

ENTREES

CHEESY GARLIC BREAD (V)	6.50
Perfect to share	
CHEESY GARLIC BREAD WITH BACON AND FETTA	8.00
A little extra	
OPEN GRILL TURKISH BREAD (V)	10.50
Topped with olives, fetta, red capsicum and parmesan	
BRUSCHETTA	10.50
Roma tomatoes, pesto, red onion and parmesan on toasted Turkish bread	
HOME STYLE SOUP OF THE DAY	SB
Check the specials board for today's soup	
ARANCINI CHEESE AND MUSHROOM RISOTTO BALLS (V) (GF)	14.50
Risotto balls stuffed with fetta, mushroom and spinach lightly fried and served with a garden salad, drizzled with garlic aioli	
SMOKED SALMON CARPACCIO (GF)	15.50
Served with a caper, lemon olive oil and chive cream cheese and a side of grilled Turkish bread	
SPICY APRICOT CHICKEN TENDERLOINS (GF)	14.50
Served with turmeric infused rice and coriander yoghurt mix	

OYSTERS

NATURAL (GF)	½ Dozen	15.00
With salt and fresh lemon	1 Dozen	26.50
GAP TAVERN KILPATRICK STYLE	½ Dozen	16.50
	1 Dozen	28.50
THAI CHILLI BUTTER OYSTERS	½ Dozen	16.50
	1 Dozen	28.50
OYSTERS MIXED DOZEN		28.50

SALADS

GAP TAVERN CAESAR SALAD	15.50
Cos lettuce tossed with shaved parmesan, bacon and croutons in our own Caesar dressing topped with a hard boiled egg	
	<i>Add chicken</i> 5.00
	<i>Add prawns</i> 6.00
SMOKED SALMON AND AVOCADO SALAD (GF)	19.90
Cherry tomatoes, cucumber, capsicum, red onion and shallots lightly dressed with a creamy lemon mayo	
CHICKEN MANGO AND WALNUT SALAD (GF)	19.00
Red onion, cucumber and shredded snow peas with a citrus coriander and chilli dressing	
GRILLED HALOUMI AND MOROCCAN LAMB SALAD	19.00
With roasted beetroot, red peppers, cherry tomatoes, red onion, cucumber, shallots and a mixed leaf salad drizzled with a light Italian dressing	

KID'S MENU (Kids 12 years and under)

FISH AND CHIPS	7.50
CHICKEN NUGGETS AND CHIPS	7.50
SPAGHETTI BOLOGNAISE	7.50
KID'S ICE CREAM TUB	2.50

(V) VEGETARIAN (GF) GLUTEN FREE
(GFR) GLUTEN FREE ON REQUEST

GRAZIER'S PIE RANGE

BOTH SERVED WITH MASHED POTATO, MUSHY PEAS AND GRAVY	
GRAZIER'S BEEF PIE	16.90
GRAZIER'S STOCKMAN'S PIE	16.90

MAINS

LEMON PEPPER CALAMARI	19.90
Served with fresh garden salad, chips, tartare sauce and lemon	
BEER BATTERED FLATHEAD	21.50
Served with fresh garden salad, chips, tartare sauce and lemon	
CHICKEN PARMIGIANA	20.90
Topped with ham, Napoli sauce and mozzarella cheese served with fresh garden salad and chips	
PAN FRIED BARRAMUNDI (GFR)	27.90
Topped with prawns in garlic cream sauce, served with roasted chat potatoes and steamed green vegetables	
SEAFOOD BASKET	25.90
Battered seafood selection of seafood bites, fish, prawns and lemon calamari served with a fresh garden salad, chips and tartare sauce	
CHICKEN SUPREME (GFR)	26.50
Served with mushroom risotto, baby broccolini and drizzled with a light saffron sauce	
WOK OF THE WEEK	19.90
See the chef's selection board for the weekly Asian inspired special	
CATCH OF THE DAY	SB
Check the special's board for today's choice	
SPANISH CHORIZO PENNE	20.00
Creamy Napoli sauce with Spanish chorizo, spinach and mushrooms, finished off with shaved parmesan	
SMOKED SALMON LINGUINI	21.00
Smoked salmon, dill and fried capers in a creamy garlic sauce finished with parmesan cheese, lemon and fresh parsley	
ROASTED PUMPKIN RISOTTO	20.00
Served with spinach, fetta and walnuts	
PARMESAN CRUSTED LAMB RACK (GFR)	27.50
Served with twin potato bake, char grilled asparagus and topped with pesto mayo and sweet potato crisps. Cooked to your liking	
SLOW COOKED PORK BELLY (GF)	27.00
Served on garlic mash and Asian vegetables, topped with an orange sweet soy reduction	
ROASTED CAPSICUM BOAT	19.00
Stuffed with creamy mushroom risotto, served with Greek salad and topped with a balsamic reduction drizzle	

SENIOR'S MENU

FISH, CHIPS AND SALAD	12.50
CHICKEN SCHNITZEL, CHIPS AND SALAD	12.50
LEMON PEPPER CALAMARI, CHIPS AND SALAD	12.50
SPAGHETTI BOLOGNAISE	12.50

KID'S HEALTHY MENU

NOT VALID WITH KIDS EAT FREE ALL SERVED WITH MASH AND VEGETABLES	
RIB FILLET STEAK	12.90
GRILLED MARKET FISH	12.90
GRILLED CHICKEN	12.90

PREMIUM CHAR GRILLED STEAKS








ALL OF OUR QUALITY GRAZIER'S BEEF CUTS ARE AGED FOR A MINIMUM OF 56 DAYS TO ENSURE ULTIMATE TENDERNESS, FLAVOUR AND TEXTURE

ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:

MUSHROOM | PEPPER | CHILLI JAM | DIANNE | HOLLANDAISE

ALL STEAKS SERVED WITH CAESAR SALAD AND YOUR CHOICE OF CHIPS OR MASHED POTATO

ALL STEAKS CAN BE GLUTEN FREE ON REQUEST

	RUMP		400 GRAMS	28.50
	This classic primal cut is grain finished for 100 days and is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour and tenderness. "Full of Flavour"			
	WAGYU RUMP		300 GRAMS	35.50
	This unique and superior breed of cattle is grain finished for a minimum of 500 days and delivers an unbelievable eating experience, a must for steak lovers "The Ultimate Experience"			
	T-BONE		400 GRAMS	31.00
	This specialty cut of beef has two components the meat on the larger side of the bone is known as the sirloin and the smaller is the eye fillet, with the flavour of the bone you can understand why this is known as "The Cattleman's Favourite"			
	RIB EYE ON THE BONE		400 GRAMS	36.00
	A specialty primal cut of beef with exceptional flavour and eating quality "The Grand Champion Of Steaks"			
	THE GAP TAVERN'S SIGNATURE STEAK AND SEAFOOD DISH			38.00
	250 gram Fillet Mignon served with seeded mustard potato mash, grilled asparagus and topped with prawns in a creamy garlic sauce			
	RIB FILLET		300 GRAMS	29.90
	Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations "Simply Superb"			
	PETITE EYE FILLET		200 GRAMS	27.90
	This delightful cut of beef is best described as succulent, lean and tender "Simply Sensational"			

DESSERTS

ALL SERVED WITH CREAM, SAUCE AND TEA OR COFFEE	
MANGO MACADAMIA CHEESECAKE	7.50
ORANGE AND ALMOND CAKE (GF)	7.50
BERRY AND CHOCOLATE MOUSSE (GF)	7.50
DESSERT OF THE WEEK	7.50
ADD ICE CREAM ON THE SIDE	2.00

TEA AND COFFEE

POT OF TEA	3.50
English breakfast, earl grey, peppermint, green tea	
COFFEE	3.50
Flat white, cappuccino, latte, long black, macchiato, short black	
HOT CHOCOLATE	3.50
IRISH COFFEE	9.00
Add a shot of liqueur to your coffee	

SIDES

BOWL OF CHIPS WITH TOMATO SAUCE (V)	6.90
BOWL WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE (V)	8.90
FRIED ONION RINGS WITH AIOLI AND SWEET CHILLI SAUCE	9.00
GARDEN SALAD WITH GAP TAVERN HOUSE DRESSING (V) (GF)	5.00
STEAMED VEGETABLES (V) (GF)	6.00
MASHED POTATO (V) (GF)	5.00
EXTRA SAUCE	2.50

STEAK TOPPERS

LEMON PEPPER CALAMARI	7.50
PRAWNS IN GARLIC CREAM SAUCE	7.50
OYSTERS NATURAL (3)	7.50

LUNCH MENU

WHITING FILLETS	14.50
Served with chips, salad and tartare sauce	
BLT	14.50
Crispy Turkish bread sandwich filled with bacon, lettuce, tomato and aioli served with chips	
LEMON PEPPER CALAMARI	14.50
Lightly seasoned with lemon and pepper and flash fried, served with salad, chips, lemon and tartare sauce	
STEAK SANDWICH	14.90
Served on toasted Turkish bread, lettuce, tomato, beetroot, cheese and BBQ sauce served with chips	
GRILLED CHICKEN AND AVOCADO BURGER	14.90
Grilled chicken and avocado on crisp Turkish bread with tomato, lettuce and aioli served with chips	
GAP TAVERN MONSTER ANGUS BURGER	17.90
Two thick juicy Angus patties and bacon covered in Swiss and mozzarella cheese on a grilled Turkish bun with lettuce, tomato and red onion	