

TAP ROOM MENU

FOR THE TABLE

- **HOT CHIPS \$10** (VGN, GF) Served with aioli
- **TASTING BOARD \$20** (VGN, CAN BE GF) Local olives & oil, house made dip, house pickles, grilled sour dough bread *Add cheese (2 cheeses, fruit paste) \$12 *Add Cured meat (2 meats) \$12
- **HOUSE SPICED WINGS \$19** (GF,DF) Fried free-range chicken wings in Wedgetail spice mix, house made verde
- **BUTTER MILK CHICKEN TENDERS (3PC) \$22** (GF, DF) Succulent chicken tenders, house made spicy Guindilla lemon mayo
- **FISH FINGERS (5PC) \$19** (DF, CAN BE GF) Locally sourced fish tenders in Wedgetail beer batter, house made tartare
- **FISH TACOS (2PC) \$19** Wedgetail beer battered local fish, crema & fresh chunky salsa
- **VEGGIE FRITTERS (4PC) \$19** (V,GF) Seasonal selection of gluten free & vegetarian fritter with crema
- **PORK BELLY (4/8PC) \$22/32** Vietnamese crispy pork belly slices with an Asian slaw (share or large available)

*Extra sauce \$2 –Tartare, Burger Sauce, Verde

THE BURGERS (W/CHIPS)

- **THE CHICKEN BURGER \$28** Fried free-range butter milk chicken, melt cheese, lettuce, tomato, smokey Wedgetail BBQ sauce *Grilled chicken option avail.
- **THE CHEESEBURGER \$28** Chuck-brisket patty, melt cheese, NY style fried onions, house pickles, Wedgetail burger sauce* Double Burger option avail
- **THE STEAK SANDWICH \$32** Our AHA Award Entry: Premium Scotch Fillet, house-made green tomato relish and caramelised onion aioli, melted Swiss cheese, red onion, crisp mescaline, and Mt Barker bacon on a toasted Turkish panini bun served w our signature smoked aioli dipping sauce.

*GF Buns \$2 *Vegan Cheese \$3 *Add Bacon \$4 *Double cheeseburger \$8

Suggested pairing KEY: Pilsner Pale Ale I.P.A Double Red Choc Oatmeal Stout Dark Lager Witbier Hazy I.P.A Session Ale Mango Ale Barrel Aged Stout Draught Marzen

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WEDGIE VEGGIES

- **CHARRED BROCCOLI \$18/27** Charred broccoli with whipped feta 1/2 or whole head of broccoli (share or large available)
- **SPICED CAULIFLOWER & DAHL \$18/27** House spiced fried cauliflower florets on a mild creamy Coconut Dahl (share or large available)

THE PIZZAS

- **GARLIC \$16** (V) Garlic oil, parsley, mozzarella blend
- **SALT & SEAFOOD \$30** Chorizo, Exmouth Gulf prawns, fried capers, gremolata, Fior de Latte, fresh chilli, mozzarella blend
- **MARGARITA \$25** (V) Tomato, basil, mozzarella blend, Fior de Latte, balsamic glaze
- **MEAT LOVERS \$28** Italian sausage, bacon, free-range chicken, onion, mozzarella blend
- **PEPPERONI \$27** Mild pepperoni and mozzarella blend
- **VEGETARIAN \$25** (V) Marinated mushrooms, red onion, shaved zucchini, local olives, mozzarella blend, feta

*GF Bases available \$3 *Vegan Cheese available \$3

LIL WEDGIES

KIDS MEALS \$15 Choose from Cheeseburger, Grilled Chicken, or Battered Fish. All come with chips & juice

THE DESSERTS

- **CHOCOLATE MOUSSE \$15** Our own fluffy mousse with a combination of sweet & salty flavours, served w/vanilla ice cream
- **STICKY DATE PUDDING \$15** Everybody's got room for pud! House made favourite, butterscotch sauce & vanilla ice cream
- KIDS ICE CREAM \$5** Vanilla w/topping & sprinkles

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