

MENU



BREADS

<i>Garlic Bread</i>	7
two pieces of lightly buttered garlic and herb bread	
<i>Cheesy Garlic Bread</i>	8
two pieces of lightly buttered garlic bread served with melted cheese	
<i>Bread & Dips</i>	14
trio of capsicum, hummus and balsamic oil served with sourdough	

APPETIZERS

<i>Bruschetta</i>	10
lightly seasoned fresh roma tomato, onion, basil on sour dough bread	
<i>Oysters 3pcs</i>	12
served natural, mornay or kilpatrick	
<i>Salt & Pepper Calamari</i>	14
lightly floured calamari served with aioli and lemon wedge	
<i>GT Wings</i>	11
crispy wings served with a choice of original buffalo or honey soy glaze	
<i>Arancini – 3pcs</i>	10
lightly spiced tom yum arancini served with aioli	
<i>Caprese</i>	14
italian mozzarella layered with tomato, basil and balsamic glaze	
<i>Nachos</i>	20
toasted corn chips, melted cheese, chilli con carne, sour cream, guacamole, salsa and refried beans	
<i>Antipasto for 2</i>	30
salami, ham, chorizo, hummus, balsamic olive oil, bread, sun-dried tomato, marinated olives, dried fruits, nuts	

GUMDALE TAVERN FRIES

<i>Crunchy Fries</i>	8
<i>Sweet Potato Wedges</i>	9
<i>Waffle fries</i>	10

MAKE 'EM DIRTY FRIES

<i>make it cheesy</i>	melted mozzarella	3
<i>make it italian</i>	mozzarella, napoli sauce, basil pesto, olives	4
<i>make it mexican</i>	mozzarella, jalapenos, salsa, guacamole and sour cream	5
<i>make it porky</i>	mozzarella, chorizo, bacon, bbq sauce	5
<i>make it chilli</i>	mozzarella, chilli con carne, jalapeños	5

GT GRILL

<i>Wagyu Rump</i> marbling score 5-7, 300g	30
<i>Porterhouse</i> MSA grain fed, 300g	33
<i>Rib Fillet</i> MSA grain fed score 4-5, 300g	42
<i>Eye Fillet</i> 100 day grain fed finished, 200g	36
<i>GT Signature Tomahawk</i> 100 day grain fed finished, 1.2kg	65

CHOOSE YOUR SIDE

crunchy fries and garden salad or seasonal vegetables and mash potato

CHOOSE YOUR SAUCE - extra sauce \$2

creamy mushroom | peppercorn | red wine jus | classic gravy | diane

MAIN COURSE

<i>Battered Whiting</i> locally sourced whiting, garden salad, crunchy fries, lemon, tartare sauce	22
<i>Chicken Schnitzel</i> golden panko crumbed chicken, garden salad, crunchy fries, lemon pepper seasoning, gravy	22
<i>Chicken Parmigiana</i> crumbed chicken topped with smoked ham, melted mozzarella, garden salad & crunchy fries	25
<i>24hr Braised Beef Cheeks</i> GFO slow cooked beef cheeks, creamy polenta, seasonal vegetables	30
<i>Pork Belly</i> GFO crispy skin pork belly, pumpkin and potato puree, broccolini, crumbed mushrooms	29
<i>Pork Ribs</i> GFO half rack of bbq glazed pork ribs, crunchy fries, garden salad	35
<i>Calamari & Chips</i> GFO flash fried salt and pepper calamari, crunchy fries, garden salad, aioli, lemon wedge	24

SALADS

add chicken or calamari - \$5

<i>Thai Beef Salad</i> mesclun salad, tomato, onion, cucumber, crispy shallots, almond, marinated beef strips, lime dressing	19
<i>Mediterranean Haloumi Salad</i> roasted pumpkin, pine nuts, semi dried tomatoes, olives, garden salad, cucumber, onion, grilled haloumi, lemon wedge, balsamic dressing	18
<i>Classic Caesar Salad</i> cos lettuce, bacon, egg, parmesan, crouton, house made caesar dressing	18

PIZZA, PASTA & BURGERS

PIZZA

- Margherita Pizza* **GFO** 16
basil, fresh tomato, napoli and mozzarella
- Carnivore Pizza* **GFO** 23
chicken, bacon, ground beef, chorizo, smoky barbeque sauce, mozzarella
- Hawaiian Pizza* **GFO** 18
smoked ham, pineapple pieces, napoli, mozzarella
- Diavolo Pizza* **GFO** 20
hot salami, olives, chilli flakes, red onion, napoli, mozzarella
- Tandoori Pizza* **GFO** 22
yoghurt and spice marinated chicken, red onion, tomato, napoli, mozzarella
- Veggie Patch* **GFO** 17
marinated grilled vegetables, artichoke, pumpkin, napoli, mozzarella

PASTA

- Prawn Linguine* **GFO** 25
local tiger prawn, spanish chorizo, red onion, garlic, spinach, alfredo cream
- Spaghetti Bolognese* **GFO** 23
slow cooked bolognese ragu, red wine, shaved parmesan
- Sand Crab & Scallop Linguine* **GFO** 32
blue swimmer crab, scallops, garlic, spinach, onion, creamy rose and crustacean sauce
- Linguini Carbonara* **GFO VO** 23
bacon, parmiggiano reggiano cream, garlic, onion
- Spaghetti Marinara* **GFO** 30
prawn, calamari, mussels, scallops, whiting, white wine, basil, creamy napoli
- Roasted Pumpkin Risotto* **GFO VO** 24
chicken, roast pumpkin, spinach, semi-dried tomato, white wine, parmesan

BURGERS

- Southern Chicken Burger* 17
battered southern style chicken, chipotle aioli, bacon, tomato, cos lettuce, chips
- BBQ Bacon Cheeseburger* **GFO** 18
beef patty, bacon, american cheese, smokey barbeque sauce, pickle, cos lettuce, tomato, chips
- Truffle Mushroom Burger* 16
crumbed mushroom, cos lettuce, tomato, cos lettuce, truffle aioli, chips
- Sloppy Joe Burger* 19
beef patty, chilli con carne, american cheese, cos lettuce, aioli, tomato, chips

\$15 EXPRESS LUNCH

LUNCH STEAK

220gm porterhouse, garden salad, chips and sauce

FISH & CHIPS

battered fish, garden salad, chips and tartare

ROAST PUMPKIN SALAD

pine nuts, semi dried tomato, feta cheese, balsamic glaze

STEAK SANDWICH

caramelised onion, beetroot, lettuce, tomato,
cheese on thick bread and fries

CHICKEN SCHNITZEL

chicken schnitzel, garden salad, chips and gravy

WRAP OF THE DAY

chef's wrap of the day, chips

KIDS MENU

\$6.5

BOLOGNESE

CHICKEN NUGGETS

HOTDOG

CALAMARI & CHIPS

FISH & CHIPS

\$5 UPGRADE TO KIDS DRINK & ICE CREAM

WHAT'S ON @ GT

\$20 PARMI TUESDAYS

served with chips & salad. 5 toppers to choose from

\$20 STEAK WEDNESDAY

250gm porterhouse with chips & salad

TRIVIA THURSDAYS

free trivia from 7pm

FREEBIE FRIDAYS

6 x \$25 food vouchers to be won in the sports bar

LIVE MUSIC SATURDAYS

from 5pm

SANGRIA SUNDAYS

\$20 sangria jugs & live music from 3pm

CELEBRATE WITH US

FUNCTIONS

Whatever style event you are planning, we have a function space and food & beverage package to suit.

With no room hire fees, plus our amazing team ready to create your ideal celebration, you can rest assured that your next function will be a huge success.

We are passionate about functions and ensuring you, and your guests, have the best experience possible.



For all enquires, to make a booking or to view our functions menu, simply speak to one of our friendly team members.

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