

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 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 \$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

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