KIDS PIZZA ham, cheese, Napoli	11	**13**
KIDS STEAK 125g porterhouse MB2+, grain fed, chips, tomato sauce	14	**15**
KIDS FISH & CHIPS tomato sauce	11	**13**
KIDS NUGGETS chips, tomato sauce	11	**13**
KIDS CHEESEBURGER patty, cheese, tomato sauce, chips	11	**13**
KIDS HEALTH BOX (VGO) (LG) (DF) grilled chicken, seasonal fruit and veg, hummus, cucumber	12	**14**
KIDS PASTA napoli, parmesan	11	**13**
VANILLA SOFT SERVE choice of chocolate, strawberry or caramel topping, sprinkles	5	**6**

SCHNITZELS & PARMIS

THE TAV'S BIG SCHNITTY 1/2 kilo chicken breast, chips, salad, choice of one sauce	34	**37**
CHICKEN SCHNITZEL (VGO) 250g breast, chips, salad, choice of one sauce	25	**27**

TOPPERS

PARMI ham, Napoli, cheese	4	**6**
AUSSIE bacon, egg, cheese, BBQ sauce	6	**8**

PIZZA

Member | **Guest**

Our dough is fermented for 48 hours, hand-stretched to order, and made with love and care.

MEAT DELUXE (LGO) — 25 | **27**
pepperoni, ham, bacon, ground beef, cheese, BBQ swirl

PERI PERI CHOOK (LGO) — 26 | **28**
onion, bacon, chicken, capsicum, cheese, peri swirl

SUPREME (LGO) — 23 | **25**
ham, olives, mushroom, capsicum, pepperoni, cheese, Napoli

MARGHERITA (V) (LGO) — 21 | **23**
fior di latte, fresh basil, EVOO

SAUSAGE (LGO) — 24 | **26**
pork & fennel sausage, potato, onion cream, fior di latte, greens

SIDES

CHIPS (LG) (V) (DF) — 9 | **10**
gravy

GARDEN SALAD (LG) (V) — 10 | **12**
baby gem, tomato, cucumber, onion, radish, lemon dressing

BBQ CAULIFLOWER (LG) — 12 | **14**
ricotta, garlic, chilli, lemon

SAUCES — 3

GRAVY (LG)
PEPPERCORN (LG)
MUSHROOM (LG)
DIANE (LG)

BUTCHER'S BLOCK

Member | **Guest**

250g PORTERHOUSE, BINDAREE NSW, 150 DAY GRAIN FED, MB2+ (LG) (DF) — 30 | **33**
chips, baby gem salad, choice of one sauce
add garlic prawn topper • $9

300g SCOTCH FILLET, BINDAREE NSW, 150 DAY GRAIN FED, MB2+ (LG) (DF) — 52 | **55**
chips, baby gem salad, choice of one sauce
add garlic prawn topper • $9

450g RIB-EYE SURF N TURF, RIVERINA MB3+, 150 DAY GRAIN FED (LG) (DFO) (I) — 73 | **76**
garlic butter prawns, kipflers, broccolini

CRUMBED PORK — 31 | **34**
bone-in, chips, baby gem salad, parmesan, lemon

SUMAC & GARLIC CHICKEN SKEWERS — 30 | **32**
house-made flatbread, baby gem salad, chipotle mayo

DESSERTS

CARAMELISED VANILLA CHEESECAKE (V) — 13 | **15**
passionfruit coulis, berries

CHOCOLATE BROWNIE (V) — 11 | **13**
rum ganache, chantilly cream

SOFT SERVE SUNDAE (V) (LG) (CN) — 12 | **14**
sprinkles, peanuts, wafer, chocolate fudge sauce

$18 LUNCH MENU

Available Monday - Friday

LUNCH SQUID (I)
chips, salad, aioli, lemon

GRILLED NZ HOKI (LG) (DFO) (I)
chips, baby gem salad, caper & dill butter

BEEF NACHOS (LG)
corn chips, pulled beef, cheese, jalapeño, sour cream, guacamole, salsa

CHEESEBURGER (LGO) (VO)
smashed patty, cheese, pickles, onion, mustard, ketchup

GARLIC & CHILLI LINGUINE (VO)
white wine, Napoli, basil, parmesan

BANGERS & MASH (LG)
pork sausage, peas, mash, gravy

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