

SPARKLING

	150ml	200ml	BTL
HENKELL TROCKEN DRY <i>Germany</i>		\$10	
HENKELL TROCKEN ROSÉ <i>Germany</i>		\$10	
WILDFLOWER PROSECCO <i>South East Australia</i>	\$9		\$32
JOSEF CHROMY N.V BRUT <i>Tasmania</i>			\$60
BULLER WINES RLB SPARKLING ROSÉ <i>Rutherglen VIC</i>			\$28
PIPER-HEIDSIECK NV BRUT CUVÉE <i>Reims FR</i>			\$95

WHITE

	150ml	250ml	BTL
YOUNG POETS MOSCATO <i>South East Australia</i>	\$8	\$12	\$32
HENTLEY FARM RIESLING <i>Eden Valley SA</i>			\$42
WOODBROOK FARM SAUVIGNON BLANC <i>Australia</i>	\$8	\$11	\$30
PIKORUA SAUVIGNON BLANC <i>Marlborough NZ</i>	\$9	\$13	\$34
AD HOC NITTY GRITTY PINOT GRIGIO <i>Margaret River</i>			\$42
WOODBROOK FARM CHARDONNAY <i>Australia</i>	\$8	\$11	\$30
WILDFLOWER PINOT GRIGIO <i>Western Australia</i>	\$9	\$13	\$39
THE HIDDEN SEA CHARDONNAY <i>Limestone Coast SA</i>			\$33
COFIELDS CHARDONNAY <i>Rutherglen VIC</i>	\$9	\$14	\$39


- THE -
SPRINGDALE
EST. 1988
HEIGHTS
TAVERN


BISTRO OPENING HOURS

MONDAY - SUNDAY
LUNCH 11:30AM - 2.30PM
DINNER 5.30PM - 9PM

(02) 6040 1611
ADMIN@SPRINGDALEHEIGHTSTAVERN.COM.AU

PUBLIC HOLIDAY SURCHARGE FEES APPLY

 SpringdaleHeightsTavern

 springdaleheightstavern

ROSÉ

	150ml	250ml	BTL
BREMERTON RACY ROSÉ <i>Langhorne Creek SA</i>	\$8	\$13	\$33
HANCOCK & HANCOCK GRENACHE ROSÉ <i>McLaren Vale SA</i>			\$40
WHISPERING ANGEL ROSÉ <i>McLaren Vale SA</i>			\$85

RED

	150ml	250ml	BTL
ROBERT OATLEY SIGNATURE PINOT NOIR <i>Yarra Valley</i>			\$48
QUILTY & GRANDSEN MERLOT <i>Orange NSW</i>	\$9	\$11	\$35
WOODBROOK FARM SHIRAZ <i>Australia</i>	\$10	\$13	\$30
PIKES LOS COMPAÑEROS SHIRAZ TEMPRANILLO <i>Clare Valley SA</i>	\$10	\$13	\$36
RYMILL THE DARK HORSE CABERNET SAUVIGNON <i>Coonawarra SA</i>	\$10	\$13	\$36
COFIELDS DURIF <i>Rutherglen VIC</i>			\$45
BEST'S BIN 1 SHIRAZ <i>Great Western VIC</i>			\$49
STANTON & KILLEEN JACKS BLOCK SHIRAZ <i>Rutherglen VIC</i>			\$90

HAPPY HOUR

MONDAY - FRIDAY 4PM - 6PM
SATURDAY 3PM - 5PM



COCKTAIL LIST

\$16

MARGARITA

Tequila & Lime Juice

COSMO

Vodka, Lime Juice & Cranberry Juice

ESPRESSO MARTINI

Vodka, Coffee Blend, Chicory, Chocolate Bitters

PASH INN

Vodka, Passionfruit Juice & Lime Juice

PINA COLADA

Bacardi, Pineapple & Cream

MAI TAI

Bacardi, Orange & Lemon



STARTERS

GARLIC BREAD (V) Herb Turkish Loaf w/ Toasted Garlic Butter	\$10
GARLIC & CHEESE BREAD (V) Herb Turkish Loaf w/ Toasted Garlic Butter & Mozzarella Cheese	\$12
GARLIC & BACON CHEESE BREAD Herb Turkish Loaf w/ Toasted Garlic Butter, Bacon & Mozzarella Cheese	\$14
BACON & CHEESE ARANCINI Mozzarella Cheese, Bacon, Cheese, Rocket & Parmesan w/ Aioli	\$16
SALT & PEPPER CALAMARI (GF) Served w/ Lemon wedge & Aioli	\$16
SOUTHERN FRIED CHICKEN BITES (GF) Served w/ Sweet Chili Mayo	\$16
BOWL OF BEER BATTERED CHIPS (V) Served w/ Gravy	\$13
BRUSCHETTA Toasted Turkish Bread Topped w/ Tomato, Onion, Basil Salsa, Balsamic Glaze & Parmesan Cheese	\$16
BUFFALO CHICKEN WINGS Served w/ Aioli	\$18

SALADS

PRAWN & MANGO SALAD (GFO) Cos Lettuce, Cherry Tomatoes, Cucumber, Onion, Prawns, Mango & Avocado w/ Honey Mustard Dressing	\$27
THAI BEEF SALAD (GF) Thai Beef Marinated Porterhouse, Rocket, Cherry Tomato, Cucumber, Capsicum, Onion, Carrot & Crispy Noodles w/ Nam Jim Dressing	\$26
CHICKEN SALAD (GFO) Portuguese Marinated Grilled Chicken, Cos Lettuce, Cherry Tomatoes, Cucumber, Onion, Crispy Noodles w/ Honey Mustard Dressing	\$26
CAESAR SALAD (GFO) Cos Lettuce, Bacon, Croutons, Boiled Eggs, Parmesan Cheese w/ Caesar Dressing ADD CHICKEN + \$5	\$20

SIDES

GARDEN SALAD, HOUSE VINAIGRETTE (V, GF)	\$6
BEER BATTERED CHIPS (V)	\$6
SEASONAL VEGETABLES (V, GF)	\$6
GARLIC & HERB ROASTED POTATOES (GF)	\$6

TOPPERS

CREAMY GARLIC PRAWNS TOPPER (GF)	\$8
KILPATRICK TOPPER	\$5
EXTRA SAUCE Sweet Chilli Mayo, Aioli, Tartare, Sriracha Mayo, Gravy, Creamy Mushroom, Pepper, Bearnaise, Dianne, Garlic & Herb Butter, Creamy Garlic Sauce, Red Wine Jus	\$3

FROM THE GRILL

SERVED W/ CHOICE OF TWO SIDES & SAUCE
Chips, Steamed Vegetables, Garlic & Herb Roasted Potatoes or Garden Salad

250G MSA RUMP STEAK (GFO)	\$25
300G MSA SCOTCH FILLET (GFO)	\$35
300G MSA BEEF 'N' REEF (GFO)	\$40

BURGERS

GLUTEN FREE BUNS AVAILABLE +\$3	
SOUTHERN FRIED CHICKEN BURGER Southern Fried Chicken Breast Fillet, Bacon Lettuce, Tomato, Cheese & Sriracha Mayo Served w/ Chips	\$23
TAVERN BEEF BURGER (GFO) Grilled Seasoned Beef Patty, Bacon, Lettuce, Tomato, Beetroot, Caramelised Onion, Cheese & Garlic Aioli Served w/ Chips	\$23
OPEN STEAK SANDWICH (GFO) Chargrilled Scotch Fillet Steak, Bacon, Caramelised Onion, Cheese, Fried Egg, Baby Cos Lettuce, Tomato, Beetroot & Tomato Relish Served w/ Chips	\$26

PIZZA

MARGHERITA (GFO +\$3)(V) House-made Napolitana Sauce, Mozzarella Cheese & Basil	\$20
HAWAIIAN (GFO +\$3) House-made Napolitana Sauce, Shredded Smoked Ham, Pineapple & Mozzarella Cheese	\$22
PEPPERONI (GFO +\$3) House-made Napolitana Sauce, Pepperoni, Mozzarella Cheese & Chili Flakes	\$22
BBQ CHICKEN (GFO +\$3) BBQ Sauce, Chicken, Bacon, Spanish Onion & Mozzarella Cheese	\$24
SUPREME (GFO +\$3) House-made Napolitana Sauce, Shredded Smoked Ham, Bacon, Salami, Capsicum, Spanish Onion, Mushrooms, Olives, Pineapple & Mozzarella Cheese	\$26

PASTA

CHICKEN CARBONARA (GFO + \$3) Chicken, Bacon, Garlic, Onion, Served in a Creamy White Wine Sauce Tossed in Linguine Pasta, Topped w/ Parmesan Cheese & Chopped Herbs	\$26
PRAWN & SALAMI PASTA (GFO + \$3) Prawns, Salami, Caramelised Onions, Roasted Capsicum, Chives, Confit Garlic Tossed in a Napolitana Sauce w/ Linguine Topped w/ Parmesan Cheese	\$28

SCHNITZELS

SERVED W/ CHOICE OF TWO SIDES
Chips, Steamed Vegetables, Garlic & Herb Roasted Potatoes or Garden Salad

CHICKEN SCHNITZEL Served w/ your choice of Sauce	\$23
PARMI Served w/ House-made Napolitana Sauce, Smoked Ham, Mozzarella Cheese	\$25
HAWAIIAN Served w/ House-made Napolitana Sauce, Smoked Ham, Pineapple, Mozzarella Cheese	\$26

BUSHMAN Served w/ Mushroom Gravy, Bacon, Mozzarella Cheese	\$27
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TAVS CLASSIC

CRISPY CHICKEN STRIPS (GF) Served w/ Chips, Salad & Sweet Chilli Mayo	\$25
BEER BATTERED FLATHEAD Served w/ Chips, Salad, Lemon Wedge & Tartare Sauce	\$26
MOROCCAN MARINATED PORK CUTLET (GFO) Served w/ Gravy, Chips & Salad	\$30
SALT & PEPPER CALAMARI (GFO) Served w/ Chips, Salad, Lemon Wedge & Garlic Aioli	\$25
OVEN BAKED SALMON (GFO) Served w/ Rice Noodles, Cos Lettuce, Pickled Ginger, Onion, Cherry Tomato & Edamame Bean Salad w/ Sesame Seeds & Nam Jim Dressing	\$28
CHICKEN ROULADE (GF) Chicken Breast, Cream Cheese & Spinach Wrapped in Bacon. Served w/ Chips, Salad & Creamy Garlic Sauce.	\$32
CRUMBED LAMB CUTLETS (3) Served w/ Choice of Two Sides & Sauce Extra Cutlet \$5	\$30
GARLIC PRAWNS Served w/ Basmati Rice	\$28
GRILLED SATAY CHICKEN Served w/ Chips & salad	\$24

DESSERTS

NERO MUD CAKE Rich Mud Cake, Ganache, Dark Chocolate Glaze. Served w/ Chocolate Coulis, Chantilly Cream & Fresh Strawberries	\$15
NEW YORK CHEESECAKE (GF) Vanilla Baked Cheesecake, Gluten Free Biscuit Crumb Base. Served w/ Raspberry Coulis, Chantilly Cream & Fresh Strawberries	\$15

EXPRESS LUNCH

MONDAY - FRIDAY 11.30AM - 2.30PM

(GRAVY EXTRA \$3)

NOT AVAILABLE PUBLIC HOLIDAYS

250G RUMP STEAK
Served w/ Chips & Salad

CHICKEN SCHNITZEL
Served w/ Chips & Salad

BEER BATTERED FLATHEAD
Served w/ Chips, Salad & Tartare Sauce

TAVERN BEEF BURGER
Served w/ Chips

CHICKEN WRAP
Chicken, Lettuce, Tomato, Onion, Cheese & Sweet Chilli Mayo. Served w/ Chips

WEEKLY SPECIALS

MONDAY	ALL PIZZAS	\$18
TUESDAY	TACO TUESDAY	\$20
WEDNESDAY	SCHNITZELS / PARM Served w/ Choice of Two Sides	\$20
THURSDAY	300G PORTERHOUSE STEAK (GF) Served w/ Choice of Two Sides & Sauce	\$24
FRIDAY	250G RUMP STEAK (GF) Served w/ Choice of Two Sides & Sauce	\$20
SATURDAY	CHICKEN BURGER Served w/ Chips	\$20
SUNDAY	SUNDAY ROAST Served w/ Complimentary Dessert	\$18

KID'S MEALS

(KIDS UNDER 12YRS)
RECEIVE COMPLIMENTARY ICE CREAM & SOFT DRINK

BOLOGNESE PASTA (GFO)
CHEESEBURGER, SERVED W/ CHIPS
CHICKEN NUGGETS, SERVED W/ CHIPS
BEER BATTERED FLATEHEAD, SERVED W/ CHIPS
CHICKEN SCHNITZEL, SERVED W/ CHIPS
ADD PARM + \$3

\$13

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PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS SUCH AS BUT NOT LIMITED TO GLUTEN, DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH & SHELLFISH. WHILE WE OFFER GLUTEN-FREE OPTIONS, PLEASE NOTE THAT OUR KITCHEN IS NOT GLUTEN-FREE, AND WE CANNOT GUARANTEE THE ABSENCE OF CROSS-CONTAMINATION.