



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 (VGO)</i>	
PORK 3-WAYS	23
<i>Slow cooked ribs, pork belly bites and grilled chorizo. Served with pickled vegetables acar and miso mayo (GFO)</i>	
THAI GARLIC PRAWNS	23
<i>With jasmine rice and fresh Asian salad (GFO)</i>	
CRISPY SQUID	18
<i>Crispy fried squid, served with miso mayo and fresh lemon (GFO)</i>	
<i>Add Chips and Salad -\$10</i>	
SCALLOP BOWL	20
<i>Pan-seared scallop bowl with asparagus, caviar, lemon butter sauce and microherbs (GFO)</i>	
BRUSCHETTA	20
<i>Toasted country-style bread, fresh cherry tomato, basil, feta cheese and balsamic glaze drizzle (GFO)</i>	
<i>Add Prosciutto – 6\$</i>	
SEAFOOD SHARE PLATE	sm 36
<i>Oysters (natural or Kilpatrick), crispy squid,</i>	lg 62
<i>chili mussels, grilled herbed prawns and beer battered market fish. Served with grilled focaccia, salad, fries and tartare sauce (GFO)</i>	
MEAT SHARE PLATE	sm 36
<i>100% Australian Striploin, sticky pork</i>	lg 62
<i>riblets topped with dukkah, grilled chorizo and crispy pork belly. Served with grilled focaccia, salad, fries and red wine jus (GFO)</i>	
DUCK SPRING ROLLS (2)	20
<i>Served with mesclun mix and sweet chili sauce</i>	
WEDGES	sm 6
<i>Served with sour cream and sweet chili sauce</i>	lg 11
FRIES	sm 5
<i>Served with tomato sauce and miso mayo (GFO)</i>	lg 10

Main Course

SMASHED BEEF BURGER 28

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

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

Upgrade to the BIG BOY BEEF BURGER 32

Add Egg – 3\$ Extra Bacon – 3.5\$ Extra Cheese – 2\$

STEAK SANDWICH 30

100% Australian Striploin, rendang pulled beef brisket, coleslaw, American jack cheese and rendang sauce on Turkish bread.

Served with chips and chili mayo (GFO)

Add Egg – 3\$ Add Bacon – 3.5\$ Extra Cheese – 2\$

GRILLED KIMCHI CHICKEN BURGER 26

Grilled chicken breast in a Korean marinade, with fresh crunchy kimchi, American jack cheese, cos lettuce and chili mayo on a freshly baked burger bun.

Served with chips and tomato sauce (GFO)

Add Egg – 3\$ Add Bacon – 3.5\$ Extra Cheese – 2\$

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 PARMI 37

CLASSIC FISH AND CHIPS 28

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

NASI-GORENG 27

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

Extra Beef Skewer – 3.5\$ Add Prawn Skewer – 9\$

10-HOUR PORK RIBS 37

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

BEEF SATAY SKEWERS 25

Balinese spiced marinated beef skewers, served with Asian salad, homemade peanut sauce, steamed rice and fresh lemon (GFO)

(V) - vegetarian, (VG) - vegan (GF) - gluten free, (O) - option

We do our best to accommodate allergy sufferers, however we are unable to guarantee 100% nut free in some dishes.

Main Course

THAI BEEF SALAD 24

100% Australian Striploin strips, bean shoots, rice noodles, Nam Prik, mint, coriander, fresh chili and roasted cashew nuts (GFO)

LAMB SHANK 37

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

DUCK CONFIT 36

Slow roasted duck Maryland, truffle mash potatoes, baby carrot, croquette, with orange glaze (GFO)

RUMP STEAK 37

300g Australian Rump
Served with chips, salad and red wine jus (GFO)
Add Creamy Garlic Prawn Sauce – 11\$

PORTERHOUSE STEAK 40

300g Australian Porterhouse
Served with roasted herb gourmet potatoes, roasted baby carrots, zucchini, chimichurri, cherry tomato confit and red wine jus (GFO)
Add Creamy Garlic Prawn Sauce – 11\$

T BONE STEAK 43

400g Australian T Bone
Served with roasted herb gourmet potatoes, roasted baby carrots, zucchini, chimichurri, cherry tomato confit and red wine jus (GFO)
Add Creamy Garlic Prawn Sauce – 11\$

SESAME TUNA 35

Crumbed tuna fillet, black and sesame seeds, mesclun mix, edamame, white radish, pickled ginger, soba noodles, teriyaki dressing and miso mayo (GFO)

GREEK SALAD 15

(GFO, VO, VGO)
Add Grilled Chicken – 6\$ Add Grilled Prawns – 9\$

SUMMER SALAD 20

With roasted sweet potatoes, beetroot, pumpkin, couscous, mesclun mix, feta cheese, homemade honey dressing drizzle and toasted sesame seeds (GFO)
Add Grilled Chicken – 6\$ Add Grilled Prawns – 9\$
Add Chargrilled Beef – 8\$

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Seniors Menu

Available Saturday – Wednesday, 11am – 3pm.
15% Discount applied to all other menu items.
Discount/menu redeemable upon sight of a valid seniors card.

SENIORS CRISPY SQUID	18
<i>Crispy fried squid, served with chips, side salad, miso mayo and fresh lemon (GFO)</i>	
SENIORS GRILLED PRAWNS	20
<i>Garlic herb prawns served with chips, side salad and miso mayo (GFO)</i>	
SENIORS FISH AND CHIPS	17
<i>Beer battered market fish served with chips, side salad and tartare sauce (GFO)</i>	
SENIORS 10-HOUR PORK RIBS	20
<i>With maple glaze and dukkah. Served with chips and coleslaw (GFO)</i>	

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
<i>Includes a small soft drink or juice</i>	
KIDS FRIES (GFO)	5
KIDS MASH & VEG (GFO)	9
KIDS VANILLA ICE CREAM (GFO)	6
<i>Includes a topping sauce and sprinkles</i>	

Extras

JUS / SAUCE	3
<i>Red Wine Jus (GF)</i>	
<i>Pepper Jus (GF)</i>	
<i>Mushroom Jus (GF)</i>	
<i>Creamy Garlic Sauce (GF)</i>	
GARLIC PRAWN SAUCE (GF)	11
EGG (GF)	3
BACON (GF)	3
HOUSE SIDE SALAD (GF, VG)	5
MASHED POTATO (GF, VG)	7
STEAMED VEGETABLES (GF, VG)	10

To Finish

CHOCOLATE BROWNIE 13

Served warm with vanilla ice cream (GF, VGO)

SALTED CARAMEL SLICE 13

With vanilla ice cream (GF, VGO)

RASPBERRY CHEESECAKE 13

With vanilla ice cream (GF, VGO)

Coffee And Tea

	<u>Sm</u>	<u>Lrg</u>
Cappuccino	5	6.5
Latte	5	6.5
Flat White	5	6.5
Espresso	5	
Hot Chocolate	5	6.5
Pot of Tea	4.5	

English Breakfast, Chamomile,
Earl Grey, Peppermint, Green

Soft Drinks, Juice and Water

	<u>Sm</u>	<u>Lrg</u>	<u>Jug</u>
Soda Water	3	3.5	7
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
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 Huey
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
West Cape Howe Chardonnay			
<i>Mt Barker, 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

Wine List

Rose Sml Lrg Btl

Squealing Pig Rose

Marlborough, NZ 10 14 38

Brash Higgins Nymph

McLaren Vale, SA 60

Red Sml Lrg Btl

Vasse Felix Classic Dry Red

Shiraz

Margaret River, WA 9.5 12.5 36

Ad Hoc Cruel Mistress

Pinot Noir

Pemberton, WA 10 15 42

Pepperjack Shiraz

Barossa Valley, SA 12 16 46

Beresford Cabernet Sauvignon

McLaren Vale, SA 13 17 48

Pepperjack Malbec

Mendoza, Argentina 13 17 48

Clandestine Hearts & Minds

Grenache

Blewitt Springs, SA 75

Penfolds Bin 407 Cabernet

Sauvignon

Multi Regional, SA 135

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