

LUNCH ALL \$15

MENU

between 11am and 2pm

calamari & panzanella salad

cucumber, olives, capers, roasted capsicum, basil, onion, toasted croutons

beef fajitas

sizzling steak, caramelized onion & bell pepper, sauces, flour tortillas

soft shell crab wrap & chips

tempura soft shelled crab, citrus mayonnaise, asian slaw

taphouse steak burger & chips

marinated steak, tomato, beetroot, caramelized onion, pesto aioli, brioche bun

tapas, chips & salad

choice of: lamb kofta / pork belly / peppered chicken skewers /

THERE

is nothing better than sharing a few laughs over a cold brew and quality food. Here at The TapHouse Townsville we are all about craft beers and gourmet tapas. Our self-pour beer wall allows you to try our craft beer range at your leisure. Challenge the norm and tap into something new.



beer paddles any 4 for \$14

food matching paddles 4 beers plus matching food \$28

ask at bar for more details

BEER MENU

at The TapHouse Townsville we pride ourselves in bringing you quality craft beers and ciders. Our taps rotate to bring you the latest and seasonal brews - so check out our chalk board behind the bar for our latest tap range or our tiles for what's available in tins and bottles.

Ask to pour your own beer at the self-pour wall!

TAPAS

All day tapas and all day sharing platters

oysters	1/2 dozen 18 / dozen 30	
natural/kilpatrick/ japanese crumbed/ gazpacho shooter		
garlic sourdough loaf		7
confit garlic butter, parsley		
croquettes of goats chevre & thyme		10
apricot paste		
rosemary crumbed brie		10
spiced fruit puree		
beer battered jalapeños		11
creamed honey & orange filled, gazpacho shot		
chicken skewers		14
lemon pepper, salsa verde		
crumbed green olives		11
dill & anchovie stuffing, preserved lemon cream		
seafood mornay pot pie		14
reef fish, calamari, mussels, prawns		
coconut pork belly		14
red curry sambal, palm heart, thai basil		
calamari		15
szechuan seasoning, citrus mayonnaise		
tempura soft shelled crab		14
paw paw slaw, bell pepper dressing		
beer & bbq sizzling skirt		15
caramelized onion & bell peppers, sour cream, flour tortilla		
lamb koftas		15
lemon & mint yoghurt labne		
trio of sliders		15
peppered chicken, greek lamb, asian pork		
sizzling madagascan prawns		16
green peppercorn, ginger, capsicum, onion, honey		



SHARE PLATTERS

greek mezze platter	27
pickled octopus, marinated mixed olives, stuffed baby peppers, dried tomatoes, artichokes, bocconcini, dolmades, yoghurt labne, spreads, grilled ciabatta bread	
charcuterie board	27
duck liver pate, cured meats, gardeniere veg, cornichons, sour cherries, relishes, grissini, toasted ciabatta bread	
the butcher's block	38
skirt steak, pork belly, lamb koftas, chicken skewers, roasted heirloom beetroots, sourdough, mustard, relishes, roasted veg	
hot seafood platter	45
calamari, mornay pot pie, tempura soft shelled crab, crumbed prawn cutlets, oyster kilpatrick, beer battered chips, cucumber salad, mayonnaise	
cheese board	28
blue, creamed brie & manchego, w fig and walnut slice, dried and fresh fruits, apricot mustard, quince paste, falwasser wafers	
	3
extra bread or crackers	
SIDES & SALADS	
greek salad	8
tomato, cucumber, onion, olives, feta, basil, olive oil	
moroccan cous cous salad	8
dried apricots & figs, roasted capsicum, pistachio	
garden salad	7
tomatoes, cucumber, onion, snow pea tendrils, bocconcini	
beer battered chips	5
hot english mayonnaise	
sweet potato wedges	6.5
tzatziki dipping sauce	

SPARKLING

Brown Brothers Vintage

Sparkling Prosecco king valley, vic 9.5 / 38

A delightful Italian style sparkling wine, with fresh apple and citrus notes

Dunes & Greene Chardonnay

Pinot Noir Cuvée 750ml south australia 8 / 32

A full flavoured sparkling wine with a refined finish

Innocent Bystander Moscato swan hill, vic 9 / 36

Fairy floss, sherbert, pink grapefruit & mandarin. Spritzzy fizz with a fresh pear and raspberry finish.

WHITE

Hāhā Pinot Gris hawkes bay, nz 9 / 39

Luscious pear, quince and mango notes

Jim Barry Watervale Riesling clare valley, sa 9.5 / 40

Intense lime, grapefruit and citrus notes with an overall generosity of fruit based sweetness

Hāhā Sauvignon Blanc marlborough, nz 9 / 39

Superb fruit richness and a long textural mouth feel

Vasse Felix 'Filius' Chardonnay king valley, vic 9.5 / 41

Bright citrus fruit entrance with fine natural acidity

RED

Hāhā Pinot Noir marlborough, nz 10 / 43

Soft cherry and berries combine with savoury spice on the palate

Yalumba Patchwork Shiraz great southern, wa 9.5 / 41

Marked by clear dark fruits that carry a lovely richness and intensity

Redbank

The Long Paddock Merlot king valley, vic 8.5 / 33

Generous plum and dark berry fruit flavours on the mid palate

Mawson's Far Eastern Party

Cabernet Sauvignon limestone coast, sa 9 / 39

Striking Wrattenbully "coolness", with hints of damp foliage and cassis and mocha

ROSÉ

La Vieille Ferme Rosé france 9 / 38

Grapefruit aromas and fresh fruit give an intense balanced wine

COCKTAILS

Cosmopolitan 15 **Pimms Classic** 15

Espresso Martini 15 **Shaken Margarita** 15

Mojito 15

COFFEE & TEA

small 3.5

medium 4.5

large 5.5

TAPHOUSE TOWNSVILLE

is a self-pour beer bar. The Pour My Beer™ system is a standalone self-serve solution that is a fun and interactive way for customers to enjoy their favourite brews. Guests simply load credit onto their card and pour as little or as much as they like. With no need to commit to a full schooner, your patrons can try it, then buy it! Plus, you can add more taps to your establishment any time to meet the growing demand for more flavours.

The Pour My Beer™ system allows customers to quickly, efficiently and responsibly pour their own beer. Customers don't have to wait for service, which equates to a natural increase in beer sales. Self-pour systems can come as beer tables, beer walls or even mobile units – we can be as creative as you need and can custom make a system to suit your venue.

Self-pour is available for your venue. If you would like self-pour in your venue, please go to www.pourmybeer.com/au or to get a quote, simply email sales@pourmybeer.com



"It's okay to be self-serving"



NORTH QUEENSLAND'S
FIRST SELF-POUR BAR!