TAPHOUSE

TAPS, TUNES AND CHINESE

WHAT'S ON

TUESDAY
TRIVIA NIGHT
FROM 7:30PM
Win exciting prizes at our weekly trivia night

WEDNESDAY
HAWKE CHOP NIGHT
FROM 4PM
Pork Chop specials from $16 + $6 Hawke's Brewing Lager

FRIDAY
KARAOKE NIGHT
FROM 9PM
Perfect blend of flavour, fun & fantastic tunes

WEEKDAYS
HAPPY HOUR
WEEKDAYS · 4 - 6PM
Pouring some of our favourite ales & wines from $7.5 & cocktails from $15

TAPHOUSE MENU

SNACKS

PRAWN CRACKERS DF **7**

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

VEGETARIAN SPRING ROLLS VG **4 FOR 17**
with plum sauce

SALT & PEPPER CHICKEN DF SML **23** / LRG **30**
with shallot & chilli

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

SALT & PEPPER SQUID DF (I) SML **23** / LRG **31**
with chilli & coriander

SALT & PEPPER CHIPS V **14**
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 17**
with house chilli oil

STEAMED PORK & PRAWN SIU MAI DF (I)
with fermented chilli sauce **4 FOR 18**

STEAMED BBQ PORK BUNS 4 FOR 16

PORK & CHIVE DUMPLINGS DF **8 FOR 19**
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 V SML **16** / LRG **22**
with house soy & spring onion

TAPHOUSE SPECIAL FRIED RICE (I) SML **23** / LRG **32**
with prawns, Chinese sausage & XO sauce

VEGE CHOW MEIN DF, VGO **23**
with crispy noodles, tofu, mushroom & broccolini
ADD wagyu beef | 8

SESAME DAN DAN NOODLES VGO **20**
with chilli, cucumber & pickled mushroom

STEAMED RICE 4

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

CRISPY PRAWNS (I) **27**
with sweet mayo & sesame

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

GENERAL TSO CHICKEN DF SML **26** / LRG **38**
with chilli & broccolini

SHANDONG CHICKEN DF, GFO SML **28** / LRG **38**
with black vinegar, garlic & chilli oil
ADD egg noodles | 5

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

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

ICEBERG LETTUCE 14
with house soy, garlic oil & shallots VG, GF, DF

SWEETS

APPLE PIE SPRING ROLL V **7ea**
with vanilla custard

COCKTAILS

PEACH ICED TEA 22

Flavours perfectly paired with our menu.

Peach, House Tea Blend
– ***with your choice of spirit***

ALC-FREE OPTION 16

MIDNIGHT KABUKI 24

TAPHOUSE TOP PICK

Inspired by Tokyo Nightlife.

Four Pillars Rare Dry Gin, Blueberry, Matcha, Citrus, Coconut

PROSPERITY SOUR 23

Good fortune to all who enjoy this!

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

HARMONY DRAGON 24

Perfectly balanced.

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

MALA MARG 23

Numbing, spicy & exciting.

Orendain Tequila, Szechuan, Jalapeño, Agave, Lime

ALC-FREE OPTION 16

TAPHOUSE HIGHBALL 22

TAPHOUSE TOP PICK

Fresh, tall & zippy.

Kiwi, Yuzu, Fizz – ***with your choice of*** Four Pillars Yuzu Gin or Starward Two-Fold Australian Whisky

SUMMER SPRITZES

CUCUMBER & MINT SPRITZ 20

Manly Spirits Limoncello, Cucumber, Mint, Prosecco, Fizz

MANGO & JASMINE SPRITZ 20

Archie Rose Vodka, Becherovka, Mango & Jasmine, Prosecco, Fizz

SEASONAL SODAS 7

Mango & Jasmine • Spicy Lime • Cucumber & Mint • Kiwi & Yuzu

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) (A)

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

2025	PALMETTO ROSÉ Regional SA	12 / 20 / 60
2025	RAMEAU D'OR 'PETIT AMOUR' *Grenache, Syrah, Cinsault,* Provence, FRA	14 / 23 / 68
2025	MAISON SAINT AIX *Grenache, Syrah, Cinsault,* Coteaux d'Aix-en-Provence, FRA	98

RED

2025	UNICO ZELO 'FRESH AF' NERO BLEND (SERVED CHILLED) Clare Valley, SA	16 / 26 / 75
2025	STICKS PINOT NOIR Yarra Valley, VIC	14 / 23 / 68
2024	NANNY GOAT PINOT NOIR Central Otago, NZ	120
2024	YANGARRA ESTATE 'CIRCLE' GRENACHE McLaren Vale, SA	17 / 28 / 80
2025	LA BOCA MALBEC Mendoza, ARG	62
2022	ROCKFORD 'MOPPA SPRINGS' GRENACHE, MATARO, SHIRAZ Barossa Valley, SA	135
2024	APPLEJACK 'OTIS' BY MARGAN SHIRAZ Hunter Valley, NSW	12 / 20 / 60
2024	TWO HANDS 'GNARLY DUDES' SHIRAZ Barossa Valley, SA	95
2023	HENSCHKE 'KEYNETON EUPHONIUM' SHIRAZ, CABERNET BLEND Barossa Valley, SA	175
2022	JIM BARRY 'THE ATHERLEY' CABERNET SAUVIGNON Coonawarra, SA	15 / 24 / 70
2025	MOSS WOOD 'AMY'S' CABERNET BLEND Margaret River, WA	110

WINE LIST

SPARKLING

		125ML / BTL
NV	ALPHA BOX & DICE 'TAROT' PROSECCO Regional SA	12 / 70
NV	CLOVER HILL 'PYRENEES' *Chardonnay, Pinot Noir, Pinot Meunier,* Pyrenees, VIC	85
NV	CHAMPAGNE TAITTINGER BRUT PRESTIGE *Chardonnay, Pinot Noir, Pinot Meunier,* Reims, FRA	180

WHITE

		150ML / 250ML / BTL
2025	NICK O'LEARY RIESLING Canberra District, NSW	16 / 26 / 75
2024	ALPHA BOX & DICE 'TAROT' PINOT GRIGIO Regional SA	12 / 20 / 60
2025	TE MATA ESTATE VINEYARDS SAUVIGNON BLANC Hawke's Bay, NZ	14 / 23 / 65
2023	MULLINE SAUVIGNON BLANC Geelong, VIC	85
2022	L&C POITOUT BOURGOGNE TONNERRE CHARDONNAY Burgundy, FRA	120
2025	MOUNTADAM 'FIVE FIFTY' CHARDONNAY Eden Valley, SA	62
2025	SWINGING BRIDGE 'MRS PAYTEN' CHARDONNAY Orange, NSW	18 / 29 / 85
2025	SHAW & SMITH 'M3' CHARDONNAY Adelaide Hills, SA	135

SKIN CONTACT

2023	UNICO ZELO 'ESOTERICO' *Zibibbo, Gewürztraminer, Moscato Giallo, Greco,* Adelaide Hills, SA	16 / 26 / 75