



MENU

Garlic Cheesy Bread (V)
Garlic Bread with cheese & bacon \$12
Bruschetta (V) \$10

SNACKS & SHARES

Poutine Loaded Fries \$14
with bacon, cheese & gravy

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

Popcorn Chicken \$16

buttermilk chicken breast, Frank's hot sauce & shallots

Beef Nachos (GF) \$18

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

Bread, Cheese & Dips \$23 (V)

eggplant baba ganoush, hummus, aged cheddar
cheese, marinated olives & flatbread

Buffalo Wings \$16 (GF)

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

Salt & Pepper Calamari (GF, DF) \$17/\$26

local calamari, pickled chilli & aioli

BOWLS

Smoked Rainbow Trout \$26 (GF)

iceberg lettuce, egg, capers, red onion,
avocado & dill yoghurt dressing

Burrito Bowl \$24 (GF)

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

Caesar Salad \$20

baby gem cos lettuce, parmesan, bacon, soft
egg, croutons, creamy caesar dressing

add chicken \$5 / add prawns \$6

Thai Beef Salad (GF) \$23

mix leaf, cherry tomato, cucumber, mint, peanuts, marinated
beef strips, chilli, toasted rice & tamarind dressing

TAHMOOR INN FAVOURITES

St Luis Ribs *half* \$28/ *full* \$52 (GF)

slaw, chips, corn rib & smokey bbq sauce

Crumbed Lamb Cutlets (2) \$30

served with mash & seasonal greens
extra cutlet \$8

Mediterranean Lamb Skewers \$25

lettuce, tomato, red onion, cucumber, baba ganoush,
tzatziki, pita bread & chips

Bangers & Mash \$20

beef & red wine sausages, peas, caramelised onion gravy

Beef & Guinness Pie \$26

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

 *Wise 'Sea Urchin' Cabernet Merlot*

Lamb Shank \$26

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

 *Ad Hoc 'Cruel Mistress' Pinot Nior*

Chicken Schnitzel \$23

panko crumbed chicken breast,
chips, garden salad & gravy

TOPPERS

Parmigiana \$5

Napoli sauce, double smoked ham & mozzarella

Mexican \$6

Mexican mince, mozzarella, sour cream,
guacamole & corn chips

Creamy Garlic Prawns \$8

FROM THE SEA

Fish & Chips (DF) \$24

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

 *Pikorua Sauvignon Blanc*

Queensland Barramundi \$30 (GF)

roast barramundi, bacon, fennel, sour cream & chives
potato salad

Fruits Of The Sea \$24

crumbed calamari, crumbed prawns, seafood stick,
scallop, battered fish, tartare sauce & chips

FROM THE PADDOCK

Grainge Scotch Fillet 300g \$39

 Rymill 'The Yearling' Cabernet Sauvignon

Grainge Beef Rump 250g \$29

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

add surf to your turf \$9

creamy garlic prawns & calamari

SAUCES

Gravy

Diane

Pepper

Mushroom

Extra sauce \$2.50

SIDES

Chips & aioli \$9

Spiced potato wedges with sour cream & sweet chilli \$10

Chef's garden salad \$5

Seasonal vegetables \$7

Creamy mash potato \$7

BURGERS & SANDWICHES

Wagyu Burger \$22

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

make it a double beef burger \$28

Southwest Chicken Burger \$22

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

Steak Sandwich \$24

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

Plant Based Burger (V) \$22

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

EXTRAS

Cheese	\$1	Bacon	\$3
Jalapenos	\$2	Pattie	\$6
Gluten Free Bun	\$3	Southwest Chicken	\$6

PASTAS

Crab & Prawn \$36

spanner crab, prawns, cherry tomato, chilli, garlic, basil, angel hair pasta & toasted herb breadcrumbs

Lamb Ragu \$28

braised lamb shoulder, gremolata, pappardelle pasta & parmesan

Gnocchi \$24 (V)

potato gnocchi, asparagus, spinach, basil, parmesan & roast tomato sauce

Boscaiola \$22

rigatoni pasta, sauteed mushroom, bacon, spinach, shaved parmesan & creamy white wine & garlic sauce

add chicken \$5 / add prawns \$6

PIZZAS

Margherita \$19 (V)

Venere tomato, mozzarella, tomato, basil & extra virgin olive oil

Pollo \$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

Vegetarian \$22 (V)

Venere tomato, mozzarella, mushroom, red onion, capsicum, olives, halloumi, basil

Four-way \$23

Venere tomato, mozzarella, ham & pineapple, pollo, pepperoni & mushroom

Truffle \$25

white base, mozzarella, truffle salsa, forest mushroom & thyme

EXTRAS

Cheese	\$2.5	Prawns	\$6
Vegetables (per vege)	\$1.5	Gluten free base	\$5
Meat (per meat)	\$3		

We use Italian flour, tomato & mozzarella cheese. Our dough is proofed & fermented for over 24hrs before use. We hand stretch the dough to order so you can enjoy the perfect pizza.

Pizzas are available for takeaway

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

Pork Belly \$26 (DF)

sweet & sour pork belly, onion, pineapple & capsicum, fried egg & steam rice

KIDS

INCLUDES FREE DRINK AND ICE CREAM

ONLY FOR 12 YEARS AND UNDER

Schnitzel & Chips

Cheese Burger & Chips

Pasta & Napolitana Sauce (V)

Fish & Chips (DF)

Chicken Nuggets & Chips

\$12

DESSERTS

Churros \$12

chocolate fudge, seasonal fruit, vanilla gelato

Tiramisu \$12

mascarpone, espresso, cocoa powder

Coconut Panna Cotta (GF) \$12

lychee, pineapple & crush meringue

Warm Chocolate Brownie \$12

warm choc fudge & vanilla ice cream

V - Vegetarian
GF - Gluten Free
GFO - Gluten Free Option Available
VGO - Vegan Option Available
DF - Dairy Free

Our gluten free dishes may contain small traces of gluten

Please advise staff of any allergies or dietary requirements when placing your order.