

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, parsley and mozzarella cheese on house made base

16.00

Corn Ribs (GF/V)

Fried corn ribs tossed in portuguese seasoning, dressed with parsley and parmesan, candied jalapeno and aioli

17.00

Honey Soy Chicken Wings

Fried chicken wings tossed in honey and soy glaze with sriracha mayonnaise

18.00

LIGHT MEALS

Vegetable Empanadas (VG)

Five mexican spiced vegan pastries with jalapeno slaw, and vegan chipotle aioli

18.00

Lemon Pepper Squid (GF)

Deep fried squid with cucumber mint salad and paprika lime aioli

19.00

Smoked Beef Nachos (GF)

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

22.00

Chicken Caesar Salad

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

24.00

Sausage and Fennel Pizza

Pork and fennel sausage, rocket, artichoke, rosemary, aleppo chilli flakes topped with mozzarella and ricotta cheese on house made confit garlic base

26.00

MAIN DISHES

CHARRED BROCCOLINI SALAD (V)

Char grilled broccolini, toasted farro, ricotta, chilli, pine nuts, and lemon miso dressing

25.00

Add chicken + 4

MEXICAN QUESADILLA

Chicken and cheese, or vegetarian quesadilla with mexican salad, sour cream, and honey lime chipotle sauce

27.00

Cajun Chicken Supreme (GF)

Cajun rubbed bone-in chicken breast served with chips and salad or mash and vegetables

32.00

CRESCENT PUMPKIN SALAD (GF/V)

Baharat rubbed pumpkin, red quinoa salad, dates, toasted almond, garlic sauce and garden herbs

26.00

Add chicken + 4

DAILY SPECIALS

Check our chalkboard for desserts, specials and more!

250G RUMP (GF)

"Diamantina Wagyu" 100 day grain fed rump served with chips and salad or mash and vegetables

36.00

CHICKEN AND LEEK RAVIOLI

Chicken ravioli, caramelised onion, mushrooms and spinach in tarragon cream topped with shaved parmesan

28.00

Add chicken + 4

BATTERED NEW ZEALAND WHITING

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

30.00

300G SIRLOIN (GF)

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

42.00

PLEASE INFORM STAFF OF ALL ALLERGIES UPON ORDERING

THE TAV

SCHNITZELS

Classic Schnitzel

Hand crumbed 250g chicken schnitzel with chips and salad or mash and vegetables
26.00

Parmigiana Schnitzel

Hand crumbed 250g chicken schnitzel topped with pomodoro and mozzarella, with chips and salad or mash and vegetables
29.00

Good Bits Schnitzel

Hand crumbed 250g chicken schnitzel topped with avocado, bacon, and mozzarella, with chips and salad or mash and vegetables
32.00

Plant Based Schnitzel (VG)

220g plant based vegan schnitzel with chips and salad or vegetables
26.00

Plant Based Parmigiana (VG)

220g plant based vegan schnitzel topped with pomodoro and vegan cheese, with chips and salad or vegetables
29.00

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
16.00

150g Schnitzel or Grilled Chicken (GF)

Chicken schnitzel or grilled chicken with chips and salad or mash and vegetables
16.00

Hawaiian Pizza

8-inch pizza with ham, pineapple and mozzarella
16.00

BURGERS

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

VEGAN BURGER (VG)

Butternut pumpkin patty, shredded cos, caramelised onion, beetroot, and vegan aioli on house sour dough or gluten free bun
22.00

TROPICANA BURGER

Char-grilled chicken breast with lettuce, tomato, pineapple, bacon, cheese and honey mustard mayo
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, red cheddar, 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 (GF, VG) 12.00
Onion Rings (V) 14.00
Wedges Sour Cream/Sweet Chilli (GF) 16.00

DRESSINGS \$2

Caesar (GF)
Tartare (GF)
Salad Dressing (GF/VG)
Chipotle Aioli (GF/VG)
Sriracha Mayo (GF/V)

SAUCES \$2

Vegan Aioli (GF/VG)
Capsicum Relish (GF/VG)
Aioli (GF)
Burger Sauce (GF)
Honey Mustard Mayo (GF)
Lime Paprika Aioli (GF)

SAUCES \$2

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

GF-GLUTEN FREE V-VEGETARIAN VG-VEGAN