

LUNCH ALL \$15

MENU

between 11am and 2pm

calamari & panzanella salad

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

beef fajitas

beer marinated skirt steak, caramelized onion & bell pepper, natural yoghurt, sweet chilli sauce, tortilla

soft shell crab wrap & chips

tempura soft shell crab, citrus mayo, spanish onion & paw paw slaw

taphouse steak burger & chips

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

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

Tapas and sharing platters

natural oysters 1/2 dozen 18 / dozen 30

oysters 1/2 dozen 20 / dozen 32

kilpatrick/ japanese crumbed/ blue cheese and lime

garlic sourdough loaf 8

confit garlic butter, parsley

croquettes of goats chevre & thyme 14

apricot paste

rosemary crumbed brie 12

spiced fruit jam, falwasser crackers

beer battered jalapeños 12

creamed honey & orange filled, gazpacho shot

chicken skewers 15

lemon pepper dust, salsa verde

crumbed green olives 11

dill & anchovy filling, preserved lemon cream

seafood mornay pot pie 15

barramundi, prawns, mussels, calamari

coconut pork belly 16

red curry sambal, palm heart, thai basil

calamari 15

szechuan dusted, preserved lemon cream

tempura soft shell crab 16

paw paw slaw, bell pepper dressing

beer & bbq sizzling skirt 15

caramelized onion & bell peppers, sour cream, flour tortilla

lamb koftas 16

lemon & mint yoghurt labne

trio of sliders 16

lemon pepper chicken & verde, greek lamb & labne, braised pork & sambal

sizzling madagascan prawns 19

green peppercorn, ginger, garlic, capsicum, onion, honey, brandy

SHARE PLATTERS

greek mezze platter 29

pickled octopus, marinated mixed olives, stuffed baby peppers, dried tomatoes, artichokes, bocconcini, dolmades, yoghurt labne, spreads, grilled ciabatta bread

charcuterie board 30

duck liver pate, cured meats, gardiniere veg, cornichons, sour cherries, relishes, grissini, toasted ciabatta bread

the butcher's block 40

skirt steak, pork belly, lamb koftas, chicken skewers, roasted heirloom beetroots, sourdough, mustard, relishes, roasted veg

hot seafood platter 48

calamari, mornay pot pie, tempura soft shell crab, crumbed prawn cutlets, oyster kilpatrick, beer battered chips, cucumber salad, mayonnaise

cheese board 34

blue, creamed brie and smoked cheddar, with fig and walnut slice, dried and fresh fruits, apricot mustard, quince paste, falwasser wafers

SIDES &

SALADS

greek salad 11

tomato, cucumber, onion, marinated olives, bocconcini, basil, olive oil, labne

cous cous salad (vegan) 8

dried apricots & figs, roasted capsicum, pistachio

garden salad 9

tomato, cucumber, onion, snow pea tendril, pesto marinated bocconcini

beer battered chips 6

hot english mustard or tomato ketchup

sweet potato chips 7.5

minted yoghurt dipping sauce

extra bread or crackers 3

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 margaret river, wa 9.5 / 41

Bright citrus fruit entrance with fine natural acidity

ROSÉ

Wirra Wirra Mrs Wigley

Grenache Rosé mclaren vale, sa 9 / 38

With red fruits, the depth of berry fruit sweetness gives plush richness

RED

Hāhā Pinot Noir marlborough, nz 10 / 43

Soft cherry and berries combine with savoury spice on the palate

Yalumba Triangle Block Shiraz barossa, sa 9.5 / 41

Bright cherry flavours, with an acid freshness and gravelly tannins

Redbank

The Long Paddock Merlot king valley, vic 8.5 / 33

Generous plum and dark berry fruit flavours on the mid palate

Jim Barry

JB Cabernet Sauvignon coonawarra, sa 9 / 39

The palate displays generous red and black fruit; raspberry, blackberry, plum

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!*