

TAP HOUSE BREAKFAST

All our eggs are free range

Toast – your choice of white, wholemeal, fruit toast or English muffin 3.5

Toasted pear and raspberry loaf 4.5

Toasted sandwich – shaved smoked ham, cheese and tomato 6.5

Bacon, lettuce, tomato roll with aioli on Turkish roll 9.9

Bacon and egg roll 7.9

Eggs on toast – poached, scrambled or fried with Vienna sourdough 9.9

Big breakfast – two eggs, gourmet sausage, bacon, fetta and potato crusted Roma tomato, sautéed mushrooms with Vienna sourdough 15.9

Eggs Benedict 12.5

Eggs Florentine – smoked salmon and spinach on grilled sourdough with hollandaise 17.9

Bircher muesli – rolled oats and dried fruit soaked in freshly squeezed orange juice overnight then roasted and mixed with natural yoghurt, fresh strawberries and nut clusters 11.5

Vegie breakfast – grilled corn fritter with poached egg, sautéed mushrooms, spinach, asparagus and fresh tomato chutney 14.5

EXTRAS

Cheese, sliced tomato 2

Free range egg, sausage (each) 3

Bacon, mushroom, hash brown, spinach, roasted tomato (each) 4

Salmon 5

LUNCH & DINNER

To Share

Bowl of steak fries 7.5

Wedges with sour cream and sweet chilli 9.5

Bruschetta (v) – diced tomato salsa with basil and reggiano parmesan on grilled ciabatta and drizzled with extra virgin olive oil 10.5

Trio of dips (v) – with grilled ciabatta 10.5

Mediterranean beetroot plate (v) – roasted beetroot, baby bocconcini with white balsamic and basil, watercress, tomato oil and balsamic glaze with grilled ciabatta bread 12

Nachos (v) – beef *or* black bean nachos with melted cheese topped with guacamole Jalapeno chilli and tomato salsa, coriander and sour cream 17

King Island Dairy cheese board – with quince paste, dried muscatels, duck pate and crackers 27

Mezze plate – hommus, white bean puree, tabouli, prosciutto, olives, roasted Spanish chorizo and toasted ciabatta 23

SALADS

Roast pumpkin salad (v) – with chickpeas, pinenuts and Bulgarian fetta mixed with roquette and a red wine vingarette 12.5

Tossed green salad (v) – with tomato, cucumber, iceburg lettuce, radish and Bulgarian fetta 9.5

Chicken Caesar salad – baby Cos lettuce leaf, chicken breast, bacon, shaved reggiano cheese croutons with Caesar dressing and soft poached egg 17

Side salad 6

FAVOURITES

Steak sandwich – Scotch fillet steak, tomato, roquette, cheese, horseradish cream and caramelised onions served on a toasted Turkish roll with a side of steak fries 18.5

Beef burger – 150g Angus beef pattie char-grilled with cos lettuce, tomato, cheese, and beetroot and a tasty tomato and onion relish served with a side of steak fries 17.5

Chicken burger – garlic and thyme marinated chicken char-grilled with cos lettuce, tomato, cheese and cucumber topped with pesto cream and steak fries 17.5

Fish and chips – James Squire battered flathead fillet served with steak fries, lemon and tartare sauce 15.5

Salt and pepper squid – seasoned with szechuan peppers and sea salt served with lemon and mint aioli 17.5

Nasi Goreng – with prawns and sambal 15.5

Spaghetti gamberi – prawns, coriander and cracked pepper with spaghetti and virgin olive oil topped with grated reggiano cheese 18.9

Mushroom risotto (v) – Porcini mushrooms with truffle oil and parmesan 17.9

WINE LIST

SPARKLING

Rothbury Estate Brut SA	7.5	29
Fat Tree Brut <i>South Eastern Austalia</i>	8.5	38
Chandon NV <i>Yarra Valley, VIC</i>	11.5	55

WHITE

Rothbury Chardonnay SA	7.5	29
Rockbare Chardonnay <i>McLaren Vale, SA</i>	8.5	39
Sticks Chardonnay <i>Yarra Valley, VIC</i>	9.5	41
Lindemans Riesling SA	7.5	29
Crowded House Sauv Blanc <i>Marlborough, NZ</i>	9.5	43
Ferngrove Sauv Blanc <i>Frankland River, WA</i>	9	42
Fat Tree Sem Sauv Blanc <i>South Eastern Australia</i>	8	36
Republic Sem Sauv Blanc <i>Adelaide Hills, SA</i>	8	35
Norfolk Rise Pinot Grigio <i>Mt Benson, SA</i>	8.5	39
Sophies Bridge Verdelho <i>Hunter Valley, NSW</i>	8.5	38

RED

Rothbury Estate Cab Merlot SA	7.5	29
Tiger Tale Cab Merlot <i>Margaret River, WA</i>	9.5	41
Hazard Hill Shiraz <i>Mt Barker, WA</i>	9	38
Mojo Shiraz <i>Barossa, SA</i>	9	41
Fat Tree Shiraz Cabernet <i>South Eastern Australia</i>	8	36
Norfolok Rise Cab Sauv <i>Mt Benson, SA</i>	8.5	38
Omrah Cab Sauv <i>Mt Barker, WA</i>	9.5	41
Sticks Pinot Noir <i>Yarra Valley, VIC</i>	9.5	43
Crowded House Pinot Noir <i>Central Otago, NZ</i>	10	49
Claymore Rose <i>Clare Valley, SA</i>	8.5	36

COCKTAILS

Nutty Irishman – Baileys and Frangelico shaken with cream, silky smooth indulgence 12.5

Lime Caiprioska – chunks of fresh lime crushed with vodka and Cointreau and topped with soda. 300 million Brazilians cant be wrong! 12.5

Strawberry Caiprioska – lashings of strawberries muddled with vodka and strawberry liqueur then topped with soda, berry delicious 12.5

Jagerblast – Jagermeister and Chambord topped with Pure Energy and fresh lime. Blast off! 15.0

Cosmopolitan – vodka and Cointreau are beautifully balanced with cranberry juice and fresh lime. Pretty in pink 12.5

Martini – the classic; your choice of gin or vodka 12.5

French Martini – Chambord and vodka shaken with pineapple juice, a sweet French twist on the martini. Oh la la! 12.5

Bloody Mary – vodka and tomato juice spiced with Worceteshire sauce, salt, pepper and as much Tobasco as you can handle. Is it the ultimate hangover cure? 11.0

Midori Splice – Midori and Malibu mixed with pineapple juice and topped with a healthy splash of cream. Be transported instantly to a tropical island paradise! 13.0

Mojito – Bacardi rum and sugar syrup muddled with fresh limes and topped with soda. Revolutionary! 12.5

Flying High! – Strawberries, limes and mint are muddled with Malibu, strawberry liqueur, sugar syrup and a dash of red wine, then topped with cranberry juice. Sammy's signature cocktail 15.0



**CHECK OUT OUR
GREAT RANGE
OF WINES
AND SPIRITS
AVAILABLE TO
TAKE AWAY**