

THE TAV

STARTERS

Classic Bruschetta (VG)

Traditional tomato bruschetta on house baked sourdough with balsamic glaze

12.00

Garlic Bread (V)

Whipped garlic butter on house baked ciabatta

12.00

Confit Garlic Pizza (V)

Confit garlic and mozzarella cheese on house made base

15.00

Pan Fried Prawn and Chive Dumplings

5 Dumplings with black vinegar dipping sauce and spring onions

16.00

Vegetable Empanadas (VG)

5 Mexican spiced pastries with fresh herb salad and salsa verde

16.00

LIGHT MEALS

Sidewinder Wedges (V)

Deep fried potato wedges with sour cream and sweet chilli sauce

16.00

Korean Fried Chicken Wings (GF)

Twice cooked chicken wings tossed in sticky gochujang glaze with spring onions and sesame seeds

17.00

Lemon Pepper Squid (GF)

Deep fried squid with cucumber mint salad and paprika lime aioli

19.00

Smoked Beef Nachos (GF)

House smoked pulled beef, corn chips, mozzarella, tomato salsa, sour cream and guacamole

21.00

Chicken Caesar Salad

Shredded cos lettuce, bacon, egg, parmesan, grilled chicken and house Caesar dressing

24.00

MAIN DISHES

HALOUMI SALAD (V)

Honey roasted carrots and onions, pearl couscous, haloumi, mint, almond, saffron yoghurt

25.00

Add chicken + 4

BURRATA SALAD (V/GF)

Grilled peaches, burrata, leafy greens, pepita seeds, red currants, basil, and fig glaze

26.00

Add chicken + 4

CHICKEN MUSHROOM

CASARECCE PASTA

Chicken, mixed mushroom, pancetta, spinach, garlic, and thyme in truffle oil and cream sauce with pecorino

28.00

BATTERED NEW ZEALAND WHITING

Cider battered whiting with chips and salad, lemon, and tartare sauce

28.00

DAILY SPECIALS

Check our chalkboard for desserts, specials and more!

MEXICAN QUESADILLA

Chicken or Vegetarian Quesadilla with corn slaw, wedges, sour cream and red salsa

28.00

CHICKEN SUPREME (GF)

Bone in chicken breast with tuscan marinade, served with chips and salad or mash and vegetables

29.00

250G RUMP (GF)

"1824 Wagyu" 100-Day grain fed rump served with chips and salad or mash and vegetables

35.00

300G SIRLOIN (GF)

"Riverine Beef" 150 day grain fed sirloin served with chips and salad or mash and vegetables

40.00

THE TAV

SCHNITZELS

Classic Schnitzel

Hand crumbed 250g chicken schnitzel with chips and salad or mash and vegetables
25.00

Parmigiana Schnitzel

Hand crumbed 250g chicken schnitzel topped with pomodoro and mozzarella, with chips and salad or mash and vegetables
28.00

Pesto Schnitzel

Hand crumbed 250g chicken schnitzel topped with house pesto, pomodoro, bacon and mozzarella, with chips and salad or mash and vegetables
30.00

Plant Based Schnitzel (VG)

220g plant based vegan schnitzel with chips and salad or vegetables
25.00

Plant Based Parmigiana (VG)

220g plant based vegan schnitzel topped with pomodoro and vegan cheese, with chips and salad or vegetables
30.00

KIDS/SENIORS

Spaghetti Bolognese

Slow braised mince in rich tomato sauce
13.00

Chicken Nuggets

6 nuggets with chips and salad or mash and vegetables
13.00

Fish Cocktails

6 cocktails with chips and salad or mash and vegetables
13.00

150g Rump Steak (GF)

Grilled rump steak with chips and salad or mash and vegetables
13.00

150g Schnitzel or Grilled Chicken (GF)

Chicken schnitzel or grilled chicken with chips and salad or mash and vegetables
15.00

Hawaiian Pizza

8-inch pizza with ham, pineapple and mozzarella
15.00

BURGERS

ALL SERVED WITH CHIPS AND HOUSE MILK BUN UNLESS STATED OTHERWISE
GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

VEGAN BURGER (VG)

Vegan patty tossed in sticky gochujang glaze with avocado, shredded cos, spanish onion, pickles, and vegan aioli
22.00

GRILLED CHICKEN BURGER

Grilled chicken, avocado, lettuce, tomato, halloumi, caramelised onion, pesto and aioli
24.00

CHICKEN SCHNITZEL

BURGER

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

STEAK SANDWICH

150g rump steak with roquette, spanish onion, tomato, beetroot, red cheddar, aioli, and capsicum relish on house sourdough
26.00

SIGNATURE BVT CHEESE

BURGER

House ground beef patty, double bacon, double cheese, Spanish onion, pickles and signature burger sauce
22.00

WORKS BURGER

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

SIDES AND SAUCES

SIDES

Garden Salad (GF/VG) 10.00
Seasonal Vegetables (GF/VG) 10.00
Chips (VG) 12.00
Sweet Potato Chips (VG) 14.00

DRESSINGS \$2

Caesar (GF)
Tartare (GF)
Salsa Verde (GF/VG)
Salad Dressing (GF)
Saffron Yoghurt (GF)

SAUCES \$2

Vegan Aioli (GF/VG)
Gochujang Glaze (GF/VG)
Capsicum Relish (GF/VG)
Aioli (GF)
Lime Paprika Aioli (GF)
Burger Sauce (GF)

SAUCES \$2

Gravy (GF)
Peppercorn (GF)
Mushroom & Bacon (GF)
Diane (GF)
Pomodoro (GF/VG)