

## Light Meal Selection

<b>Cheesy Garlic Bread</b> Perfect to share	5.50
<b>Crisp Turkish Bread</b> With a house selection of three seasonal dips	9.50
<b>Bruschetta Bread</b> Roma tomatoes, pesto, red onion and parmesan on toasted Turkish bread	8.50
<b>Home Style Soup of the Day</b> Ask our staff for today's soup	6.50
<b>60 Second Lemon Pepper Calamari</b> Served with our sweet chilli and plumb sauce	13.90
<b>Grilled Bacon and Prawn Kebabs</b> Served with a side of garden salad & Texas BBQ sauce	13.90
<b>Pan Fried Scallops</b> Served with a European mix rocket salad, drizzled with infused roasted garlic olive oil.	17.50
<b>Thai Spring Rolls</b> Served with sweet chilli and plum dipping sauce	13.50
<b>Traditional Caesar Salad</b> Cos lettuce tossed together with shaved parmesan, bacon and croutons in our own Caesar dressing topped with a boiled egg	14.00
<b>Greek Salad</b> Mixed leaves, cherry tomatoes, cucumber, spanish onion, capsicum and olives tossed drizzled with balsamic dressing	14.00

## Salad Toppers

<b>Chicken</b>	4.00
<b>Calamari</b>	4.00
<b>Prawns</b>	6.00
<b>Oysters</b>	
<b>Natural with Salt and Fresh Lemon</b>	
	½ dozen 14.50
	1 dozen 26.00
<b>Gap Tavern Kilpatrick Style</b>	
	½ dozen 16.50
	1 dozen 28.00
<b>Tasting Plate ( Serves 2 )</b> Combination of oysters, Thai spring rolls, bruschetta, whiting fillets, lemon pepper calamari and a selection of house dips with Turkish bread	29.50

## Sides

<b>Bowl of Chips</b> With garlic aioli	6.00
<b>Bowl of Wedges</b> With sour cream and sweet chilli sauce	8.00
<b>Garden Salad</b> With Gap Tavern house dressing	4.00
<b>Steamed Vegetables</b>	4.00
<b>Mashed Potato</b>	4.00
<b>Extra Sauce</b>	2.00

## Kids Menu – for under 12 years only

<b>Fish and Chips</b>	6.50
<b>Chicken Nuggets and Chips</b>	6.50
<b>Spaghetti Bolognaise</b>	6.50
<b>Kids Ice Cream Tub</b>	2.00

## Kids Healthy Options (not kids eat free)

<b>Eye Fillet Steak</b> Served with potato mash and vegetables	12.90
<b>Grilled Market Fish</b> Served with potato mash and vegetables	12.90
<b>Grilled Chicken</b> Served with potato mash and vegetables	12.90

## Mains







<b>Graziers Pie</b> Premium tender Graziers beef encased in puff pastry and served with creamy potato mash, mushy peas and onion gravy	15.90
<b>Lemon Pepper Calamari</b> Served with tartare, lemon, fresh garden salad and chips	18.90
<b>Beer Battered Barramundi</b> Served with tartare, lemon, fresh garden salad and chips	19.90
<b>Chicken Parmigiana</b> Topped with mozzarella, ham, napoli sauce and served with fresh garden salad and chips	19.50
<b>Pan Fried Atlantic Salmon</b> Parmesan crusted Salmon topped with a creamy saffron sauce on a bed of oven baked chat potatoes and fresh green beans	26.90
<b>Seafood Basket</b> Battered seafood selection of seafood bite, fish, prawns and lemon calamari, served with a fresh garden salad, chips and tartare sauce	23.90
<b>Chicken Supreme</b> Pan fried chicken breast stuffed with mushrooms, spinach, sun dried tomatoes and a philadelphia cream cheese mix, served on top of polenta triangles with a side of green vegetables and topped with creamy pesto sauce	23.50
<b>Wok of the Week</b> See the Chef's Selection boards for the weekly Asian inspired special	18.90
<b>Catch of the Day</b> See the Chef's Selection board for today's choice	MP
<b>Spaghetti Carbonara</b> Spaghetti with bacon, mushroom, onions and garlic finished with a cream sauce and topped with shaved parmesan	16.50
<b>Ricotta &amp; Spinach Ravioli</b> Served with a tomato, onion, garlic and feta sauce, finished with a touch of cream and shaved parmesan	16.50
<b>Pesto Chicken Fettuccini</b> Chicken, semi sun-dried tomatoes and mushrooms mixed in a creamy pesto sauce	17.50
<b>Pasta Additions</b>	
<b>Chicken</b>	4.00
<b>Prawns</b>	6.00
<b>Lamb Rump</b> Stuffed with char grilled mixed vegetables, spinach and feta cheese served on top of sweet potato mash grilled asparagus and topped with a rosemary jus	24.00
<b>Vegetarian Quiche</b> Made from fresh farm eggs, feta, spinach, capsicum, onion, tomato and basil served with our house salad, garlic mash and drizzled with balsamic reduction	19.00
<b>Home made Beef Lasagne</b> Served with chips and house salad and topped with a napoli sauce	18.00
<b>Desserts</b>	
<b>All Desserts come with cream and sauce</b>	
<b>Apple Crumble with Ice Cream</b>	6.50
<b>Chocolate Mud Cake</b>	6.50
<b>Pavlova</b>	6.50
<b>Add ice cream on the side</b>	2.00
<b>Dessert of the week</b> See the Chef's Selection board for the weekly dessert. Served with tea or coffee	7.00

## Premium Char Grilled Steaks

All of our quality Graziers beef cuts are aged for a minimum of 56 days to ensure ultimate tenderness, flavour and texture

All steaks cooked to your liking and served with either mushroom, pepper, chilli jam, dienne or hollandaise sauce

All steaks are served with salad and your choice of chips or mash potato

	<b>Rump 300grams</b> This classic primal cut is full in flavour and comes from Kilcoy meatworks in South East Queensland. The beef bodies are a yearling, predominately 75% Bos Taurus {British breed of cattle}. Aged to our specification with a supplier guarantee of ultimate flavour and tenderness. "FULL OF FLAVOUR"	<b>23.50</b>
	<b>Petite Eye Fillet 200grams</b> <b>Large Eye Fillet 300grams</b> This delightful cut of beef is the tenderest of them all and is best described as lean and succulent. The beef is sourced from lush open paddocks surrounding the Darling Downs and aged for a minimum of 8 weeks. "SIMPLY SENSATIONAL"	<b>24.90</b> <b>34.00</b>
	<b>Wagyu Rump 300 grams</b> This unique and superior breed of cattle is grain finished for a minimum of 500 days and with a marble score content of 7 to 8. It delivers an unbelievable eating experience, a must for steak lovers! "THE ULTIMATE EXPERIENCE"	<b>33.00</b>
	<b>T-Bone 400 grams</b> This speciality cut of beef has two components: the meat on the larger side of the bone known as the sirloin and the smaller, being the eye fillet. Aged for a minimum of 8 weeks this cut of beef has the full flavour of the bone. "CATTLEMAN'S FAVOURITE"	<b>29.50</b>
	<b>Rib Fillet 300grams</b> Known as one of the better eating primal cuts of beef, the rib fillet will exceed your eating expectations with a marble score of 2. Raised on natural pastures in South East Queens and grain finished for the last 100 days at selected feedlots. "SIMPLY SUPERB"	<b>27.50</b>
	<b>The Gap Tavern's Signature Surf 'n' Turf Steak</b> 250g Fillet Mignon served with seeded mustard potato mash, grilled asparagus and topped with a prawns in a creamy garlic sauce.	<b>36.00</b>

## Steak Toppers

Lemon Pepper Calamari or Prawns in a garlic cream sauce or Texas BBQ Prawns **7.00**

## Seniors Menu (seniors only)

Fish, chips and salad – Chicken Schnitzel, chips and salad – Lemon Pepper Calamari, chips and salad – Spaghetti Bolognaise **12.50**

## Lunch Menu – 11.30am – 2.30pm

(Not available on weekends or Public holidays)

<b>Bangers and Mash</b> – lamb and rosemary sausages served on top of a creamy garlic potato mash and green vegetables topped with a red wine onion gravy	<b>12.00</b>
<b>Whiting Fillets</b> – served with chips, salad and tartare sauce	<b>14.50</b>
<b>BLT</b> – Crispy Turkish bread sandwich filled with bacon, lettuce, tomato and aioli. Served with chips on the side	<b>14.00</b>
<b>Lemon Pepper Calamari</b> – lightly seasoned with lemon and pepper and flash fried, served with salad, chips, lemon and tartare sauce	<b>14.50</b>
<b>Steak Sandwich</b> – 1 inch toasted bread with red onion jam, lettuce, salad, tomato, beetroot, cheese and bbq sauce served with chips on the side	<b>14.00</b>
<b>Vegetarian Pizza</b> – with basil, pesto, feta, onion, capsicum, zucchini, semi-dried tomatoes and topped with mozzarella cheese	<b>14.50</b>
<b>Pizza topper add Chicken, Beef Or Prawn</b>	<b>4.00</b>

## Beverages

Pot of tea – English Breakfast, Earl Grey, Peppermint or Green Tea

Flat white, Cappuccino, Latte, Long Black, Macchiato, Short Black, Hot chocolate