

# TAP ROOM MENU

## FOR THE TABLE

● **HOT CHIPS** \$9  
(VGN, GF) Served with aioli

●● **TASTING BOARD** \$20  
(VGN, CAN BE GF) Local olives & oil, charred veg, house made dip, house pickles, grilled sour dough bread

●● **HOUSE SPICED WINGS** \$18  
(GF,DF) Fried free-range chicken wings in Wedgetail spice mix, house made verde

●● **BUTTER MILK CHICKEN TENDERS (3PC)** \$18  
Succulent fried free range butter milk tenders, served with our house burger sauce & pickles

●● **CHARRED CORN (3PC)** \$15  
(V, GF CAN BE VGN) Charred sweet corn, chipotle & paprika butter w/coriander salsa

● **FISH FINGERS (5PC)** \$18  
(DF, CAN BE GF) Locally sourced fish tenders in Wedgetail beer batter, house made tartare

●● **ARANCINI (4PC)** \$18  
(VGN,GF) House made Arancini – Chefs Selection w/Aioli

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

## THE BURGERS (W/CHIPS)

●● **THE CHICKEN BURGER** \$25  
Fried free range butter milk chicken, melt cheese, lettuce, tomato, smoky Wedgetail BBQ sauce  
\*Grilled chicken option avail.

●● **THE CHEESEBURGER** \$25  
Chuck-brisket patty, melt cheese, onion rings, house pickles, Wedgetail burger sauce  
\* Double Burger option avail

●● **THE VEGIE BURGER** \$24  
(V) Field mushroom, baby spinach, tomato, halloumi, house made verde

●● **THE STEAK SANDWICH** \$28  
Butterfield rump, aged cheddar, red onion, bacon, aioli, leafy greens, green tomato relish

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

## THE SALADS

● **SALAD OF THE WEEK** \$21  
(GF, V, CAN BE VGN) Substantial warm salad alternating weekly. Check out the specials board or ask our friendly staff

\*Add grilled chicken \$8

## THE PIZZAS

● **GARLIC** \$15  
(V) Garlic oil, parsley, mozzarella blend

● **SALT & SEAFOOD** \$28  
Chorizo, Exmouth Gulf prawns, fried capers, gremolata, fresh chilli, mozzarella blend

● **MARGARITA** \$23  
(V) Tomato, basil, mozzarella blend

●● **MEAT LOVERS** \$25  
Italian sausage, bacon, diced free range chicken, onion, mozzarella blend

● **PEPPERONI** \$24  
Mild pepperoni and mozzarella blend

● **ROAST PUMPKIN** \$23  
(V) Roast pumpkin base, feta, Zaatar, mozzarella blend

●● **VEGETARIAN** \$23  
(V) Local mixed mushrooms, red onion, shaved zucchini, local olives, rosemary, thyme, mozzarella blend

## THE WEDGIE SPECIAL

Tap Room staff members choice or even yours! – see specials board or ask our friendly staff.

\*GF Bases available \$3 \*Vegan Cheese available \$2

## THE DESSERTS

**DESSERT OF THE WEEK** \$12  
(GF) See our specials board or ask our friendly staff

● **W.A CHEESEBOARD FOR 2** \$28  
(CAN BE GF) 2 x Rotating W.A cheeses – see specials board, water crackers, lavosh, fruit paste, fresh fruit, nuts, local honey

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

It is a condition of our producer's license that a meal is purchased ancillary to any beverages not produced by Wedgetail onsite, thank you for understanding.

The Wedgetail Tap Room cannot guarantee there will not be any traces of nuts in the menu produced.  
Due to our kitchen production systems, we are unable to give assurance that the food produced are free from any traces of nuts.