

THE TAV

SCHNITZELS

ALL SCHNITZELS SERVED WITH TWO OF THE FOLLOWING SIDES PLUS SAUCE; CHIPS, SALAD, MASH OR VEGETABLES

CLASSIC SCHNITZEL

Hand crumbed 250gm chicken schnitzel \$ 24.00

PARMIGIANA SCHNITZEL

250gm chicken schnitzel with pomodoro sauce and mozzarella cheese \$ 26.00

SMOKEY BBQ SCHNITZEL

250gm chicken schnitzel with smokey bbq sauce, bacon and red cheddar cheese \$ 28.00

PLANT BASED SCHNITZEL (VG)

200gm vegan plant based schnitzel \$ 24.00

PLANT BASED PARMIGIANA (VG)

200gm vegan plant based schnitzel with pomodoro sauce and vegan mozzarella cheese \$ 28.00

KIDS MEALS

ALL KIDS MEALS RECEIVE COMPLIMENTARY ICECREAM AND ACTIVITY PACK UPON REQUEST

SPAGHETTI BOLOGNESE \$ 13.00

CHICKEN NUGGETS, CHIPS & SALAD \$ 13.00

FISH, CHIPS & SALAD \$ 13.00

STEAK, CHIPS & SALAD (GF) \$ 13.00

HAM AND CHEESE PIZZA \$ 15.00

150GM SCHNITZEL \$ 15.00

BURGERS

ALL BURGERS SERVED ON HOUSE BAKED MILK BUN WITH SIDE OF CHIPS - GF BUNS AVAILABLE ON REQUEST

CHICKPEA AND LENTIL BURGER (V)

Chickpea and lentil patty, cos lettuce, beetroot, vegan mayonnaise and capsicum relish \$ 20.00
Make it vegan - ask for sourdough

CHICKEN SCHNITZEL BURGER

Classic chicken schnitzel burger with lettuce, tomato, red cheddar, bacon, and aioli \$ 22.00

SIGNATURE BVT CHEESE BURGER

House ground beef patty, double bacon, red cheddar, pickles, spanish onion and signature burger sauce \$ 22.00

BVT WORKS BURGER

House ground beef patty, lettuce, tomato, beetroot, red cheddar, bacon, egg and spanish onion \$ 26.00

STEAK SANDWICH

150gm Rump Steak with spanish onion, roquette, aioli, tomato, beetroot, cheddar, and capsicum relish on house baked sourdough \$ 26.00

DESSERTS

PLEASE SEE OUR CHALKBOARD MENU FOR THE LATEST DESSERT SPECIALS MADE IN HOUSE BY OUR CHEFS

PRICES ARE SUBJECT TO A 15% SURCHARGE ON PUBLIC HOLIDAYS

THE TAV

LIGHT/SHARE MEALS

GARLIC BREAD (V)
House baked ciabatta with whipped garlic butter \$ 12.00

BRUSCHETTA (V)
Traditional tomato bruschetta on house baked sourdough \$ 12.00

MARGHERITA PIZZA (V)
Marinara sauce, mozzarella and fresh basil on house base \$ 15.00

VEGETABLE EMPANADAS (VG)
Mexican spiced vegan pastry, slaw, smokey chipotle aioli \$ 15.00

HALOUMI CHIPS (GF V)
Deep fried with smoked honey and mustard sauce \$ 16.00

BURRATA (V)
Heirloom tomatoes, basil, sherry vinaigrette and house sourdough \$ 19.00

LEMON PEPPER SQUID (GF)
Deep fried squid with cucumber mint salad, paprika and lime aioli \$ 19.00

SIDES

GARDEN SALAD (GF, VG) \$ 8.00
SEASONAL VEGETABLES (GF, VG) \$ 8.00
CHIPS (GF, VG) \$ 10.00
SWEET POTATO FRIES (GF, VG) \$ 12.00
SIDEWINDER WEDGES (GF, V) \$ 15.00

ADDITIONAL SAUCE AVAILABLE FOR PURCHASE +2

SAUCES

GRAVY (GF) VEGAN AIOLI (GF VG)
PEPPERCORN(GF) AIOLI (GF V)
MUSHROOM BACON (GF) LIME PAPRIKA AIOLI(GFV)
DIANE (GF) BURGER SAUCE (GFV)
POMODORO (GF VG) CAPSICUM RELISH(GF VG)

PUB CLASSICS

TUSCAN CHICKEN PIZZA
Chicken, capsicum, spinach, marinara sauce, mozzarella \$ 22.00

CHICKEN CAESAR SALAD
Cos lettuce, bacon, parmesan, croutons, egg, grilled chicken and house dressing \$ 22.00

PENNE REGATE
Prosciutto, peas, spinach, onion, garlic, creme fraiche, parmesan \$ 26.00

BEEF/VEGETARIAN NACHOS (GF)
Mexican spiced mince OR vegetables with corn chips, melted mozzarella, tomato salsa, sour cream and guacamole \$ 26.00

BEER BATTERED FLATHEAD
Tempura beer battered flathead with chips, salad and house tartare \$ 28.00

GRILL

ALL GRILL ITEMS SERVED WITH TWO OF THE FOLLOWING SIDES PLUS SAUCE; CHIPS, SALAD, MASH OR VEGETABLES

ANY OTHER COMBO OF SIDES +\$ 4.00

CHICKEN BREAST SUPREME (GF)
Bone in skin on chicken breast in Tuscan style marinade \$ 28.00

MARKET FISH MARKET PRICE
See blackboard

250GM RUMP STEAK (GF)
Bachelor 100 day grain fed MB2+ \$ 31.00

300GM SIRLOIN STEAK (GF)
Riverine 100 day grain fed MB2+ beef sirloin \$ 35.00

PLEASE DISCLOSE ALL ALLERGIES TO WAITSTAFF PRIOR TO ORDERING