

# THE TAPHOUSE

## TOWNSVILLE

### OYSTERS

½ DOZEN \$18.0

DOZEN \$34.0

#### CHILLED \$3.5 ea

Salmon Roe, lemongrass & passionfruit  
Natural w lemon  
Virgin Mary w celery

#### HOT \$4.0 ea

Smoked Salmon w pernod butter  
Japanese crumbed w wasabi mayo  
Kilpatrick

### ALL DAY TASTING PLATES

### PERFECT FOR 2

#### ASSORTED BREADS

pesto, tomato & corn salsa, olive oil

#### PICCATA LAMB CUTLETS

crisp prosciutto, mango relish, sage

#### SIZZLING PRAWNS

chorizo, kalamata olives, capers, garlic, brandy

#### TASMANIAN BLACK LIP MUSSELS

creamy white wine sauce, toasted sourdough

#### SALT AND PEPPERED CALAMARI

lemon & lime curd

#### MOROCCAN STUFFED BABY PEPPER

chickpeas, quinoa, apricot, goats cheese

#### DUCK LIVER PARFAIT

sour cherry jelly, carrot chutney, sesame lavosh

#### SOY BRAISED PORK BELLY

adzuki bean puree, apple & green olive salad,  
white miso sauce

#### TRIO OF SLIDERS

smoked BBQ beef, asian infused pork  
& Indian spiced chicken

#### CROQUETTES OF SPEC & CABBAGE

smoked paprika cream

#### WARM ASSORTED OLIVES

fried manghao cheese

#### TRIO OF GOURMET PIES

beef & stout, chicken tandori, pork & apple cider

\$11

\$12

\$16

\$16

\$14

\$9

\$11

\$10.5

\$14.5

\$10.5

\$10.5

\$14.5

### LUNCH TASTING PLATES 11AM - 2PM

#### GINGER BEER BATTERED FISH

curry mango sauce

#### PEPPERED CHICKEN SKEWERS

basil, lemon curd

#### BROKEN BEEF BURGER

roasted beetroot, red onion jam,  
housemade BBQ sauce

#### COCONUT PRAWN CUTLETS

grilled watermelon, chilli sauce

#### SMOKED SALMON TIAN

avocado salsa, fennel, citrus cream

\$13.5

\$10.5

\$11.5

\$15.5

\$13.5

#### ANTIPASTO PLATTER

Olives, prosciutto, mediterranean veg,  
Ciabatta, pesto, grilled watermelon

#### CHARCUTERIE BOARD

Duck pate, cured meats, pickles & veg,  
grissini's, spreads

#### BUTCHERS BLOCK PLATTER

Grilled rib fillet, pork belly, gourmet sausage,  
chicken skewers, sourdough,  
mustards, relishes, roasted veg

#### CHEESE BOARD

Selection of cheeses, fig & walnut loaf,  
apricot mustard, assorted biscuits & fruits  
*Individual cheese \$7.5 ea*

#### SWEET TOOTH PLATTER

assortment of petite fours

\$20

\$22

\$30

\$21

\$0.0

### SIDES

#### BEER BATTERED FAT CHIPS

hot English mayonnaise

#### SWEET POTATO WEDGES

honey & seeded mustard sauce

\$5

\$6.5

### SALADS

#### ROCKET & QUINOA

roast pumpkin, apple, balsamic dressing

#### TRADITIONAL GREEK SALAD

basil, yogurt dressing

#### ROAST BABY BEETROOT

goat's cheese, walnut, honey dressing

\$7

\$8

\$9.5

*Although we have Gluten Free options, we only have a small kitchen and do not have a dedicated preparation area.  
We hope you understand! For individual dietary requirements please discuss with staff.*