

MENU



ROTISSERIE IS THE HERO OF OUR KITCHEN AND THE REASON OUR CHEFS GET OUT OF BED EACH DAY! PERFECTLY PAIRED WITH A GREAT BEER.

MAIN

RIB FILLET 300G 41

John Dee Silver 100-day grain fed (GF)
Served with house salad, your choice of chips or chats and a sauce of your choice.
Add garlic prawn topper +\$4

BEER BATTERED FISH & CHIPS 22

Craft beer battered fish, beer battered chips, house salad, tartare sauce

BARBECUE PORK RIBS 38

Full rack of pork ribs with barbecue sauce, served with chips and coleslaw

RIB & WING COMBO 34

Half rack of pork ribs and chicken wings (4) with barbecue sauce, served with chips and coleslaw

PAN SEARED BARRAMUNDI 32

Humpty-Doo barramundi pan seared with caper butter, sauté greens and twice baked potato

PASTA OF THE DAY 22

Please ask our friendly staff

POTATO GNOCCHI (V) 22

Sautéed mushrooms, spinach & garlic oil.
Add choice of rotisserie meat +\$4

BEAN BURRITO (V) (VG) 19

Five bean mix & rice wrapped in tortilla served with sour cream & chili jam

CRAFT BEER PIE 18

Housemade beef pie made with our craft beer served with chips

BANGERS & MASH 18

Two pork sausages served with garlic mash and onion gravy

ROTISSERIE

with a side of your choice and gravy

GLASSHOUSE MOUNTAINS BEER-MARINATED HALF CHICKEN

25

PAIRING: EUMUNDI LAGER

ROLLED LAMB FOREQUARTER GARLIC, THYME & MINT (GF)

27

PAIRING: FURPHY REFRESHING ALE

PORK BELLY PORCHETTA SPICE RUBBED, CRACKLING, APPLE SLAW (GF)

27

PAIRING: MALT SHOVEL XPA

ROLLED BEEF BRISKET COATED WITH LIGHT MUSTARD SPICE (GF)

27

PAIRING: LITTLE CREATURES PALE ALE

ROTISSERIE FOR TWO 49

YOUR SELECTION OF ROTISSERIE
& TWO SIDES

ROTISSERIE FOR FOUR 95

YOUR SELECTION OF ROTISSERIE
& FOUR SIDES

ROLLS

Served with beer battered chips

LAMB ROLL 18

Salad leaves, pickle, fennel, mint, aioli

CHICKEN ROLL 18

Coleslaw, avocado salsa & chipotle mayo

PORK ROLL 18

Fermented apple, salad & chipotle aioli

BRISKET ROLL 18

Salad leaves & jalapeno slaw

VEGGIE ROLL (V) (VG) 18

Sicilian style grilled eggplant with tomato, vegan mozzarella, fresh basil and vegan aioli on ciabatta

SIDES

ONION RINGS & AIOLI (V) 8

BEER BATTERED CHIPS & AIOLI (V) 8

CHEESE & BACON TWICE BAKED POTATO 8

TAPHOUSE SALAD (V) (GF) 8

TAPHOUSE COLESLAW (V) (GF) 8

CHAT POTATOES & AIOLI (VG) (GF) 8

PAN FRIED GREENS (V) (GF) 8

ROASTED CAULIFLOWER (V) (GF) 8

SWEET POTATO CHIPS & AIOLI (V) (GF) 8

SAUCE (PEPPER, MUSHROOM, GRAVY) 2

SHARE PLATES

GARLIC BREAD (3) (V) (GFO) 9
Turkish bread toasted with garlic butter. Add cheese +\$2
PULLED LAMB TACOS (3) 15
Soft tacos, mint yoghurt, chilli jam. Add extra taco +\$4
JACKFRUIT TACOS (3) (V) 15
Soft tacos, lettuce, pulled jackfruit. Add extra taco +\$4
FRIED CALAMARI BITES (GFO) 14
Served with rocket, aioli
HOMEMADE CROQUETTES (3) 14
Panko crumb, slow cooked meats, chipotle aioli, crispy shallots
TOMATO & HALOUMI BITES (GF) (V) 16
Cherry tomatoes, haloumi, pomegranate and basil oil
SESAME WINGS (6) 14
Blue cheese dip and your choice of hot or mild sauce
TAPHOUSE NACHOS (V) 12
Corn chips topped with melted cheese, sour cream, guacamole & tomato salsa. Add choice of rotisserie meat +\$4
TAPHOUSE LOADED FRIES (V) 12
Beer battered fries with melted cheese, sour cream and chives. Add choice of rotisserie meat +\$4
GARLIC PRAWNS 17
Mooloolaba prawns in a garlic cream sauce with ciabatta
VEGETABLE SPRING ROLLS (V) 12
Vegetable spring rolls (3) served with garlic soy sauce

KIDS MENU

BEEF SLIDERS 10
Topped with cheese, served with chips. Add ice cream and drink +\$3
MINI ROTISSERIE 10
Choice of lamb, chicken, beef or pork, served with chips. Add ice cream and drink +\$3
CHICKEN NUGGETS 10
Served with chips and tomato sauce. Add ice cream and drink +\$3
FISH & CHIPS 10
Served with tomato sauce. Add ice cream and drink +\$3

SALADS

TAPHOUSE CAESAR SALAD 19
Romaine lettuce, crispy pancetta, garlic croutons, egg, parmesan, coated in our Caesar dressing. Add chicken +\$4
FIVE BEAN & AVO SALAD (V) (GF) 19
Beans tossed with chunky avocado and cherry tomatoes, drizzled with balsamic and topped with fresh herbs. Add chicken +\$4
THAI BEEF SALAD (GF) 23
Strips of marinated beef with Thai sauce and Asian salad

DESSERTS

CHURROS 11
Mini churros coated in cinnamon sugar served with warm chocolate sauce & vanilla ice cream with fresh strawberries
STICKY DATE PUDDING 11
Served with caramel sauce & rock salt caramel ice cream
CHOCOLATE LAVA CAKE 11
Served with vanilla ice cream, raspberry coulis & fresh berries
POACHED PEAR 11
Warm poached pear served with warm coffee sauce & vanilla ice cream

CAFE DRINKS

COFFEE 4.5
Cappuccino, Latte, Espresso, Long Black, Flat White, Piccolo, Ristretto Extra shot +50c / Almond, Soy, Lactose Free Milk + 50c
JUICE 4.5
Pineapple, Orange, Cranberry, Apple
TEA 4
Peppermint, Earl Grey, English Breakfast, Green
ICED CHOCOLATE 6
ICED COFFEE W CREAM & ICE CREAM 6
CHAI LATTE 4.5
BABYCHINO 1
SOFT DRINKS 4
SPARKLING WATER 4

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option

*ALLERGIES We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.