

122 FLINDERS ST

TAPHOUSE

TAPS, TUNES AND CHINESE



WHAT'S ON

HAPPY HOUR

MONDAY TO FRIDAY · 4PM - 6PM

We're pouring a selection of our favourite ales and wines from \$7.50

MONDAY NOODLE NIGHT

FROM 4PM

Try our special noodle menu + pints for schooner Young Henrys Natural Lager

HAWKE CHOP WEDNESDAY

FROM 4PM

Pork Chop specials from \$16
+ \$6 Hawke's Beers

SUNDAY SHENANIGANS

ALL DAY FROM 12PM

Irish specials including \$34pp banquet,
\$14 Aperol Spritz & \$12 Guinness

TUESDAY TRIVIA

FROM 7:30PM

Test your wits at our weekly trivia night
& win exciting prizes!

FRIDAY KARAOKE

FROM 9PM

Perfect blend of flavour, fun &
fantastic tunes

TAPHOUSE MENU

SNACKS

PRAWN CRACKERS DF 6

CUCUMBER SALAD V, VGO 13
with sesame sauce & house chilli oil

VEGETARIAN SPRING ROLLS VG 4 FOR 14
with plum sauce

CURRIED FISH BALLS 5 FOR 8
with Jimmy's sate sauce

SALT & PEPPER CHICKEN DF 22
with shallot & chilli

SALT & PEPPER CAULIFLOWER DF, VG 17 / 25
with chilli & coriander

SALT & PEPPER SQUID DF 22 / 30
with chilli & coriander

SALT & PEPPER CHIPS V 12
add curry sauce | 4

SPICE BAG 25
with salt & pepper chicken, crispy chips
& Irish curry sauce

DUMPLINGS & BUNS

PRAWN WONTONS DF 4 FOR 16
with house chilli oil

STEAMED PORK & PRAWN SIU MAI DF 4 FOR 14
with fermented chilli sauce

STEAMED BBQ PORK BUNS 4 FOR 16

PORK & CABBAGE DUMPLINGS 4 FOR 16
with house soy, chilli & coriander

VEGETARIAN DUMPLINGS VG 4 FOR 14
with house soy, chilli & coriander

VG - VEGAN | VGO - VEGAN OPTION
V - VEGETARIAN | VO - VEGETARIAN OPTION
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
DF - DAIRY FREE | DFO - DAIRY FREE OPTION

PLEASE NOTE THERE IS A 15% SURCHARGE ON PUBLIC HOLIDAYS.

*We cater for most dietary requirements. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free. Prices and items are subject to seasonal changes.

RICE & NOODLES

SML LRG
EGG FRIED RICE V 14 / 21
with house soy & spring onion

SML LRG
TAPHOUSE SPECIAL FRIED RICE 20 / 30
with prawns, Chinese sausage & XO sauce

PRAWN XO NOODLES 24
with prawns, XO sauce, gai lan, & coriander

EGG NOODLES WITH MARINATED TOFU V 22
with mushroom sauce & herbs

SESAME DAN DAN NOODLES VG 18
with chilli cucumber & pickled mushroom

STEAMED RICE 3

MAINS

WOK FRIED LOBSTER 98
with egg noodles
24 HOUR NOTICE RECOMMENDED, 48 HOURS FOR SUNDAYS.
CHOICE OF
ginger & shallot DF | garlic butter | chilli & garlic DF



PORK CHOP BURGER 26
with curry mayo, chilli, pickles & chips

STEAMED BARRAMUNDI DF, GF 28
with house soy, ginger & shallots

SML LRG
MONGOLIAN LAMB DF 28 / 40
with garlic shoots & capsicum

SML LRG
SWEET & SOUR PORK 26 / 38
with capsicum & pineapple

SML LRG
HOT & NUMBING CHICKEN DF 26 / 38
with heaven facing chillies & garlic shoots

SML LRG
BLACK PEPPER WAGYU BEEF & BROCCOLINI 28 / 40
with black pepper sauce

STEAMED GAI LAN VG, GFO 14
with vegetarian oyster sauce & garlic

SWEETS

STEAMED LAVA CUSTARD BUNS V 4 FOR 16

ONE PLATE WONDERS

AVAILABLE TUE TO FRI

Enjoy your choice of feature dish, perfectly complemented by a trio of our best sides, creating the ultimate one-plate meal experience.

*All served with steamed rice, steamed greens,
vegetable spring rolls and prawn crackers*



EGG NOODLES WITH MARINATED TOFU 25
with mushroom sauce & herbs (VO, DF)

SWEET & SOUR PORK with capsicum & pineapple **26**

SALT & PEPPER CHICKEN with chillies & green shallot (DF) **26**

MONGOLIAN LAMB with garlic shoots & capsicum (DF) **28**

HOT & NUMBING CHICKEN with heaven facing chilli & garlic shoots (DF) **28**

BLACK PEPPER WAGYU BEEF & BROCCOLINI with black pepper sauce **28**



TAPHOUSE BANQUET



\$65 PER PERSON *minimum 4 people*

PRAWN CRACKERS (DF)

CUCUMBER SALAD with sesame sauce & house chilli oil (V, VGO)

VEGETARIAN SPRING ROLLS with plum sauce (VG)

PORK & CABBAGE DUMPLINGS with house soy, chilli & coriander

STEAMED PORK & PRAWN SIU MAI with fermented chilli sauce (DF)

SALT & PEPPER SQUID with chilli & coriander (DF)

STEAMED BARRAMUNDI with house soy, ginger & shallots (GF, DF)

SWEET & SOUR PORK with capsicum & pineapple

BLACK PEPPER WAGYU BEEF & BROCCOLINI with black pepper sauce

STEAMED GAI LAN with vegetarian oyster sauce & garlic (VG, GFO)

STEAMED RICE

STEAMED LAVA CUSTARD BUNS (V)

PRE ORDER WOK FRIED LOBSTER

ginger & shallots (DF) | **garlic butter** | **chilli & garlic** (DF)

FOR +\$24PP (24 hour notice recommended, 48 hours for Sundays) *Available for groups of 4 or more.

COCKTAILS



TAPHOUSE ICED TEA

21

*Flavours perfectly paired
with our menu*

Strawberry, Lemon Myrtle,
Lemongrass, Ginger, Fizz

Choose your spirit

ALC-FREE OPTION 16



SZECHUAN MARGARITA

24

Our take on the Spicy Marg

Blanco Tequila, Szechuan
Pepper, Dried Chilli, Marionette
Orange Curaçao, Lime,
Coconut, Chilli Sesame Oil

Contains Sesame

ALC-FREE OPTION 17



YUZU & PEACH SPRITZ

21

As refreshing as it gets

Shōchū, Marionette Peach,
Yuzu, Lime Leaf, Fizz

ALC-FREE OPTION 16



RUBY PUNCH

23

Raspberry wonderland

Rhubi Mistelle, Guinness,
Prosecco, Raspberry, White
Chocolate, Milk Whey

Contains Dairy



APPLEJACKER

23

Our spiced apple highball

Four Pillars Rare Dry Gin,
Marionette Pineapple, Spiced
Apple, House Aperitif, Fizz

ALC-FREE OPTION 16



FIVE SPICE BLOODY MARY

22

*The classic you know, with a
spicy twist*

Ketel One Vodka (or choice
of Gin or Tequila), Taphouse
Spice Mix, Tomato Juice,
Coriander, Cucumber, Lemon

ALC-FREE OPTION 16



PASSIONISTA

24

Summer in a coupe

Ketel One Vodka, Campari,
Passionfruit, Coconut,
Prosecco, Vanilla EVOO

TAPS LIST

Our list of 20 taps is focused around local Sydney-based breweries with a few national and international heroes thrown in for good measure.

10 of these taps regularly change and rotate according to seasonality and what we are loving right now. Ask the bar team what's new!



WINE LIST

ROSÉ

		150ML / 250ML / BTL
2024	ALPHA BOX & DICE 'ROSÉ DES AMIS' ON TAP <i>Shiraz, Grenache, Montepulciano, Regional SA</i>	10 / 18 / 64 (1L)
2023	RAMEAU D'OR 'PETIT AMOUR' <i>Grenache, Syrah, Cinsault, Provence, FRA</i>	15 / 24 / 70
2023	MAISON SAINT AIX <i>Grenache, Syrah, Cinsault, Coteaux d'Aix-en-Provence, FRA</i>	95

RED

LIGHT BODIED - ELEGANT

2023	UNICO ZELO 'FRESH AF' NERO BLEND (CHILLED OPTIONAL) <i>Clare Valley, SA</i>	15 / 24 / 70
2023	STICKS PINOT NOIR <i>Yarra Valley, VIC</i>	16 / 25 / 75
2022	POPPELVEJ 'VICISSITUDES OF LIFE' PINOT NOIR <i>Adelaide Hills, SA</i>	98
2022	NANNY GOAT PINOT NOIR <i>Central Otago, NZ</i>	115

MEDIUM BODIED - JUICY

2022	YANGARRA 'PRESERVATIVE FREE' GRENACHE <i>McLaren Vale, SA</i>	16 / 25 / 75
2022	MERCER WINE MALBEC <i>Central Ranges, NSW</i>	80
2019	ROCKFORD 'MOPPA SPRINGS' GRENACHE, MATARO, SHIRAZ <i>Barossa Valley, SA</i>	130

FULL BODIED - STRUCTURED

2022	APPLEJACK 'OTIS' BY MARGAN SHIRAZ <i>Hunter Valley, NSW</i>	12 / 19 / 56
2022	INKWELL 'NATURAL LAW' PF SHIRAZ <i>McLaren Vale, SA</i>	75
2021	MASSENA 'THE ELEVENTH HOUR' SHIRAZ <i>Barossa Valley, SA</i>	110
2020	HENSCHKE 'KEYNETON EUPHONIUM' SHIRAZ, CABERNET BLEND <i>Barossa Valley, SA</i>	165
2021	JIM BARRY 'THE ATHERLEY' CABERNET SAUVIGNON <i>Clare Valley, SA</i>	15 / 24 / 70
2021	MOSS WOOD AMY'S CABERNET SAUVIGNON <i>Margaret River, WA</i>	102

WINE LIST

SPARKLING

		125ML / BTL
NV	APPLEJACK 'BE PRESENT' PROSECCO Regional SA	13 / 72
NV	CLOVER HILL 'PYRENEES' <i>Chardonnay, Pinot Noir, Pinot Meunier, Pyrenees, VIC</i>	90
NV	CHAMPAGNE TAITTINGER CUVÉE PRESTIGE <i>Chardonnay, Pinot Noir, Pinot Meunier, Reims, FRA</i>	180

WHITE

LIGHT - FRESH

		150ML / 250ML / BTL
2024	NICK O'LEARY RIESLING Canberra, ACT	15 / 24 / 70
2023	ALPHA BOX & DICE 'LUCE DEL SOLE' PINOT GRIGIO (ON TAP) Eden Valley, SA	10 / 18 / 64 (1L)
2022	EVEN KEEL BY POLPERRO PINOT GRIS Mornington Peninsula, VIC	90
2023	CATALINA SOUNDS SAUVIGNON BLANC Marlborough, NZ	14 / 23 / 65
2024	SHAW & SMITH SAUVIGNON BLANC Adelaide Hills, SA	90

MID-WEIGHT & COMPLEX

2024	RIESLINGFREAK N5 (OFF DRY) RIESLING Clare Valley, SA	75
2023	SHADOWFAX GEWURZTRAMINER Macedon Ranges, VIC	85
2022	WILLIAM FEVRE PETIT CHABLIS CHARDONNAY Burgundy, FRA	132

RICH & TEXTURAL

2019	MOON MARSANNE Nagambie Lakes, VIC	90
2022	MOUNTADAM 'FIVE FIFTY' CHARDONNAY Eden Valley, SA	62
2023	SWINGING BRIDGE 'MRS PAYTEN' CHARDONNAY Orange, NSW	16 / 26 / 75
2023	SHAW & SMITH M3 CHARDONNAY Adelaide Hills, SA	135

SKIN CONTACT

2024	ITALIAN PLASTIC 'GOLDEN' <i>Semillon, Muscat, Gewurztraminer, Adelaide Hills, SA</i>	15 / 24 / 70
2022	BALMY NIGHTS 'AMBER' PINOT GRIS, SAUVIGNON BLANC Southern Highland, NSW	80