

# TAPHOUSE

TAPS, TUNES AND CHINESE



## WHAT'S ON

MONDAY	<b>NOODLE NIGHT</b> FROM 4PM Noodle Specials + Young Henrys Newtownner Pints at Schooner prices	FRIDAY	<b>KARAOKE NIGHT</b> FROM 9PM Perfect blend of flavour, fun & fantastic tunes
TUESDAY	<b>TRIVIA NIGHT</b> FROM 7:30PM Win exciting prizes at our weekly trivia night	WEEKDAYS	<b>HAPPY HOUR</b> WEEKDAYS · 4 - 6PM Pouring some of our favourite ales & wines from \$7.5 & cocktails from \$15
WEDNESDAY	<b>HAWKE CHOP NIGHT</b> FROM 4PM Pork Chop from \$16 + \$6 Hawke's Beer <b>DRAG BINGO 1<sup>ST</sup> &amp; 3<sup>RD</sup> WEDS MONTHLY</b>	EVERY DAY	<b>LUCKY 8</b> UNTIL 6PM · ORDER AT THE BAR Try your luck! Roll the dice, get an 8 & your entire meal is on us T&Cs apply

# TAPHOUSE MENU

## SNACKS

**PRAWN CRACKERS** DF 7

**CUCUMBER SALAD** V, VGO 13

with sesame sauce & house chilli oil

**VEGETARIAN SPRING ROLLS** VG 5 FOR 19

with plum sauce

**SALT & PEPPER CHICKEN** DF <sup>SML</sup> 22 / <sup>LRG</sup> 30

with shallot & chilli

**SALT & PEPPER**

**CAULIFLOWER** DF, VG <sup>SML</sup> 17 / <sup>LRG</sup> 25

with chilli & coriander

**SALT & PEPPER SQUID** DF (I) <sup>SML</sup> 23 / <sup>LRG</sup> 31

with chilli & coriander

**SALT & PEPPER CHIPS** V 13

add curry sauce | 4

**PRAWN TOAST** (I) 25

with crispy soybean, toasted sesame seeds, shallot & chilli mayo

**SPICE BAG** 26

with salt & pepper chicken, crispy chips & Irish curry sauce

## DUMPLINGS & BUNS

**PRAWN WONTONS** DF (I) 4 FOR 16

with house chilli oil

**STEAMED PORK & PRAWN SIU MAI** DF (I)

with fermented chilli sauce 4 FOR 16

**STEAMED BBQ PORK BUNS** 4 FOR 16

**PORK & CHIVE DUMPLINGS** DF 8 FOR 18

with black vinegar, house soy, chilli oil & coriander

**VEGETARIAN DUMPLINGS** VG 4 FOR 16

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 inform our team if you have any allergies so they can guide you through the dietary options on our menu. Our menu contains allergens. While we make every reasonable effort to accommodate guests' dietary needs, we cannot guarantee that our food will be completely allergen-free.

**SEAFOOD ORIGINS:** (A) Australia | (I) Imported | (M) Mixed

## RICE & NOODLES

**EGG FRIED RICE** SML LRG V 16 / 22

with house soy & spring onion

**TAPHOUSE SPECIAL FRIED RICE** (I) <sup>SML</sup> 22 / <sup>LRG</sup> 32

with prawns, Chinese sausage & XO sauce

**VEGE CHOW MEIN** DF, VGO 23

with crispy noodles, tofu, mushroom & broccolini

**SESAME DAN DAN NOODLES** VG 20

with chilli, cucumber & pickled mushroom

**STEAMED RICE** 3

## MAINS

**WOK FRIED LOBSTER** (A) 98

with egg noodles

24 HOUR NOTICE RECOMMENDED, 48 HOURS FOR SUNDAYS.

**CHOICE OF**

ginger & shallot DF | garlic butter



**STEAMED BARRAMUNDI** GF, DF (A) 29

with house soy, ginger & shallot

**SWEET & SOUR PORK** DF <sup>SML</sup> 26 / <sup>LRG</sup> 38

with capsicum & pineapple

**GENERAL TSO CHICKEN** DF <sup>SML</sup> 26 / <sup>LRG</sup> 38

with chilli & broccolini

**SHANDONG CHICKEN** DF, GFO <sup>SML</sup> 26 / <sup>LRG</sup> 38

with black vinegar, garlic & chilli oil

add egg noodles | 5

**BLACK PEPPER**

**WAGYU BEEF & BROCCOLINI** DF <sup>SML</sup> 28 / <sup>LRG</sup> 40

with black pepper sauce

**SHREDDED SWEET CHILLI BEEF** DF <sup>SML</sup> 28 / <sup>LRG</sup> 40

with garlic shoots & sesame

**STEAMED GAI LAN** VG, GFO 14

with vegetarian mushroom oyster sauce & garlic

## SWEETS

**APPLE PIE SPRING ROLL** V 6.5ea

with vanilla custard

# COCKTAILS



## TAPHOUSE ICED TEA

21

*Flavours perfectly paired  
with our menu.*

Seasonal Flavours, House Tea  
Blend – *with your choice of spirit*

ALC-FREE OPTION 16



## HARMONY DRAGON

24



TAPHOUSE TOP PICK

*Perfectly balanced.*

Archie Rose Vodka, Shōchū,  
Dragonfruit, Lime, Coconut,  
Prosecco, Foam



## MIDNIGHT KABUKI

24

*Inspired by Tokyo Nightlife.*

Four Pillars Rare Dry Gin,  
Blueberry, Matcha, Lemon,  
Suze, Coconut



## MALA MARG

24

*Numbing, spicy & exciting.*

Orendain Tequila, Szechuan,  
Jalapeño, Agave, Lime

ALC-FREE OPTION 16



## PROSPERITY SOUR

23

*Good fortune to all who  
enjoy this!*

Shōchū, Amaro, White Grape,  
Jasmine, Lemon, Foam



## FIVE SPICE BLOODY MARY

22



TAPHOUSE TOP PICK

*The classic you know, with a  
touch of Chinese Spice.*

Taphouse Spice Mix, Tomato,  
Cucumber, Lemon  
– *with your choice of spirit*

ALC-FREE OPTION 16

## WINTER WARMERS



## MULLED WINE

12

*Spiced, seasonal comfort  
in every sip.*

Red Wine Blend, Orange,  
Mixed Spices, Cocoa



## PEACH GREEN TEA

18

*Radiant warmth & satisfying.*

Peach, Green Tea with  
Four Roses Bourbon  
*or your choice of spirit*

ALC-FREE OPTION 10

# ONE PLATE WONDERS

## AVAILABLE MONDAY TO FRIDAY

Enjoy your choice of feature dish, served with steamed rice, steamed greens, vegetable spring rolls and prawn crackers – creating the ultimate one-plate meal experience.



**SWEET & SOUR PORK** with capsicum & pineapple (DF) **26**

**SALT & PEPPER CHICKEN** with chilli & shallot (DF) **26**

**GENERAL TSO CHICKEN** with chilli & broccolini (DF) **28**

**BLACK PEPPER WAGYU BEEF & BROCCOLINI** with black pepper sauce (DF) **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)

**PRAWN TOAST** with crispy soybean, toasted sesame seeds, shallot & chilli mayo (I)

**SALT & PEPPER SQUID** with chilli & coriander (DF) (I)

**PORK & CHIVE DUMPLINGS** with black vinegar, house soy, chilli oil & coriander (DF)

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

**SWEET & SOUR PORK** with capsicum & pineapple (DF)

**BLACK PEPPER WAGYU BEEF & BROCCOLINI** with black pepper sauce (DF)

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

**STEAMED RICE**

**ADD ON SWEETS FOR +\$6PP | APPLE PIE SPRING ROLL** with vanilla custard (V)

**PRE ORDER WOK FRIED LOBSTER (A) FOR +\$25PP**

**WITH CHOICE OF: ginger & shallot (DF) / garlic butter**

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

# WINE LIST

## ROSÉ

		150ML / 250ML / BTL
2024	<b>PALMETTO ROSÉ</b> Regional SA	12 / 20 / 60
2025	<b>RAMEAU D'OR 'PETIT AMOUR'</b> <i>Grenache, Syrah, Cinsault</i> , Provence, FRA	15 / 24 / 70
2024	<b>MAISON SAINT AIX</b> <i>Grenache, Syrah, Cinsault</i> , Coteaux d'Aix-en-Provence, FRA	95

## RED

### LIGHT BODIED – ELEGANT

2025	<b>UNICO ZELO 'FRESH AF' NERO BLEND (SERVED CHILLED)</b> Clare Valley, SA	15 / 24 / 70
2025	<b>STICKS PINOT NOIR</b> Yarra Valley, VIC	16 / 26 / 75
2022	<b>POPPELVEJ 'VICISSITUDES OF LIFE' PINOT NOIR</b> Adelaide Hills, SA	98
2023	<b>NANNY GOAT PINOT NOIR</b> Central Otago, NZ	115

### MEDIUM BODIED – JUICY

2022	<b>YANGARRA 'PRESERVATIVE FREE' GRENACHE</b> McLaren Vale, SA	16 / 25 / 75
2022	<b>MERCER WINE MALBEC</b> Central Ranges, NSW	80
2021	<b>ROCKFORD 'MOPPA SPRINGS' GRENACHE, MATARO, SHIRAZ</b> Barossa Valley, SA	130

### FULL BODIED – STRUCTURED

2024	<b>APPLEJACK 'OTIS' BY MARGAN SHIRAZ</b> Hunter Valley, NSW	12 / 19 / 56
2022	<b>INKWELL 'NATURAL LAW' PF SHIRAZ</b> McLaren Vale, SA	75
2021	<b>MASSENA 'THE ELEVENTH HOUR' SHIRAZ</b> Barossa Valley, SA	110
2020	<b>HENSCHKE 'KEYNETON EUPHONIUM' SHIRAZ, CABERNET BLEND</b> Barossa Valley, SA	165
2022	<b>JIM BARRY 'THE ATHERLEY' CABERNET SAUVIGNON</b> Clare Valley, SA	15 / 24 / 70
2022	<b>MOSS WOOD AMY'S CABERNET SAUVIGNON</b> Margaret River, WA	102

# WINE LIST

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## SPARKLING

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

## WHITE

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### LIGHT - FRESH

150ML / 250ML / BTL

2025	<b>NICK O'LEARY RIESLING</b> Canberra, ACT	<b>15 / 24 / 70</b>
2024	<b>ALPHA BOX &amp; DICE 'TAROT' PINOT GRIGIO</b> Regional SA	<b>12 / 20 / 60</b>
2022	<b>EVEN KEEL BY POLPERRO PINOT GRIS</b> Mornington Peninsula, VIC	<b>90</b>
2025	<b>CATALINA SOUNDS SAUVIGNON BLANC</b> Marlborough, NZ	<b>14 / 23 / 65</b>
2025	<b>SHAW &amp; SMITH SAUVIGNON BLANC</b> Adelaide Hills, SA	<b>90</b>

### MID-WEIGHT & COMPLEX

2024	<b>SHADOWFAX GEWÜRZTRAMINER</b> Macedon Ranges, VIC	<b>85</b>
2022	<b>WILLIAM FEVRE PETIT CHABLIS CHARDONNAY</b> Burgundy, FRA	<b>132</b>

### RICH & TEXTURAL

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

## SKIN CONTACT

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2025	<b>ITALIAN PLASTIC 'GOLDEN'</b> <i>Semillon, Muscat, Gewürztraminer, Adelaide Hills, SA</i>	<b>15 / 24 / 70</b>
2022	<b>BALMY NIGHTS 'AMBER' PINOT GRIS, SAUVIGNON BLANC</b> Southern Highlands, NSW	<b>80</b>