



Mains.

Fish & Chips 32
Fish of the day, thick cut beef fat chips, salad, housemade tartare sauce

Tap Burger* 28
with Bacon +\$3
with free range egg +\$3
100% prime beef burger, smoked cheese, aioli, red onion, pickle, Fork & Tap burger sauce, fries

Pork Belly Sandwich* 28
Slow cooked free farmed pork hoisin ginger sauce, slaw, apple, shoestring fries,

The Tap Salad* 28
Cherry tomatoes, pea puree, courgette, black quinoa, orange dressing, spiced seeds:
with either:

- Whitestone halloumi
- Free range chicken breast
- Heirloom tomatoes & sugar snap peas(v)

Cheese Board* (v)(<) 38
Whitestone camembert, Windsor blue, smoked cheddar, candied walnuts<, chutney, charred ciabatta, crostini, pickled cherries

Mushroom Burger (v)^* 27.50
Roasted portobello, gremolata, mango salsa, halloumi, tomato, lettuce, green chilli sauce, fries

Chicken Burger 27.50
with Cheese +\$3
iceberg lettuce, bacon, aioli, house bbq, fries

Broccoli Falafel (v)^* 27
beetroot hummus, grilled broccoli, sugar snap peas, roasted capsicum salsa

Ribeye Steak ^* 45
Available after 5pm
Grass fed scotch fillet (250g), fried agria potatoes, onion remoulade, corn salsa

Bar Snacks.

Warm Olives* (v) 14
Szechuan Chilli Pepper Squid 21
Tuna Ceviche* 24
Potted Chicken Liver Pate* 24
Fried Agrias, garlic butter, parsley (v)^* 15
Thick Cut Beef Fat Chips 12
Shoestring Fries^ 13

Pizzas.

Fiordland 30
Spicy venison salami, confit garlic, fresh spinach, chilli

Crown Range (v) 30
Garlic roast mushroom, mushroom truffle cream, rocket

Sawpit 30
Baja spiced free range chicken, red onion, green peppers, jalapenos

Speargrass (v) 30
Courgette, broccoli, sweetcorn, capsicum, chilli, herbs

Carnivores Dream 30
Chorizo, free-range bacon, manuka smoked ham, carmelised onion, Fork and Tap BBQ sauce

Margherita (v) 28
Mozzarella, fresh tomato, basil pesto

Hawaiian 28
Manuka smoked ham, cheese & pineapple

Half ‘n’ Half combos +\$3
Gluten free base +\$4
Dairy free cheese +\$3

(<) Contains nuts
*Gluten friendly options
^ Plant based &/or Dairy free options available

Gluten free bun - \$2
Vegan Tumeric bun - no charge

The kitchen handles peanuts, crustacea, molluscs, fish, milk, egg, gluten, wheat, soy, sesame, lupin, sulphites, almonds, Brazil nuts, cashews, hazelnuts, macadamias, pecans, pine nuts, pisachios & walnuts. We cannot guarantee cross contamination, Due to availability ingredient adjustments may occur at times.