

THE TAV

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

SCHNITZELS

CLASSIC SCHNITZEL

Hand crumbed 250gm chicken schnitzel \$ 25.00

PARMIGIANA SCHNITZEL

250gm chicken schnitzel with pomodoro sauce and mozzarella cheese \$ 27.00

SIZZLING AVO SCHNITZEL

250gm chicken schnitzel with pomodoro sauce, avocado, bacon and mozzarella cheese \$ 30.00

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

PLANT BASED AVO

SCHNITZEL TOPPER (VG) 200gm vegan plant based schnitzel with pomodoro sauce avocado, vegan mozzarella cheese \$ 30.00

ALL KIDS MEALS RECEIVE COMPLIMENTARY ICECREAM AND ACTIVITY PACK UPON REQUEST

KIDS MEALS

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

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

BURGERS

HALOUMI BURGER (V)

Pan fried haloumi with roquette, beetroot, onion, avocado, and piri piri veganaise on house baked sourdough \$ 22.00

Want to make it vegan? - ask for our vegan burger patty

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 (VG)	
Traditional tomato bruschetta on house baked sourdough	\$ 12.00
VEGETABLE EMPANADAS (VG)	
Mexican spiced vegan pastry, slaw, vegan chipotle aioli	\$ 15.00
MARGHERITA PIZZA (V)	
Marinara sauce, mozzarella and fresh basil on house base	\$ 16.00
HALOUMI CHIPS (GF V)	
Deep fried with smoked honey and mustard dipping sauce	\$ 16.00
WHIPPED SWEET POTATO(VG)	
Whipped sweet potato hummus, beetroot, balsamic, dill, pistachio, pita bread	\$ 19.00
LEMON PEPPER SQUID (GF)	
Deep fried squid with cucumber mint salad, paprika and lime aioli	\$ 19.00
BAKED MEATBALLS	
Beef and pork meatballs baked in pomodoro with mozzarella and house sourdough	\$ 21.00

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)

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) \$ 28.00
Bone in skin on chicken breast in Tuscan style marinade

MARKET FISH MARKET PRICE
See blackboard

250GM RUMP STEAK (GF) \$ 32.00
Bachelor 100 day grain fed MB2+

300GM SIRLOIN STEAK (GF) \$ 38.00
Riverine 100 day grain fed MB2+ beef sirloin

PUB CLASSICS

SANTARPIA PIZZA \$ 24.00
Pork and fennel sausage, roquette, onion, field mushroom, mozzarella truffle aioli

CHICKEN CAESAR SALAD \$ 24.00
Cos lettuce, bacon, parmesan, croutons, egg, grilled chicken and house dressing

LEMON THYME FARFALLE PASTA \$ 26.00
Caramelised leek, onion, garlic, roquette and bacon, creamy lemon thyme sauce, shaved parmesan

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

BEER BATTERED NZ WHITING \$ 28.00
Tempura beer battered whiting with chips, salad and house tartare

GF - GLUTEN FREE
V - VEGETARIAN
VG - VEGAN

PLEASE DISCLOSE ALL ALLERGIES TO WAITSTAFF PRIOR TO ORDERING