

# TAP ROOM MENU

## FOR THE TABLE

- **HOT CHIPS \$9** (VGN, GF) Served with aioli
- **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 \$18** (GF,DF) Fried free-range chicken wings in Wedgetail spice mix, house made verde
- **BUTTER MILK CHICKEN TENDERS (3PC) \$18** (GF, DF) Succulent fried free-range butter milk tenders, served with our house burger sauce
- **CHARRED CORN (1 COB) \$15** (V, GF, VGN) Charred sweet corn, chilli oil (mild) 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** (V,GF) House made Arancini – Chefs selection w/aioli
- **FISH TACOS (2PC) \$16** Wedgetail beer battered local fish, crema & fresh salsa

\*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, smokey Wedgetail BBQ sauce \*Grilled chicken option avail.
- **THE CHEESEBURGER \$25** Chuck-brisket patty, melt cheese, NY style fried onions, house pickles, Wedgetail burger sauce\* Double Burger option avail
- **THE VEGIE BURGER \$24** (V) Field mushroom, mescaline, tomato, vintage cheddar, house made verde
- **THE STEAK SANDWICH \$28** Butterfield rump, aged cheddar, red onion, bacon, aioli, leafy greens, green tomato relish

\*GF Buns \$2 \*Vegan Cheese \$3 \*Add Bacon \$4 \*Double cheeseburger \$8

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

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## THE SALADS

- **SALAD SPECIAL \$21** (GF, V, CAN BE VGN) Substantial warm salad alternating weekly. Check out the specials menu or ask our friendly staff \*Add grilled chicken \$7.50
- **CHARRED OCTOPUS SALAD \$26** (GF, DF) Charred W.A Octopus, mescaline, white bean puree, tomato salsa & citrus oil

## 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 \$24** (V) Tomato, basil, mozzarella blend, balsamic glaze
- **MEAT LOVERS \$26** Italian sausage, bacon, free-range chicken, onion, mozzarella blend
- **PEPPERONI \$25** Mild pepperoni and mozzarella blend
- **HAWAIIAN \$25** Charred fresh pineapple, bacon, gremolata, mozzarella blend
- **VEGETARIAN \$25** (V) Marinated mushrooms, red onion, shaved zucchini, local olives, mozzarella blend, feta

**THE WEDGIE SPECIAL \$25** Tap Room staff members choice or even yours! – see specials menu or ask our friendly staff

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

## LIL WEDGIES

**KIDS MEALS \$14** Choose from Cheeseburger, Grilled Chicken, or Battered Fish. All come with chips & juice.

## THE DESSERTS

- DESSERT SPECIAL \$12** (GF) See our specials menu or ask our friendly staff
- ICE CREAM SPECIAL \$12** House made Ice cream (2 scoops) with accompaniment
- KIDS ICE CREAM \$5** Vanilla w/topping & sprinkles

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