



Menu



To Share

GARLIC BREAD	12
<i>With parmesan cheese (GFO)</i>	
OYSTERS	4 for 18
Choice of...	6 for 25
<i>Natural with mignonette sauce (GFO)</i>	
or	
<i>Kilpatrick with lilliput capers (GFO)</i>	
TRUFFLE MUSHROOM ARANCINI (3)	18
<i>Served with garlic mash and chili mayo (VG)</i>	
PORK 3-WAYS	20
<i>Slow cooked ribs, pork belly bites and grilled chorizo. Served with pickled vegetable acar and miso mayo (GFO)</i>	
THAI GARLIC PRAWNS	22
<i>Served with jasmine rice and fresh Asian salad (GFO)</i>	
CRISPY SQUID	14
<i>Crispy fried squid, served with miso mayo and fresh lemon (GFO)</i>	
<i>Add Chips & Salad – 10\$</i>	
SCALLOPS	20
<i>Pan fried scallops with pea puree, fresh apple salad and thyme lemon butter (GFO)</i>	
SEAFOOD SHARE PLATE	sm 35
<i>Oysters (natural or kilpatrick), crispy squid, chili mussels, crab sticks, grilled herbed prawns and beer battered market fish. Served with grilled focaccia, salad, fries and tartare sauce (GFO)</i>	
lg 60	
MEAT SHARE PLATE	sm 35
<i>100% Australian scotch fillet, sticky pork riblets topped with dukkah, grilled chorizo and crispy pork belly. Served with grilled focaccia, salad, fries and red wine jus (GFO)</i>	
lg 60	
DUCK SPRING ROLLS (2)	18
<i>Served with Asian salad, sweet chili sauce, Nam Prik and bean shoots</i>	
<i>Add Extra Roll – 7\$</i>	
WEDGES	sm 6
<i>Served with sour cream and sweet chili</i>	
lg 11	
FRIES	sm 5
<i>Served with tomato sauce and miso mayo (GFO)</i>	
lg 10	

*Please note; (V) - vegetarian, (VG) - vegan (GF) - gluten free, (O) - option
Please advise our staff of your preferred option when ordering as special requests may encounter a minor delay.

Main Course

SMASHED BEEF BURGER 26

100% all beef smashed patty, crispy bacon, American jack cheese, fresh red onion, lettuce, tomato, gherkins, chili mayo and BBQ sauce on a black sesame bun.

Served with chips and tomato sauce (GFO, VO, VGO)
or

Upgrade to the BIG BOY BEEF BURGER 32

Add Egg – 3\$ Add Bacon – 3\$ Add Cheese – 1\$

STEAK SANDWICH 30

Scotch fillet, pulled beef brisket, American jack cheese, coleslaw, Romesco sauce on Turkish bread.

Served with chips and tomato sauce (GFO)

Add Egg – 3\$ Add Bacon – 3\$ Add Cheese – 1\$

GRILLED CHICKEN BURGER 26

Grilled chicken breast in peri-peri spice marinade, with American jack cheese, gherkins, cos lettuce and chili mayo on a black sesame bun.

Served with chips and tomato sauce (GFO)

Add Egg – 3\$ Add Bacon – 3\$ Add Cheese – 1\$

CHICKEN PARMIGIANA 28

Freshly crumbed chicken breast topped with ham, cheese and Napoli sauce.

Served with chips and a side salad (GFO)

or

Upgrade to the SUPER PARM 36

CLASSIC FISH AND CHIPS 28

Beer battered market fish served with chips, side salad and tartare sauce (GFO)

PRAWN AND PORK BAK-MIE-GORENG 24

Bak-Mie noodles stir fried with prawns, pork belly, Asian vegetables, sweet soy, fried egg, chili sambal, pickled vegetable acar and prawn crackers (GFO, VO, VGO)

Add Beef Skewer – 3\$

NASI-GORENG 24

Balinese chili sambal fried rice with chicken breast, Asian vegetables, fried egg, pickled vegetable acar, beef skewers and prawn crackers (GF, VO, VGO)

Add Beef Skewer – 3\$

Main Course

THAI BEEF SALAD 22

100% Australian Scotch fillet strips, bean shoots, rice noodles, Nam Prik sauce, mint, coriander, Thai basil, fresh chili and roasted cashew nuts (GFO)

LAMB SHANK 33

100% Australian lamb seasoned with mustard, thyme and rosemary. Served with garlic mash potatoes, ratatouille, gremolata and red wine jus (GFO)

BEEF SPARE RIB 33

Braised beef rib, warm potato salad, market vegetables, red wine jus, horseradish cream and fresh herbs (GFO)

PORTERHOUSE STEAK 38

300g Australian Porterhouse served with warm potato salad, roasted baby carrots, zucchini, chimichurri, cherry tomato confit and red wine jus (GFO)

Add Creamy Garlic Prawn Sauce – 9\$

T BONE STEAK 42

400g T bone served with warm potato salad, roasted baby carrots, zucchini, chimichurri, cherry tomato confit and red wine jus (GFO)

Add Creamy Garlic Prawn Sauce – 9\$

10-HOUR PORK RIBS 35

With maple glaze and dukkah. Served with slaw and fries (GFO)

CURRY OF THE DAY 27

Ask staff for details
(GFO, VO, VGO)

FISH OF THE DAY MKT

Please ask staff for details (GFO)

GREEK SALAD 14

Sliced cucumber, tomatoes, red onion, olives, mesclun, feta, olive oil and balsamic vinegar (GFO, VO, VGO)

Add Chicken – \$6

Seniors Menu

Available Saturday – Wednesday, 11am – 3pm

15% Discount applied to all other menu items

Offer/menu redeemable upon sight of a valid seniors card

SENIORS CRISPY SQUID 18

Crispy fried squid, served with chips, side salad, miso mayo and fresh lemon (GFO)

SENIORS GRILLED PRAWNS 18

Garlic herb prawns served with chips, side salad and miso mayo (GFO)

SENIORS FISH AND CHIPS 17

Beer battered market fish served with chips, side salad and tartare sauce (GFO)

SENIORS 10-HOUR PORK RIBS 20

With maple glaze and dukkah. Served with chips and coleslaw (GFO)

Kids Menu

For kids aged 12 and under. Kids eat free with an accompanying main menu meal on the weekend.

Burger & Chips (GFO) 12

Fish & Chips (GFO) 12

Nuggets & Chips (GFO) 12

Pasta & Garlic Bread (GFO) 12

Includes a kids soft drink or juice

Kids Fries (GFO) 5

Kids Mash & Veg (GFO) 9

Kids Vanilla Ice Cream (GFO) 6

Choice of...

- Chocolate Sauce

- Caramel Sauce

- Strawberry Sauce

- Sprinkles

Extras

SAUCE (GF) 3

JUS (GF) 3

GARLIC PRAWN SAUCE (GF) 9

EGG (GF) 3

BACON (GF) 3

MASHED POTATO (GF, VG) 7

STEAMED VEGETABLES (GF, VG) 10

To Finish

Panna Cotta (GF) 12

Salted Caramel Slice (GF, VG) 12

Passionfruit & Lime Cheesecake (GF, VG) 12

Coffee And Tea

	<u>Cup</u>	<u>Mug</u>
Cappuccino	5	6.5
Latte	5	6.5
Flat White	5	6.5
Espresso	5	
Hot Chocolate	5	6.5
Tea for 2 – small pot	4.5	
<i>English Breakfast, Chamomile, Earl Grey, Peppermint, Green</i>		

Soft Drinks, Juice and Water

	<u>Sm</u>	<u>Lrg</u>	<u>Jug</u>
Coca-Cola	3.5	6.5	12
Coca-Cola No Sugar	3.5	6.5	12
Lift	3.5	6.5	12
Sprite	3.5	6.5	12
Cascade Dry Ginger Ale	3.5	6.5	12
Cascade Tonic Water	3.5	6.5	12
Soda Water	3	3.5	7
Lemon, Lime and Bitters	4	7.5	14
Assorted Juices	4	7	
Soft Drink Bottles 330ml	4.5		

On Tap Beer and Cider

Hahn Super Dry	Stone & Wood Pacific Ale
Hahn Super Dry 3.5	Gage Roads Air Time
Swan Draught	Gage Roads Side Track
James Squire Ginger Beer	Gage Roads Single Fin
James Squire 150 Lashes	Two Bays Gluten Free
James Squire Orchard Crush	Coopers Pale Ale
Guinness	Carlsberg
Little Creatures Little Hazy	Matsos Ginger Beer
Heineken	Matsos Lemon Lime

*Please ask our staff about our wide range of bottled
beers, crafts, ciders and ready to drinks*

** Subject to change due to availability*

Wine List

Sparkling

	Cls	Btl
Grant Burge Prosecco		
<i>Barossa Valley, SA</i>	9.5	36
Oyster Bay Cuvee Brut		
<i>Marlborough, NZ</i>	11	46
Veuve Moisans Brut		
<i>Loire Valley, France</i>		52
Moet & Chandon Imperial		
<i>Epernay, France</i>		99
Dom Perignon		
<i>Epernay, France</i>		350

White

	Sml	Lrg	Btl
Vasse Felix Classic Dry White			
Semillon Sauvignon Blanc			
<i>Margaret River, WA</i>	9.5	12.5	36
Squealing Pig Sauvignon			
Blanc			
<i>Marlborough, NZ</i>	10	14	38
Brown Brothers Moscato			
<i>King Valley, VIC</i>	10	15	42
Millbrook Sauvignon			
Blanc			
<i>Perth Hills, WA</i>	11	16	45
Ad Hoc Hen and Chicken			
Chardonnay			
<i>Pemberton, WA</i>	11	16	45
Stella Bella Semillon			
Sauvignon Blanc			
<i>Margaret River, WA</i>			48
Leeuwin Estate Art Series			
Sauvignon Blanc			
<i>Margaret River, WA</i>			55
Cloudy Bay Sauvignon			
Blanc			
<i>Marlborough, NZ</i>			70
Leeuwin Estate Art Series			
Chardonnay			
<i>Margaret River, WA</i>			150

Bar
Restaurant
Bottleshop
Functions
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