



**BANGOR
TAVERN**



THE BISTRO

STARTERS

Crusty Garlic Bread (V)	8	Mexican Street Tacos (3)	24
ADD Cheese	10	Choice of Beef, Fish or Chicken, Flour Tortilla, Pico de Gallo, Chipotle & Fresh Lime	
Garlic & Herb Pizza (V)	17	Duck Spring Rolls (4)	16
Popcorn Chicken	17	Hoisin Sauce	
Sriracha Lime Aioli		Tandoori Lamb Skewers (4)	23
Salt 'N' Pepper Calamari	26	Naan Bread, Crunchy Slaw & Mint Yoghurt	
Chips, Salad & Aioli		Sweet Potato Fries (V)	13
Truffle Mushroom Arancini (5) (V)	18	Aioli	
Truffle Aioli & Shaved Parmesan Cheese		Bowl of Chips (V)	10
Crispy Buttermilk Fried Chicken Wings (10) ...	19	Potato Wedges (V)	12
Hot Sauce, Alabama, Ranch, Sticky Sweet Chilli		Sweet Chilli & Sour Cream	
Calamari Fritti (GF)	17	Beer-Battered Onion Rings (10) (V)	10
Lightly Dusted, Tossed in Chilli, Fresh Lime & Aioli			
Sopressa Salami & Burrata Plate	25		
Sundried Tomato, Spinach, Pesto, Grilled Sourdough, Olive Oil			

PARMIES

ALL SERVED WITH CHIPS & SALAD

Traditional	29
Double-Smoked Ham, Mozzarella & Napoletana Sauce	
Hawaiian	30
Double-Smoked Ham, Pineapple, Mozzarella & Napoletana Sauce	
Mexican	31
Pulled Beef, Mozzarella, Guacamole, Sour Cream & Pico de Gallo	

STEAKS

SOURCED FROM RIVERINA NSW OR
THE EAST COAST OF AUSTRALIA
ALL GRILLED PLATES ARE SERVED WITH
A CHOICE OF TWO SIDES & ONE SAUCE

300G BLACK ANGUS RUMP	37
300G GRAIN-FED SCOTCH FILLET	45
400G GRASS-FED T-BONE	46
300G BLACK ANGUS RIB EYE	48

SIDES

CHIPS | SALAD | MASH | SLAW |
SEASONAL VEGETABLES

SAUCE

PEPPER | MUSHROOM | DIANE |
GRAVY | BÉARNAISE | AIOLI

PIZZA

Margherita (V)	20
Basil, Cherry Tomatoes, Bocconcini & Mozzarella	
Hawaiian	22
Napoletana Sauce, Smoked Ham & Pineapple	
BBQ Meat Lovers	23
Pepperoni, Ham, Bacon, Cabanossi & Mozzarella	
Southern Chicken	22
Bianco Base, Crispy Bacon, Shallots, Ranch & Spanish Onion	
Supreme	25
Napoletana Sauce, Double-Smoked Leg Ham, Pepperoni, Capsicum, Onion, Kalamata Olives, Mushroom & Mozzarella	
The Inferno	24
Tomato-Chilli Base, Spicy Chorizo, Spinach, Mushroom, Onion, Jalapeños & Shallots, Topped w/ Chipotle	
The Veg Patch (V)	21
Bianco Beetroot Base, Mushroom, Onion, Spinach, Capsicum, Artichoke & Aioli	

Gluten free bases available for an additional \$5

MAINS

- Panko-Crumbed Chicken Schnitzel**28
Chips, Sauce
- Pulled Beef Nachos (GF)**23
Mozzarella, Guacamole, Sour Cream & Pico de Gallo
- Chicken Avocado (GF)**31
Grilled Chicken Breast, Roasted Potatoes,
Broccolini & Creamy Cheese Sauce
- Fisherman's Catch**32
Fish Cocktails, Tempura Prawns, Crab Claw,
S&P Calamari w/ Chips & Tartar Sauce
- Thai Red Curry (GF)**24
Jasmine Rice, Snow Peas, Herb Salad
- Creamy Garlic Prawns (GF)**27
Smothered in a Creamy Sauce, Jasmine Rice.
Sourdough
- Braised Beef Short Rib (GF)**34
Creamy Mash, Charred Kale, Jus
- Atlantic Crispy-Skin Salmon (GF)**38
Jasmine Rice, Bok Choy, Teriyaki Glaze
- Hickory-Smoked BBQ Pork Ribs**41
Sweet Potato Fries & House Slaw
- NT Humpty Doo Barramundi Fillet (GF)**36
Smoked Paprika Sweet Potato, Roasted Tomato,
Pesto Mayo

KIDS MEALS \$15

- Chicken Breast Nuggets & Chips
- Cheese Pizza
- Cheesy Penne Napoletana
- Cheeseburger and Chips
- Minute Steak and Chips
- All Served with a Soft Drink

ALL DESSERT \$15

- Sticky Date Pudding
- Tiramisu
- New York Baked Cheesecake
- All Served with Ice-Cream & Whipped Cream

SALADS

- Caesar Salad**22
Cos, Bacon, Croutons, Parmesan & a Soft Poached
Egg
- Thai Beef Salad**24
Fragrant herbs, Crushed peanuts, Vermicelli, Crispy
noodles & Nam Jim dressing
- Roasted Beetroot & Goat Cheese Salad (V) (GF)**.22
Avocado, Mixed Leaf, Cucumber, Onion, Pinenuts,
Heirloom Tomato & Chilli-Lime Dressing
- Haloumi & Quinoa Salad (V) (GF)**23
Cherry Tomato, Cucumber, Onion, Walnuts, Honey
Balsamic Dressing & Glaze

ADD ONS

- S&P PRAWNS 7 | S&P SQUID 6 |
AVOCADO 4 | HALOUMI 5 | CHICKEN 6

BURGERS

ALL SERVED WITH CHIPS

- Southern Style Fried Chicken Burger**22
Lettuce, Slaw, American Cheese & Alabama Sauce
- The Ultimate Smashed Cheeseburger**24
Angus Patty, Bacon, Lettuce, American Cheese, Tomato
& TAV Sauce
- Herb Grilled Chicken Burger**22
Crispy Bacon, Pineapple, Swiss Cheese & Sriracha
Mayo
- Steak Sambo**26
Tenderised Rump Steak, Beetroot, Grilled Onions,
Swiss Cheese, Tomato Relish, Rocket, Avocado &
Smokey BBQ Sauce
- Spiced Lamb Burger**23
Tomato-Chilli Jam, Lettuce & Tzatziki
- Loaded Chorizo Dog**22
Grilled Chorizo, Cheese Sauce, Mozzarella, American
Mustard, Tomato Sauce, Topped w/ Onion Rings
- Herbivore (V) (VG)**.....21
Plant-Based Patty, Tomato, Avocado, Beetroot, Onion
& Vegan Aioli

Gluten free buns available for an additional \$4



THE BAR

COCKTAILS

MARGARITA

Tequila, Triple Sec, Lime & Salt

CHILLI MARGARITA

Tequila, Triple Sec, Tabasco, Lime & Salt

COCONUT MARGARITA

Coconut Tequila, Triple Sec, Lime & Salt

WATERMELON MARTINI

Vodka, Lime & Watermelon Puree

BLUE ISLAND

Alize, Vodka, Blue Curacao, Lime & Agave

MANGO FIRE

Fireball Cinnamon Whisky, Mango Puree & Lemon

WOOFTINI

Sheep Dog Peanut Butter Whisky & First Press Coffee

SLUSHIES

2x Rotating Slushies

Ask our staff for what's on offer

WINE LIST

SPARKLING

150ML BOTTLE

De Bortoli Sparkling White	10	38
Upside Down Prosecco	9	45
MUMM Tasmania Brut Prestige		65

WHITE

150ML 250ML BOTTLE

De Bortoli Semillion Sauvignon Blanc	8.5	14	40
De Bortoli Chardonnay	8.5	14	40
T'Gallant Encore Pinot Grigio	9	15	45
Matua Sauvignon Blanc	9	15	45
Leo Buring Riesling			52
Scarborough Yellow Label Chardonnay			58

ROSE

150ML 250ML BOTTLE

Bondi Rose Hunter Valley	5	9.50	25
De Bortoli Moscato	8.5	14	40
Squealing Pig Rose	9	15	45
Domain Le Grand Destre	11	18	55

RED

150ML 250ML BOTTLE

De Bortoli Cabernet Merlot	8.5	14	40
De Bortoli Shiraz Cabernet	8.5	14	40
Wynns Gables Cabernet Sauvignon	9.5	16.5	48
Annies Lane "Locals" Shiraz	9	15	45
Quilty & Gransden Merlot			52
Terra Sancta Pinot Noir			62



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