

## BREADS

**GARLIC BREAD (V) \$8**

**GARLIC CHEESY BREAD (V) \$10**

**GARLIC BREAD WITH CHEESE & BACON \$12**

**BRUSCHETTA (V) \$10**

## STARTERS

**LOBSTER SPRING ROLLS (4) \$22**

cos lettuce wedge & marie rose sauce

**POUTINE LOADED FRIES \$14**

with bacon, cheese & gravy

**SALT & PEPPER CALAMARI (GF) (DF) \$17**

calamari, pickled chilli & aioli

**POPCORN CHICKEN \$16**

buttermilk chicken breast, Frank's hot sauce & shallots

**BEEF NACHOS (GF) \$18**

corn chips, guacamole, sour cream, jalapeno & mozzarella cheese

**ADD PULLED PORK \$5**

**BUFFALO WINGS (GF) \$16**

½ kg wings, celery sticks & Frank's hot sauce

**SAUCES | ADDITIONAL SAUCES \$2.50**

Frank's hot sauce | buttermilk ranch | maple sriracha | chipotle mayo

## TACOS

3 per serve

**CAULIFLOWER TACOS (VG) \$18**

hummus, pistachio & Mexican salsa

**FISH TACOS \$20**

battered barramundi, slaw, pickles, tartare & Mexican salsa

**SOUTHWEST CHICKEN \$19**

slaw, pickles, chipotle mayo & Mexican salsa

**PULLED PORK \$20**

slaw, pickles, special sauce & Mexican salsa

## BOWLS & SALADS

**CAESAR SALAD (GFO) \$20**

baby gem cos lettuce, parmesan, bacon, soft centred egg, croutons  
& creamy Caesar dressing

**BURRITO BOWL (GF) \$24**

spiced chicken breast, steamed rice, avocado, sour cream, corn,  
black bean salsa, corn tortillas & chipotle ranch

**MINISTRONE SOUP (V) \$16**

winter vegetables, spaghetti, kidney beans, pesto, parmesan & croutons

**ADD CHICKEN \$5 | ADD PRAWNS \$6**

## MAINS

### **GARLIC PRAWNS (GF) (8) \$28**

creamy garlic prawns, seasonal greens & steamed rice

### **CRUMBED LAMB CUTLETS (2) \$30**

served with creamy mash & seasonal greens

**EXTRA CUTLET \$8**

### **ROAST CHICKEN SUPREME \$27**

sweet potato mash, broccolini, bacon, mushroom & boscaiola sauce

### **MEDITERRANEAN LAMB SKEWERS (2) (GFO) \$28**

marinated lamb pieces, lettuce, tomato, red onion, cucumber, baba ghanoush, tzatziki, pita bread & chips

🍷 Rymill 'The Yearling' Cabernet Sauvignon, SA

### **BANGERS & MASH \$20**

beef & thyme sausages, peas, caramelised onion gravy

### **BEEF & GUINNESS PIE \$26**

slow braised wagyu shin, winter vegetables, mushroom, creamy mash, bone marrow & puff pastry

### **LAMB SHANK \$26**

12hr braised lamb shank, creamy mash, seasonal greens & red wine sauce

### **CHICKEN SCHNITZEL \$23**

panko crumbed chicken breast, chips, salad & gravy

## LOADED

### **PARMIGIANA \$5**

smoked ham, mozzarella & Napoli sauce

### **MEXICAN \$6**

Mexican mince, mozzarella, sour cream, guacamole & chips

### **PRAWNS \$8**

creamy garlic prawns

## BURGERS

### **WAGYU BURGER \$24**

Tajima wagyu pattie, American cheese, bacon, pickles, tomato, lettuce, special sauce, mustard, tomato relish & chips

**MAKE IT A DOUBLE BURGER \$28**

### **SOUTHWEST CHICKEN BURGER \$23**

buttermilk chicken thigh fillet, American cheese, slaw, lettuce, pickles, Frank's hot sauce, chipotle mayo & chips

### **STEAK SANDWICH \$25**

scotch fillet, tomato, pickled beetroot, onion jam, aioli, rocket & chips

🍷 Wild Oats Merlot, Mudgee

### **PLANT BASED CHICKEN SCHNITZEL BURGER (V) \$22**

lettuce, tomato, pickles, truffle mayo, cheese & chips

## EXTRAS

**CHEESE \$1 | JALAPENOS \$2 | GLUTEN FREE BUN \$3**

**BACON \$3 | SOUTHWEST CHICKEN \$6 | WAGYU PATTIE \$6**

## FROM THE PADDOCK

all steaks are served with a choice of chips & garden salad or creamy mash & seasonal greens and a choice of sauce

### **GRAINGE SCOTCH FILLET 300G \$42**

🍷 Rymill 'The Yearling' Cabernet Sauvignon, SA

### **TRUE NORTH BEEF RUMP 250G \$30**

🍷 Pikes 'Los Compañeros' Shiraz Tempranillo, SA

### **SOUTHERN PRIME RIBEYE CUTLET 400G \$55**

🍷 Hentley Farm Villain & Vixen Cabernet Sauvignon, SA

### **ADD SURF TO YOUR TURF \$9**

creamy garlic prawns & calamari

### **SAUCES**

gravy | diane | pepper | mushroom | extra sauce \$2.50

### **SIDES**

**CHIPS & AIOLI \$10 | CREAMY MASH POTATO \$8**

**CHEF'S GARDEN SALAD \$8 | SEASONAL VEGETABLES \$8**

**SWEET POTATO WEDGES (GF) \$12**

## FROM THE SEA

### **HUON SALMON FILLET (GF) \$32**

cauliflower puree, green beans, almonds, raisins & capers brown butter sauce

🍷 Pikorua Sauvignon Blanc, NZ

### **FISH & CHIPS (DF) \$27**

Great Northern battered barramundi, dill tartare, lemon with chips & garden salad

🍷 Robert Oatley Signature Riesling, WA

### **SALT & PEPPER CALAMARI (GF) (DF) \$26**

calamari, pickled chilli, miso mayo, chips & garden salad

## TASTE OF ASIA

### **PAN FRIED DUMPLINGS (6) \$13**

pork & cabbage, black vinegar, chilli oil & shallots

### **MALAYSIAN STIR FRY NOODLES \$22**

hokkien noodles, capsicum, shallots, red onion, chicken breast, green beans,

chilli, sesame, peanuts & dark soy sauce

🍷 Ara 'Single estate' Pinot Gris, NZ

### **SATAY CHICKEN SKEWERS \$24**

house made satay, marinated chicken pieces, cucumber, red onion & roti

### **NEPALESE CURRY OF THE DAY \$22**

steamed rice & papadums

🍷 Josef Chromy 'Pepik' Chardonnay, Tasmania

## PASTAS

### PRAWN & CRAB \$34

fresh mafaldine pasta, prawns, blue swimmer crab meat, roast tomato, chilli, garlic, basil, parmesan & toasted herb breadcrumbs

### WAGYU BOLOGNESE \$24

slow cooked wagyu mince, spaghetti, herbs & parmesan

### SPINACH & RICOTTA RAVIOLI (V) \$24

handmade ravioli, pesto, parmesan & roast tomato sauce

### BOSCAIOLA \$22

rigatoni pasta, sauteed mushroom, bacon, spinach

🍷 Annais Pinot Grigio (Organic), Mudgee

**ADD CHICKEN \$5 | ADD PRAWNS \$6**

## PIZZA

### MARGHERITA (V) \$19

Venere tomato, fior di latte, stracciatella, tomato, basil & extra virgin olive oil

### VEGETARIAN (V) \$22

Venere tomato, mozzarella, mushroom, red onion, capsicum, olives, spinach & basil

### PERI PERI CHICKEN \$23

Venere tomato, mozzarella, chicken, capsicum, chorizo & red onion

🍷 Pikorua Sauvignon Blanc, NZ

### BBQ CHICKEN \$23

Texas BBQ base, mozzarella, roast chicken, red onion, mushroom & bacon

### SUPREME \$25

Venere tomato, mozzarella, bacon, Ham, pineapple, capsicum, red onion, olives & mushroom

### MEAT EATER \$26

Venere tomato, mozzarella, olives, pepperoni, ham, Italian sausage & chorizo

### GODFATHER \$25

Venere tomato, mozzarella, ham, sausage, chorizo, pepperoni, jalapeno, mushroom & olives

### PEPPERONI \$23

Venere tomato, mozzarella, mushroom, pepperoni & oregano

### HAM & PINEAPPLE \$22

Venere tomato, mozzarella, shaved ham & pineapple

## EXTRAS

**CHEESE \$2.50 | VEGETABLES (PER VEG) \$1.50 | PRAWNS \$6**

**MEAT (PER MEAT) \$3 | DAIRY FREE CHEESE \$3**

**GLUTEN FREE BASE \$5**

**PIZZAS AVAILABLE FOR TAKEAWAY**

we use Italian flour, tomato & mozzarella cheese  
our dough is proofed & fermented for over 24hrs before use  
we hand stretch the dough for every order so you can enjoy the perfect pizza



## **KIDS BENTO BOX \$12**

all kids meals served with salad, fruit, soft drink & ice cream  
12 years & under

**PASTA & BOLOGNESE SAUCE**    **CHICKEN NUGGETS & CHIPS**  
**SCHNITZEL & CHIPS**    **FISH & CHIPS (DF)**  
**CHEESEBURGER & CHIPS**

## **DESSERTS**

### **TIRAMISU \$12**

mascarpone, espresso & cocoa powder

### **STICKY DATE \$12**

butter scotch sauce & vanilla ice cream

### **WARM CHOCOLATE BROWNIE \$12**

warm choc fudge & vanilla ice cream

*Celebrate with us*  
**FUNCTION PACKAGES AVAILABLE**



**@TAHMOORINN**

V - vegetarian | GF - gluten free | VGO - vegan option available | VG - vegan |  
DF - dairy free | GFO - gluten free option available | 🍷 - wine pairing recommendation

advise staff of any allergies or dietary requirements when placing your order  
all GF items may contain traces of gluten

10% public holiday surcharge fee applies