

STARTERS

Garlic & Herb Loaf (V)	\$11
Dipping Cob Loaf - Cream cheese, salami, bacon, parsley, Spanish onion, creamy smoked tomato relish dipping cob sauce	\$14
Arancini Balls (V) - House made semi dried tomato pesto, baby spinach, grana Padano parmesan, shredded cheese risotto balls served with a garnish salad and Ranch dressing	\$15
Salt & Pepper Calamari (GFO) - Lightly dusted salt & pepper calamari with a garnish salad, zesty lemon garlic aioli & lemon wedge	\$15
Popcorn Fried Chicken (GFO) - Tender chicken breast pieces dusted in seasoned flour and served with sweet chilli mayonnaise & garnish salad	\$15
Moroccan Lamb Sliders Buns - Slow cooked Moroccan pulled lamb, Spanish onion, Persian whipped feta cheese, rocket and tomato relish	\$15
Onion rings (V) - Served with lemon garlic aioli	\$15
Beer Battered Chips (V) - Beer battered steakhouse chips served with gravy	\$10

MAINS

Roast of the Day (GF) - Roasted vegetables, green peas with house-made gravy	\$21
Crispy Chicken Strips - Tender chicken breast strips with sweet chilli mayo, steak house beer battered chips & salad	\$23
Wild Caught Beer Battered Flathead Fillets - Battered flathead fillets, steakhouse beer battered chips, salad, lemon wedge with house made tartare sauce	\$23
Salt & Pepper Calamari (GFO) - Lightly dusted salt & pepper calamari, served with steak house beer battered chips, house salad, zesty lemon garlic aioli and lemon wedge	\$23
Grilled Chicken Breast Burger (GFO) - Milk bun, shredded iceberg lettuce, tomato, Spanish onion, pineapple, chargrilled marinated tomato and basil chicken breast, bacon rasher, tasty cheese, ranch sauce served with steakhouse beer battered chips.	\$19
Tavern Burger (GFO) - Milk bun, burger sauce, shredded iceberg lettuce, beetroot, tomato, grilled 150 grams beef patty, bacon rasher, caramelised onion, double tasty cheese served with steakhouse beer battered chips.	\$20
Chicken Roulade (GF) - Chicken breast stuffed with chorizo, Spanish onion, capsicum, parsley, cream cheese wrapped in bacon rasher served with sweet potato smash, julienne salad finished with creamy pink peppercorn sauce.	\$25
Chicken Filo - Poached tender chicken breast, bacon, baby spinach in creamy momay sauce, wrapped in light filo pastry served with chips and our house salad.	\$25
Seafood Mixed Grill (GF) - Baked salmon fillet, grilled prawns, scallops & calamari served with sweet potato smash, house salad, lemon wedge & Ranch dressing.	\$32
Marinated Lamb Backstrap (GF) - Chargrilled lamb backstrap served with crushed potatoes, rocket, roasted carrots, dates, Spanish onion salad, apple mustard vinaigrette dressing, Persian whipped feta and red wine Jus.	\$29
Crispy Pork Belly (GF) - Twice cooked crispy pork belly served with sweet potato smash, julienne rocket salad dressed with apple & mustard vinaigrette dressing, Persian whipped feta finished with Red wine Jus.	\$29

SALADS

Atlantic Salmon Salad (GF) - Baked salmon fillet, mesclun lettuce, crushed roasted potatoes, bacon, Spanish onion, tomato, parsley, spring onions dressed with our house-made ranch dressing.	\$25
Thai Beef Salad (GFO, CS) - Chargrilled seasoned porterhouse steak, rocket, soba noodles, Spanish onion, red capsicum, carrots, cucumber, cherry tomatoes, micro coriander, toasted sesame seeds, sweet chilli, soy & lime dressing.	\$25
Popcorn Chicken Salad (GFO) - Popcorn chicken bites, shredded iceberg lettuce, roasted carrots, Spanish onion, dates, charred capsicum, char grilled corn, parsley mixed with our firecracker dressing.	\$24

SCHNITZEL (Comes with your choice of sides)

Chicken Schnitzel - choice of sauce	\$21
Chicken Parmigiana house made napoli, double smoked ham, mozzarella & tasty cheese	\$23
Chicken Hawaiian Parmigiana house made napoli, double smoked ham, pineapple, mozzarella & tasty cheese	\$23
Chicken Bushman Parmigiana mushroom & bacon gravy, mozzarella & tasty cheese	\$24

PIZZA (GFO - \$2.00 extra)

Margherita (V) House made Napoli base, mozzarella cheese finished with fresh basil	\$17
Hawaiian House-made Napoli, double smoked shaved ham, pineapple & mozzarella cheese	\$17
BBQ Chicken BBQ base, shaved ham, chicken, bacon, Spanish onion & mozzarella cheese	\$19
Supreme Pizza - House made Napoli sauce, salami, double smoked ham, bacon, Spanish onion, charred capsicum, pineapple, sliced mushrooms, mozzarella cheese	\$19

PASTA (GFO)

Vegetarian Pasta (V) - Roasted carrots, charred capsicum, baby spinach, onion, crushed garlic, chives in a creamy white wine and butter sauce tossed with spaghetti finished with parmesan cheese.	\$20
	Add Salami \$3
Chicken Carbonara - Tender chicken, bacon, onion, garlic, chives, parmesan in our creamy white wine sauce tossed with spaghetti	\$22
Seafood Marinara - Prawns, scallops, squid, chilli, onion, garlic, baby spinach, chives, in house-made napoli sauce tossed with spaghetti and finished with parmesan cheese.	\$26

GRILL (Comes with choice of sides & sauce)

Scotch Fillet 300 grams (GF)	\$35
Reef & Beef (GF) Scotch fillet, MSA 300 grams, creamy garlic Prawns (GF)	\$40

SAUCES (All our sauces are gluten free)

Gravy, Creamy Mushroom Sauce, Pepper Sauce, Dianne Sauce, Garlic Butter, Creamy Garlic Prawn Sauce	\$2ea
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SIDES (All GF, V)

Mixed Leaf Salad - apple & mustard vinaigrette (V, GF)	\$5
Julienne Rocket Salad - apple & mustard vinaigrette	\$5
Seasonal Steamed Veg (V, GF)	\$5
Scallop Potatoes - caramelised onion (V, GF)	\$5
Roast Vegetables - Pumpkin, sweet potato, potatoes (V, GF)	\$5

KIDS MEALS 12 years & under

(\$10 includes 200ml soft drink/juice and activity pack)

Beer Battered Flat Head Fillets - chips and lemon wedge
Chicken Nuggets & Chips
Kids Bolognese Spaghetti (GFO)
Roast of the Day - roast veg & gravy (GF)
Chicken Schnitzel & Chips

DESSERTS

Lemon Meringue - Chantilly cream, strawberry coulis, strawberry, buttery shortbread base filled with lemon cream and topped with Italian meringue.	\$11
Chocolate Cheesecake - Chantilly cream, strawberry finished with chocolate sauce (GF)	\$11
Rich Baked Chocolate Cheese Cake - Topped with praline and honey	\$11



**Springdale Heights
Tavern**

(V) Vegetarian - (GF) Gluten Free - (CE) Contains Eggs - (CN) Contain Nuts - (S) Contains Sesame - (GFO) Gluten Free Optional

Our meals are labelled with dietary requirement initials, those ingredients haven't been used in those meals, however it may contain wheat (Gluten), eggs, dairy, soy, tree nuts, peanuts & fish allergens due to being present in our kitchen environment, we cannot take responsibility of any traces of foreign matter.