

# TAP ROOM MENU

## FOR THE TABLE

- HOT CHIPS \$10 (VGN, GF) Served with aioli
- ● KARAGE CHICKEN LOADED FRIES \$25 (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 dredged in our own sticky icky 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
- ● VEGGIE FRITTERS (3PC) \$20 (V,GF) Seasonal selection of gluten free & vegetarian fritters with house made yoghurt crema
- PORK BELLY (3/6PC) \$25/35 Generous Vietnamese style crispy pork belly slices with an Asian style 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, signature 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 2025 AHA Award Entry: Premium Scotch fillet, house-made green tomato relish & aioli, Swiss cheese, red onion, crisp mescalin, and Mt Barker bacon on a toasted Turkish panini bun

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

**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*

## 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 \$24 House spiced fried cauliflower florets on a mild creamy Coconut Dahl

## THE PIZZAS

- ● GARLIC \$17 (V) Garlic oil, parsley, mozzarella
- ● SALT & SEAFOOD \$30 Chorizo, Exmouth Gulf prawns, fried capers, gremolata, fresh chilli, mozzarella
- ● SURF & TURF \$30 Marinated rump, Exmouth Gulf prawns, bechamel base
- ● MARGARITA \$25 (V) Tomato, basil, mozzarella, balsamic glaze
- ● MEAT LOVERS \$28 Italian sausage, bacon, free-range chicken, onion, mozzarella
- ● PEPPERONI \$27 Mild pepperoni and mozzarella
- ● BRUSCHETTA \$25 Diced fresh tomato, red onion, basil, balsamic glaze, whipped feta, mozzarella
- ● HAWAIIAN PIZZA \$28 Pork belly, bacon pineapple, jerk seasoning, 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 \$15 The brownies paler cousin, loaded with milk & dark chocolate, pretzels & coffee grounds!! Served warm w/vanilla ice cream
- ● STRAWBERRY MARSCAPONE PANACOTTA \$15 Strawberry compote, peanut praline snaps
- ● KIDS ICE CREAM \$5 Vanilla w/topping & sprinkles