

TAP ROOM MENU

FOR THE TABLE

- **HOT CHIPS \$10** (VGN, GF) Served with aioli
- **KARAGE CHICKEN LOADED FRIES \$26** (GF)
Crispy coated GF fries, fried karage chicken pieces, spring onion, Tonkatsu mayo
- **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 \$20** (GF,DF) Fried free-range chicken wings in Wedgetail spice mix, house made verde
- **STICKY BOURBON WINGS \$20** (GF, DF) Fried free-range chicken wings tossed in our own sticky BBQ bourbon sauce
- **FISH FINGERS (5PC) \$20** (DF, CAN BE GF) Locally sourced fish tenders in Wedgetail beer batter, house made tartare
- **FISH TACOS (2PC) \$20** Wedgetail beer battered local fish, crema & fresh chunky salsa
- **PORK BELLY (4PC) \$32** (GF, DF) Generous Vietnamese style crispy pork belly slices with an Asian style salad & nam jim dressing

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

THE BURGERS (W/CHIPS)

- **THE CHICKEN BURGER \$29** Fried free-range butter milk chicken, melt cheese, lettuce, tomato, signature Wedgetail BBQ sauce *Grilled chicken option available
- **THE CHEESEBURGER \$29** Chuck-brisket patty, melt cheese, NY style fried onions, house pickles, Wedgetail burger sauce *Double Burger option avail
- **THE STEAK SANDWICH \$32** Our 2025 AHA Award Entry: Premium Scotch fillet, house-made green tomato relish & aioli, Swiss cheese, red onion, crisp mescaline, and Mt Barker bacon on a toasted Turkish panini bun

*GF Buns \$3 *Vegan Cheese \$4 *Add Bacon \$5 *Double cheeseburger \$9

WEDGIE VEGGIES

- **WEDGIE ASIAN STYLE SALAD \$25** (GF, CAN BE VEG) Asian veg & salad leaf, tossed with nam jim dressing **& topped with crunchy fried GF noodles & peanuts *Add Grilled Rump Steak or Chicken \$8 **Contains fish sauce, vego dressing available
- **VEGGIE FRITTERS (3PC) \$24** (V,GF) Seasonal selection of gluten free & vegetarian fritters with house made yoghurt crema on mixed leaf
- **SPICED CAULIFLOWER & DAHL \$24** House spiced fried cauliflower florets on a mild creamy Coconut Dahl

THE PIZZAS

- **GARLIC \$16** (V) Garlic oil, parsley, mozzarella
- **MARGARITA \$24** (V) Sliced tomato, basil, mozzarella
- **BRUSCHETTA \$26** Diced fresh tomato, red onion, basil, balsamic glaze, whipped feta, mozzarella
- **THE POLYNESIAN \$28** Pork belly, bacon pineapple, mozzarella
- **SALT & SEAFOOD \$32** Chorizo, Exmouth Gulf prawns, fried capers, gremolata, fresh chilli, mozzarella

- **PEPPERONI \$28** Mild pepperoni and mozzarella

- **MEAT LOVERS \$28** Italian sausage, bacon, freerange chicken, onion, mozzarella

*GF Bases available \$5 *Vegan Cheese available \$4

LIL WEDGIES

KIDS MEALS \$15 Choose from cheeseburger, grilled chicken, or battered fish - all come with chips & juice

THE DESSERTS

- **LOADED BLONDIE \$16** The brownies paler cousin, loaded with milk & dark chocolate, pretzels & coffee grounds!! Served warm w/vanilla ice cream
- **TIRAMISU \$17** A classic - but Wedgified with our Choccy Oatmeal Stout and Kaluha soaked Fingers. Its Biramisu!

KIDS ICE CREAM \$5 Vanilla w/topping & sprinkles

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