

MENU

ROTISSERIE IS THE HERO OF OUR KITCHEN AND THE REASON OUR CHEFS GET OUT OF BED EACH DAY! PERFECTLY PAIRED WITH A GREAT BEER.

MAIN

SIRLOIN STEAK (MSA) 300G 41

John Dee Silver 100 day grass-fed. Served with beer battered chips, salad and your choice of gravy

BEER BATTERED FISH & CHIPS 24

Craft beer battered fish, beer battered chips, house salad and tartare sauce

BARBECUE PORK RIBS 38

Full rack of pork ribs in barbecue sauce, served with chips and coleslaw

RIB & WING COMBO 34

Half rack of pork ribs in barbecue sauce and chicken wings (4), served with chips and coleslaw

FISH OF THE DAY MARKET PRICE

Please ask our friendly staff

PASTA OF THE DAY 24

Please ask our friendly staff

RED PESTO POTATO GNOCCHI (V) 22

Semi dried tomato, red pesto cream, toasted pine nuts and basil
Add choice of rotisserie meat +\$4

BEAN BURRITO (V) (VGO) 19

Five bean mix & rice wrapped in tortilla served with sour cream & chilli jam
Add choice of rotisserie meat +\$4

CRAFT BEER PIE 18

Housemade beef pie, made with our craft beer, served with chips and topped with rich gravy

BANGERS & MASH 18

Pork, apple and sage sausages with mashed potato and onion gravy

ROTISSERIE

Served with gravy and your choice of side.

Add mushroom or pepper gravy +\$2

GLASSHOUSE MOUNTAINS BEER-MARINATED HALF CHICKEN

25

PAIRING: EUMUNDI LAGER

ROLLED LAMB FOREQUARTER GARLIC, THYME & MINT

27

PAIRING: FURPHY REFRESHING ALE

PORK BELLY PORCHETTA SPICE RUBBED, CRACKLING, APPLE SLAW

27

PAIRING: MALT SHOVEL XPA

ROLLED BEEF BRISKET COATED WITH LIGHT MUSTARD SPICE

27

PAIRING: LITTLE CREATURES PALE ALE

ROTISSERIE FOR TWO 49

YOUR SELECTION OF TWO ROTISSERIE MEATS & TWO SIDES

ROTISSERIE FOR FOUR 95

YOUR SELECTION OF FOUR ROTISSERIE MEATS & FOUR SIDES

COVID SAFE CHECK IN



SALADS

TAPHOUSE CAESAR SALAD 19

Baby gem lettuce, bacon, croutons, egg, parmesan with Caesar dressing.
Add chicken +\$4 or anchovies +\$2

PUMPKIN HALLOUMI SALAD (V) (GF) 19

Roasted Jarrahdale pumpkin, onions, toasted pine nuts, spinach and rocket with balsamic dressing

SIDES

ONION RINGS (V) 8

BEER BATTERED CHIPS (V) 8

TAPHOUSE SALAD (V)(VLG) 8

CHAT POTATOES (V)(VLG) 8

ROASTED PUMPKIN (VG)(VLG) 8

SWEET POTATO FRIES (V) 8

GREEN BEANS WITH SHALLOTS & GARLIC BUTTER (V)(VLG) 8

SEASONAL VEGETABLES (V)(VLG) 8

SAUCES

RICH GRAVY 2

PEPPER 2

MUSHROOM 2

SHARE PLATES

GARLIC BREAD (V)	9
Bread toasted with garlic butter. Add cheese +\$2. Gluten free +\$2	
SOFT PULLED TACOS (3)	15
Choose from: - Lamb, mint aioli, chilli jam, lettuce - Beef brisket, slaw, jalapenos, pickles, Taphouse sauce - Jackfruit, lettuce, barbecue sauce (v) Add extra taco +\$4	
FRIED CALAMARI BITES (V/LG)	14
Served with rocket and aioli	
HOMEMADE CROQUETTES (3)	14
Panko crumb, slow cooked meats, chipotle aioli, crispy shallots	
TOMATO & HALLOUMI BITES (V/LG)(V)	16
Cherry tomatoes, halloumi, basil oil, balsamic glaze	
MILD BBQ SESAME WINGS (6)	14
Served with blue cheese dipping sauce	
BRISKET SLIDERS (3)	16
Pulled beef brisket, lettuce, pickles, jalapenos, cheese	
TAPHOUSE NACHOS (V) (GF0)	16
Corn chips, topped with melted cheese, sour cream, guacamole and tomato salsa. Add your choice of rotisserie meats + \$4	
TAPHOUSE LOADED FRIES	12
Beer battered fries with melted cheese, bacon, caramelised onion and sour cream. Add choice of rotisserie meat +\$4	
CURED SALMON (3)	16
Mini toast, pickled onion, wasabi cream and baby capers	
VEGETABLE SPRING ROLLS (3) (V)	12
Vegetable spring rolls served with garlic soy sauce	
QUESADILLA (V) (VGO)	20
Guacamole, coriander, capsicum, cheese, tomato salsa. Add choice of rotisserie meat +\$4	



(v) vegetarian (vg) vegan (gf) gluten free (vlg) very low gluten (vgo) vegan option

ROTISSERIE ROLLS

Served with beer battered chips. Gluten free bun +\$2. Upgrade to sweet potato fries + \$2

LAMB ROLL	18
Lettuce, pickle, fennel and mint aioli	
CHICKEN ROLL	18
Lettuce, slaw, avocado salsa and Taphouse special sauce	
PORK ROLL	18
Apple slaw, lettuce and smoky tomato relish	
BRISKET ROLL	18
Lettuce, slaw, chipotle mayonnaise, jalapenos and dill pickles	

DESSERTS

CHURROS	11
Mini churros coated in cinnamon sugar, served with warm chocolate sauce, vanilla ice cream and fresh strawberries	
STICKY DATE PUDDING	11
Served with caramel sauce & rock salt caramel ice cream	
COOKIES AND CREAM CHEESECAKE	11
Served with strawberries and whipped cream	

KIDS MENU

All served with chips and tomato sauce. Add vanilla dixi cup ice cream and drink +\$3

SOFT BEEF BRISKET TACO	10
Topped with cheese	
MINI ROTISSERIE	10
Choice of lamb, chicken, beef or pork	
CHICKEN NUGGETS	10
Served with chips and tomato sauce	
FISH & CHIPS	10
Served with tomato sauce	
THREE CHEESE PASTA	10
Served with seasonal vegetables	

LUNCH SPECIALS

11:30AM-2:30PM MON-FRI

COVID SAFE CHECK IN

LUNCH SPECIALS

FISH & CHIPS 15

House salad and tartare sauce

CHICKEN CARBONARA 15

Pasta with chicken, bacon and parmesan

BANGERS & MASH 15

Pork, apple and sage sausages with mashed potato and onion gravy

CRAFT BEER BEEF PIE 15

Housemade craft beer and beef pie served with chips and topped with rich gravy

LUNCH STEAKS

STEAK SANDWICH 18

Rump steak, toasted Turkish bread, rocket, horseradish cream with red onion marmalade and chips
Gluten free +\$2

200G RUMP STEAK 20

Beer battered chips, house salad and your choice of pepper, mushroom or rich gravy



ROTISSERIE ROLLS

Served with beer battered chips.

Gluten free bun +\$2.

Upgrade to sweet potato fries +\$2

LAMB ROLL 15

Lettuce, pickle, fennel and mint aioli

CHICKEN ROLL 15

Lettuce, slaw, avocado salsa and Taphouse special sauce

PORK ROLL 15

Apple slaw, lettuce and smoky tomato relish

BRISKET ROLL 15

Lettuce, slaw, chipotle mayonnaise, jalapenos and dill pickles

(v) vegetarian (vg) vegan (gf) gluten free (vlg) very low gluten

*ALLERGIES We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.

SNACKS

TAPHOUSE NACHOS (V) 14

Corn chips, topped with melted cheese, sour cream, guacamole and tomato salsa. Add your choice of rotisserie (chicken, pork, lamb, beef) + \$4

LOADED FRIES 12

Beer battered fries with melted cheese, bacon and caramelised onion and sour cream. Add choice of rotisserie (chicken, pork, lamb, beef) + \$4

HOMEMADE CROQUETTES (3) 14

Panko crumb, slow cooked meats, chipotle aioli and crispy shallots

GARLIC BREAD (V) 9

Bread toasted with garlic butter. Add cheese + \$2. Gluten free + \$2

MILD BBQ SESAME WINGS (6) 14

Served with blue cheese dipping sauce

SWEET POTATO FRIES (V) 8

With aioli

CRAFT BEER PIE 18

Housemade beef pie, made with our craft beer, served with chips topped with rich gravy

VEGETABLE SPRING ROLLS (3) (V) 12

Vegetable spring rolls served with garlic and soy sauce
