

TAP ROOM MENU

FOR THE TABLE

● **BEER BATTERED FRIES** \$9
(VGN, GF) Served with aioli

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

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

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

● **FISH FINGERS (5PC)** \$18
(DF, GRILLED FOR GF) Locally sourced fish tenders in Wedgetail wheat beer batter & GF flour, house made tartare

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

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

*FOC – Tomato, BBQ and Aioli – please ask!

THE BURGERS (W/FRIES)

●● **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
Field mushroom, baby spinach, tomato, halloumi, house made verde

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

*GF Buns available \$2 *Vegan Cheese available \$2

*Add Bacon \$4 *Double cheeseburger \$8

THE SALADS

●● **ROAST VEG & MIXED GRAIN** \$21
(V, CAN BE VGN) Roasted seasonal root veg, feta, freekeh, couscous & quinoa, ras el hanout, zaatar, citrus and honey dressing & leafy greens

●● **PESTO GREENS** \$19
(GF, V) Sauteed Brussel Sprouts, Zucchini, Mushroom & Green Beans, Red Onion, Pesto w/Seasonal Leafy Greens

*Add grilled chicken \$8

THE PIZZAS

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

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

● **MARGARITA** \$23
(V) Tomato, fior de latte, parmesan, basil, mozzarella blend

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

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

THE WEDGIE

Tap Room Staff Members choice. – see specials menu & board

YOUR CHOICE

Once a fortnight we'll take a guests pizza idea and put it on our menu... Come at us! - see specials menu & board

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

THE DESSERTS

● **CHOCOLATE OLIVE BREAD** \$16
(GF) Decadent but light chocolate hit! Made in house & accompanied by blood orange sorbet

● **W.A CHEESEBOARD FOR 2** \$28
(CAN BE GF) 2 x Rotating W.A cheeses – see specials board, spent grain crackers (made in house), Lavosh, fruit paste, fresh fruit, nuts, local honeysuckle 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.