

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

●● **STICKY BOURBON WINGS \$19** (GF, DF) Fried free-range chicken wings dredged in our own sticky icky bourbon sauce

● **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

●○ **WEDGIE ASIAN STYLE SALAD \$21** (VGN, CAN BE DF) Seasonal veg & salad leaf, tossed with our sweet, sour and salty Asian dressing topped with crunchy fried noodle *Add Grilled Rump Steak or Chicken \$7.5

●○ **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

●● **SURF & TURF \$30** Marinated rump, Exmouth Gulf prawns, bechamel base

● **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

●● **COCONUT CHEESECAKE \$15** (GF) silky house made coconut & lime cheesecake on a gluten free biscuit base w/toasted coconut & passionfruit coulis

●● **LOADED BLONDIE \$15** The brownies paler cousin, loaded with milk & dark chocolate, pretzels & coffee grounds!! Served warm w/vanilla ice cream.

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

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