

TACKING POINT TAVERN

MENU

STARTERS & SNACKS

GARLIC BREAD	9.50
ADD CHEESE	+2.0
TOMATO & BASIL BRUSCHETTA	18.0
with aged balsamic	
HOME-MADE PEKING DUCK SPRING ROLLS	16.0
with plum sauce	
PANKO CRUMBED CHEESY MUSHROOMS	16.0
with seeds, pine nuts & pesto mayonnaise (v)	
SMOKED STICKY CHICKEN WINGS	18.0
with jalapeño mayonnaise	
BOWL OF CHIPS	10.0
with aioli	
BOWL OF WEDGES	12.0
with sweet chilli sauce & sour cream	

SALADS

GREEN VEGETABLE BOWL	24.0
with organic brown rice, edamame, avocado, asparagus & soy dressing additions available	
BEEF BRISKET SALAD	24.0
with potato, beetroot, beans & feta additions available	
THAI BBQ SQUID SALAD	23.0
with glass noodles, cucumber, cherry tomatoes & spicy dressing additions available	
ROAST CARROT & CHICKPEA SALAD	22.0
with quinoa, raisins & tahini dressing additions available	

ADDITIONS

ADD CHICKEN	+6.0
ADD HALLOUMI	+5.0
ADD AVOCADO	+4.0

TACKING POINT CLASSICS

HOUSE-CRUMBED CHICKEN SCHNITZEL	24.0
with chips & salad	
MAKE IT A PARM!	+2.0
CHICKEN SCALOPINI	28.0
with mushrooms & potato rosti	
SALT & PEPPER SQUID	25.0
with chips, salad & garlic aioli	
CRAFT BEER-BATTERED BARRAMUNDI	25.0
with chips, salad & tartare sauce	
SPAGHETTI CARBONARA	24.0
with black garlic	
GRILLED HALLOUMI & POTATO ROSTI	24.0
stacked with summer salad, seeds & kale aioli	
ROAST PUMPKIN RISOTTO	24.0
with garden pea & mint	
GRILLED SALMON	32.0
with pumpkin & spinach salad & salsa verde	

STEAK SELECTION

ALL SERVED WITH CHIPS, SALAD & YOUR CHOICE OF SAUCE | DIANE, MUSHROOM, PEPPER OR GRAVY
UPGRADE TO MASH & VEG +2.0

250G SOUTHERN HIGHLANDS ANGUS RUMP STEAK	26.0
300G 100-DAY GRAIN-FED ANGUS SCOTCH FILLET	37.0
250G RIVERINA GRAIN-FED SIRLOIN STEAK	30.0
200G RIVERINA GRASS-FED PETITE RIB EYE FILLET	38.0

HAND-STRETCHED PIZZA

OUR ARTISANAL PIZZAS ARE HOUSE-MADE & COLD FERMENTED FOR 48 HOURS
UPGRADE TO GLUTEN-FREE BASE +3.0

MARGHERITA	20.0
with Napolitana sauce, buffalo mozzarella, basil & olive oil (v)	
CALZONE (FOLDED PIZZA)	23.0
with mushrooms, salami, ham & mozzarella	
PEPPERONI	23.0
with tomato, ham, onion, basil, mozzarella & chilli flakes	
HAM & PINEAPPLE	23.0
with tomato sauce, smoked ham, pineapple & mozzarella	
CAPRICCIOSA	25.0
with tomato, smoked ham, mushrooms, artichoke & mozzarella	
AUSSIE CHICKEN PIZZA	24.0
with chicken, bacon, onion, capsicum & BBQ sauce	
SEAFOOD	26.0
with tomato, squid, mussel, barramundi, prawns, onion, mozzarella & chilli flakes	

*PLEASE NOTE THAT OUR PIZZA DOUGH IS HAND-STRETCHED. AS A RESULT, PIZZAS MAY ARRIVE SEPARATELY TO OTHER MEALS

BURGERS

ALL SERVED WITH CHIPS
UPGRADE TO GLUTEN-FREE BUN +2.0

STEAK SANDWICH	23.0
with sirloin minute steak, bacon, lettuce, tomato relish, onion & aioli	
BRAISED BRISKET BURGER	24.0
with lettuce, smoked paprika aioli & kimchi slaw	
AMERICAN CHEESEBURGER	23.0
with pickles, onions, American cheese & special sauce	
SOUTHERN GRILLED CHICKEN BURGER	23.0
with bacon, pineapple, cos lettuce & sriracha mayo	
PULLED LAMB BURGER	24.0
with lettuce, feta, slaw & sriracha mayo	
GRILLED HALLOUMI BURGER	23.0
with lettuce, tomato, pickled zucchini & pesto mayonnaise	

KIDS MEALS

ALL 12.0

FOR OUR LITTLE FRIENDS 12 & UNDER
ALL MEALS COME WITH COMPLIMENTARY ICE CREAM & SOFT DRINK

FISH & CHIPS
MINUTE STEAK
with chips & salad
CHICKEN NUGGETS
with chips & salad
KIDS BURGER
with chips
SPAGHETTI PESTO

SIDES

GREEN VEGETABLES	8.50
with EVO (v)	
MASH POTATOES	7.0
SIDE SALAD	6.0
EXTRA SAUCE	2.0
Diane, mushroom, pepper or gravy	

DESSERTS

TRIPLE CHOCOLATE BROWNIE	13.0
with vanilla bean ice cream & berry compote	
BIG BANANA BELGIUM WAFFLE	13.0
with ice cream & salted caramel	

ASK ABOUT OUR DAILY BLACKBOARD SPECIALS!

TACKLING POINT
TAVERN

DRINKS
MENU

COCKTAILS

ALL 16.0

FRENCH MARTINI

with vodka, Chambord & pineapple juice

APPLE LYCHEE MARTINI

with vodka, Monin lychee syrup & apple juice

TOMMY'S MARG'

with Espolòn tequila, agave syrup, lime juice & lemon juice

TRIPLE BERRY MARGY

with Espolòn tequila, lime juice & house berry mix

MOJITO

with Pampero Blanco rum, soda, sugar, mint & lime

ESPRESSO MARTINI

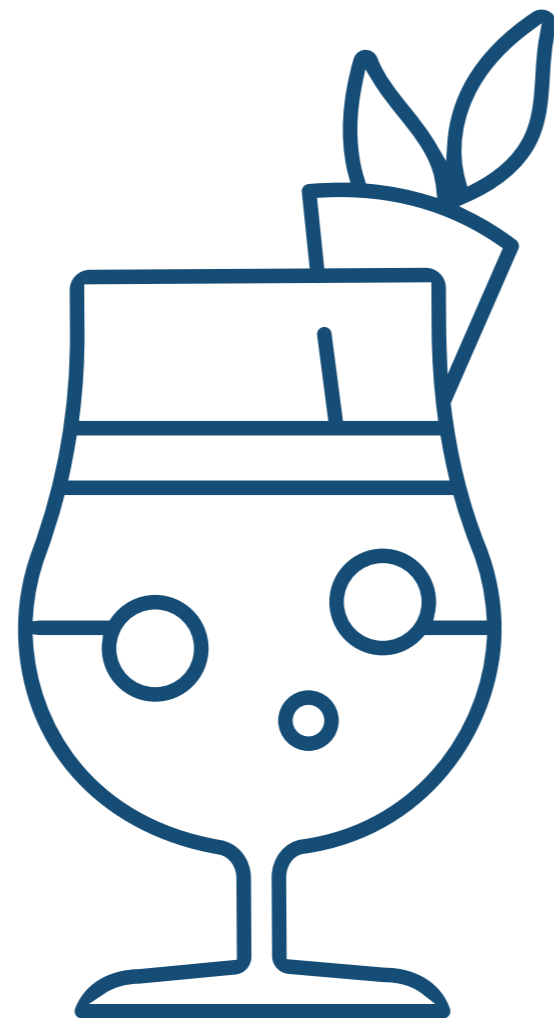
with vanilla vodka, Kahlúa, Frangelico, sugar syrup & espresso

AMARETTO SOUR

with amaretto, bitters, sugar syrup, egg white & lemon juice

THE GUMMY BEAR

with raspberry vodka, peach liqueur, cranberry juice & lemon juice



WINE

SPARKLING

CHAIN OF FIRE BRUT CUVÉE

150GLS 250GLS BOTTLE
8.0 34.0

AURELIA PROSECCO

9.0 38.0

VEUVE D'ARGENT CUVÉE PRESTIGE BLANC DE BLANC BRUT

12.0 50.0

JANSZ PREMIUM CUVÉE

55.0

PIPER-HEIDSIECK BRUT CUVÉE NV

90.0

WHITE

EARTHWORKS RIESLING

9.5 13.5 39.0

YOUNG POETS PINOT GRIGIO

10.0 14.0 44.0

CIRCA 1858 SAUVIGNON BLANC

9.0 12.5 35.0

PIKORUA SAUVIGNON BLANC

9.5 13.5 39.0

CHAIN OF FIRE SEMILLON SAUVIGNON BLANC

8.0 12.0 34.0

CIRCA 1858 CHARDONNAY

9.0 13.0 36.0

PINK

ZILZIE 'BTW' ROSÉ

8.5 12.5 34.0

MARQUIS DE PENNAUTIER ROSÉ

10.0 15.0 42.0

RED

OPAWA PINOT NOIR

11.0 15.0 44.0

RYMILL 'THE YEARLING' CABERNET SAUVIGNON

9.5 13.5 42.0

PITCHFORK CABERNET MERLOT

9.5 14.0 42.0

CHAIN OF FIRE SHIRAZ CABERNET

8.0 12.0 34.0

EARTHWORKS SHIRAZ

9.0 13.0 38.0