

# TAHMOOR INN

# MENU

## 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 Noir*

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 patty, American cheese, bacon, pickles, tomato, lettuce, special sauce, mustard, tomato relish & chips

**make it a double beef burger \$28**

### Southwest Chicken Burger \$22

buttermilk 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

## TAKE 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.