

Salads

Grilled Jerk Chicken Salad (GFO) Grilled chicken on a bed of baby coz lettuce, cherry tomatoes, cucumber, capsicum, spanish onion, mango and coriander, topped with crispy fried noodles & a yoghurt dressing. **\$22**

Salt and Pepper Squid Salad (GFO) Baby squid strips dusted in our seasoned flour & flash fried until golden before being seasoned with a lime & sumac spiced salt, served with a fresh Greek style salad with char-grilled lemon & pesto aioli. **\$22**

Sesame Crusted Tuna Poke Bowl (GFO) Seared local Tuna Steak, green papaya, brown rice, edaname beans, freshly sliced veggies and herbs drizzled with a zingy ponzu dressing and finished with crispy shallots. **\$24**

Halloumi Salad (GF) Seared halloumi, served with a salad of char grilled pumpkin, roast capsicum, sweet corn, and Spanish onion dressed with our house vinaigrette and finished with sticky balsamic glaze and cashew nut Dukkah. **\$19**

Customise your salad & Add:

Grilled chicken +\$6 Seared chorizo +\$6 Avocado +\$2

Extra sides for one

Chips \$5 Wedges \$6 Mash Potato \$6
Seasonal vegetables \$8 Salad \$8

Something Sweet?

Ice cream sundae - Scoops of vanilla ice cream topped with crushed nuts and your choice of chocolate or strawberry sauces (or both if you live life on the edge!) **\$8**

But Wait!! - Surely you don't just have ice-cream as a dessert??

Very observant! Have a look at our ever-changing Specials list for more fantastic, fresh creations :)

Kids Options (under 14yo)

Mini Parma Fish & Chips
Calamari Rings Lasagne
Beef Sliders

All our kids options are \$12 each and are served with chips, salad, juice box & mini drumstick for after!



*You're local!

Beverages

On Tap

Great Northern 3.5%
Victoria Bitter 4.9%
Carlton Draught 4.6%
Carlton Dry 4.5%
Coors Lager 4.2%
Pure Blonde 4.2%
Pressman's Cider 4.5%

Yenda Crisp Lager 4.2%
Yenda Pale Ale 4.5%
Stella Artois 5%
Wild Yak 4.2%
Lazy Yak 4.2%
Homestead Brewery Beers (seasonal)
Bulmer's Cider 4.7%

Bottled

Hahn Premium Light 2.4%
Corona 4.5%
Heineken 5%
James Squires Pale Ale 4.2%
Rekorderlig Cider 4%

Guinness 4.1%
Kilkenny 4.3%
Matso Mango 4.5%
Matso Ginger 3.5%
Magners Cider 4.5%

Premix

Canadian Club & Dry 4.8%
Smirnoff Ice Red 4.5%

Smirnoff Double Black 6.5%
Jack Daniels & cola 5%

Wines By the Glass & Bottle

Reds

Mandoon Surveyors Red
Mandoon Rose
Mandoon Old Vine Shiraz
Mandoon Cabernet Merlot
Mandoon Reserve Shiraz
Mandoon Reserve Cabernet Sauvignon
Harman's Estate Cabernet Sauvignon

Whites

Mandoon Surveyors White
Mandoon Sauvignon Blanc
Yealands Sauvignon Blanc
Grant Burge Moscato
Harman's Estate Chardonnay
Skuttlebutt Sauvignon Blanc Semillon

Sparkling

Rothbury Estate Cuvee
Sittella Sparkling Chenin Blanc
Yellow Glen Pink Moscato
Moet & Chandon

Premium Wines By the Bottle

Reds

Mandoon Reserve Shiraz \$60
Mandoon Reserve Cabernet Sauvignon \$60

Whites

Mandoon Reserve Chardonnay \$60

Sparkling

Moet & Chandon \$120

Menu



Welcome to the Springs Tavern.

All our food is made fresh to order by our great team of chefs, using quality local ingredients. If you have any allergies or dietary requests, please inform a member of staff and we shall endeavor to accommodate you.

The Springs tavern can also cater for events large and small, please ask for the manager if you would like more information.

We hope you enjoy your time with us at Springs Tavern and welcome any feedback you may have so we can continue to be the best tavern in town.



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Entrées

<u>Garlic Bread</u> Three slices of crusty Ciabatta bread, smothered with a garlic & herb butter, then toasted until golden.	\$7
<u>Chips (GF)</u> Straight-cut chips, lightly dusted in our signature "secret seasoning" served with aioli & tomato sauces.	\$9
<u>Wedges (GF)</u> WA hand-cut wedges, served with sour cream & sweet chilli.	\$10
<u>Sweet Onion Rings</u> Jumbo onion rings, dusted in our seasoned flour before being fried in our beer batter, served with aioli.	\$8
<u>Capsicum and Chorizo Bruschetta</u> Garlic bread, topped with a warm chorizo and capsicum peperonata, crumbled feta, sticky balsamic glaze and dressed with fresh rocket.	\$16
<u>House-made Lamb & Potato Samosas</u> Fried until golden and served with curried aioli, minted yoghurt dip and a pickled cucumber salad.	\$16
<u>Creamy Brie Pot (V)</u> Oven baked brie, topped with caramelized honey, roasted walnuts & thyme, served with garlic crostinis and a roast apple & rocket salad.	\$20
<u>Crispy five-spiced chicken wings</u> Chicken wings dusted in a spiced flour mix & fried until crispy, tossed in a chilli-plum sauce and served with a fresh apple slaw.	\$14
<u>Pulled Duck Tostadas</u> Crispy corn tortillas topped with Mexican-spiced slow cooked duck, chipotle aioli & an avocado and corn salsa.	\$16
<u>Thai Style Fish Cakes</u> Locally-sourced Barramundi & Salmon fish cakes, served with sweet-chilli sauce, lime aioli & a crispy noodle Asian slaw.	\$16
<u>Sweet Corn and Chicken Arancini</u> Panko-crumbed Arancini, fried until golden and served on a three-cheese sauce & served with tomato chutney.	\$14

Entrée plates to Share

<u>Trio of Dips</u> Chefs selection of dips served with warm Turkish bread Add Chorizo +\$6 Feta +\$4	\$14
<u>Antipasto Platter</u> Prosciutto, feta, aged cheddar, tomato chutney, marinated olives, chefs dips, turkish bread & crunchy flat bread	\$24
<u>Springs Tasting Plate</u> Chefs selection of amazing creations for you to try, consult the specials board for todays options!	\$36

Burgers & Sandwiches

<u>Steak Sandwich</u> A warm ciabatta panini filled with scotch fillet steak, tomato, fried onion, beetroot, cheese, lettuce, aioli & house made tomato chutney, served with our "secret seasoned" chips.	\$21
<u>Grilled Vegetable and Halloumi Sandwich (V)</u> A warm ciabatta panini filled with pesto-marinated eggplant & zucchini, roast capsicum, grilled halloumi, spinach, tomato chutney & aioli served with our "secret seasoned" chips.	\$21
<u>Classic Hamburger</u> Warm brioche bun, filled with a juicy house-made beef patty, topped with fried onion, cheddar cheese, tomato, lettuce, aioli & tomato sauce served with our "secret seasoned" chips. Add extra Patty +\$6	\$21
<u>Southern-fried Chicken Burger</u> Warm brioche bun, filled with special buttermilk-fried chicken, maple glazed bacon, cheddar cheese, tomato, fresh slaw, ranch dressing & smokey BBQ sauce served with our "secret seasoned" chips.	\$22
<u>Barra Burger</u> Warm brioche bun, filled with tempura-battered barramundi fillet, fresh cucumber, tomato, pickled red onion, coz lettuce and house-made tartar sauce served with our "secret seasoned" chips.	\$21
<u>Springs Angry Burger</u> Warm brioche bun, filled with 2 of our all-beef patties, bacon, egg, jalapenos, onion rings, smokey BBQ sauce & chipotle aioli, topped with jalapeno pepper & served with our "secret seasoned" chips.	\$26
<u>Customise your burger or sandwich + Add:</u>	
Egg +\$2 Bacon +\$3 Aioli +\$1 Sweet Chilli +\$1 Tomato Sauce +\$1	

Steaks

<u>MSA Scotch Fillet (GF)</u> 300g Prime yearling scotch fillet, char-grilled to your liking, topped with your choice of sauce & served with our "secret seasoned" chips & side salad.	\$38
<u>Pitch Black Angus Rump (GF)</u> 350g Aged angus rump steak, char-grilled to your liking, topped with your choice of sauce & served with our "secret seasoned" chips & side salad.	\$35
<u>Choice of Sauces -</u>	
Red wine jus, Peppercorn, Mushroom or Creamy Garlic	
Add Prawns +\$6 Egg +\$3 Extra Sauce +\$2.5	

Key

(GF) - Gluten Free

(GFO) - Gluten Free Options Available

(V) - Vegetarian

*If you notice this notice, you'll notice this notice is not actually worth noticing

Main Meals

<u>Traditional Fish & Chips (GF)</u> Crispy beer battered Hoki fillets, served with our "secret seasoned" chips, salad, lemon & house made tartar sauce.	\$21
<u>Chicken Parmigiana</u> Panko crumbed chicken breast topped with a rich napoletana sauce & stringy mozzarella cheese, served with our "secret seasoned" chips & salad	\$26
<u>Slow Cooked Brisket (GF)</u> Beef brisket on a bed of sweet potato & spring onion mash with whole roasted garlic, buttered baby vegetables & roasted bone marrow, topped with a caper, shallot & and lemon sauce & a shiraz jus.	\$32
<u>Gnocchi Duo (V)</u> House-made classic potato gnocchi and beetroot stained gnocchi, both topped with a summer vegetable ragout, crumbled goats cheese and wild rocket.	\$25
<u>Stuffed Pork Fillet (GF)</u> Succulent pork fillet, stuffed with a confit garlic, cream cheese and baby spinach then wrapped in prosciutto and seared. Served with Panko crumbed potato cake, steamed greens, red wine jus & a fennel, sage & capsicum jam.	\$32
<u>Chermoula Chicken Maryland</u> Chicken breast marinated in our house made chermoula paste, char-grilled before being finished in the oven. Served on a fresh couscous tabouli with steamed greens, grilled lemon, green chilli jam & feta aioli.	\$28
<u>Spring Valley Lamb Shoulder (GF)</u> Braised and pressed lamb shoulder, served on a smokey eggplant puree with char grilled pumpkin & potatoes, finished with jus, chimichurri sauce & a fresh roast capsicum & corn salad.	\$32
<u>Chefs Locally Sourced Fish of the Day</u> Approximately once a week, our head chef heads into the wilderness. Armed only with a spear and pocket knife, she scours the local oceans for the finest produce. Once the finest ingredients have been found, she consults with the local guru and after hours of meditation creates our Fish of the Day!	See Specials Board
<u>Chefs House-made Pasta of the Day</u> While our head chef is off creating the Fish of the Day, the sous chef can be seen spending hours slaving over mounds of flour, he creates a new pasta every week! (hes also pretty good at Desserts! - See our sweets section!)	See Specials Board

Signature Main meals to Share

<u>Springs Ocean Platter (GF)</u> A fantastic platter filled with white wine crab claws with garlic & tomato, whole cooked tiger prawns with cocktail sauce, smoked salmon, crumbed whiting goujons, salt and pepper squid & Kilpatrick oysters, all served with our "secret seasoned" chips, fresh side salad, lemon and tartare.	\$80
<u>The Behemoth Springs Tasting Plate</u> Our Tasting plate, on steroids, enough for 3 hungry adults!	\$70