

# MENU

## SHARE PLATES

<b>WARM MIXED OLIVES (V)</b>	<b>10</b>
w Crusty bread	
<b>POPCORN CAULIFLOWER (V) (GF)</b>	<b>10</b>
<b>GRILLED HALOUMI (V)</b>	<b>12</b>
Oregano oil, black sesame	
<b>TRIO OF DIPS</b>	<b>15</b>
House made w ciabatta	
<b>FLASH FRIED S&amp;P CALAMARI (GF)</b>	<b>16</b>
Rocket, sweet chilli lime mayo	
<b>PRAWN &amp; GINGER DUMPLINGS (4)</b>	<b>12</b>
Ginger & soy dip	
<b>HOUSE MADE CROQUETTES (3)</b>	<b>16</b>
Lamb, potato, mint, tomato relish	
<b>SLIDERS (3)</b>	<b>16</b>
<b>CHICKEN</b> Avocado, spinach, smokey aioli OR	
<b>LAMB</b> Salad leaves, onion gravy, mint jelly OR	
<b>PORK</b> Taphouse 'slaw, apple sauce	

## GOURMET ROLLS

<b>LAMB</b>	<b>14</b>
Garlic & rosemary lamb, green salad, onion gravy, mint jelly	
<b>PORK</b>	<b>14</b>
Fennel & garlic pork, Taphouse 'slaw, apple sauce	
<b>CHICKEN</b>	<b>14</b>
Lemon & herb chicken, avocado, spinach, smokey aioli	
<b>VEGETARIAN (V)</b>	<b>14</b>
Spinach, roasted corn, cherry tomatoes, Spanish onion, lemon labne	
<b>ADD BEER BATTERED CHIPS</b>	<b>+4</b>
<b>ADD SWEET POTATO FRIES</b>	<b>+6</b>

## FROM THE GRILL

All steaks are served with chat potatoes, seasonal greens & your choice of sauce or condiments

<b>PORTERHOUSE 300G</b>	<b>35</b>
<b>CHARGRILLED RIBEYE 500G</b>	<b>45</b>

## MAINS

<b>BIG FAT GOURMET SNAGS</b>	<b>28</b>
Creamy garlic mash, seasonal greens, red wine jus	
<b>BEER BATTERED FLATHEAD</b>	<b>28</b>
Byron Bay beer batter, beer battered chips, house salad, tartar, lemon	
<b>PAN SEARED SALMON (GF)</b>	<b>29</b>
Sweet potato fries, house salad, lemon aioli	
<b>VEGETARIAN LASAGNA (V)</b>	<b>22</b>
House made with layers of pasta, eggplant, seasonal vegetables, rich napoli, mozzarella	

## SALAD BOWLS

<b>ENERGISE BOWL (V)</b>	<b>15</b>
Rocket, cous cous, Vietnamese mint, pomegranate, Spanish onion, black olives, lemon labne	
<b>NOURISH BOWL (V)</b>	<b>15</b>
Spinach, roasted corn, black olives, cherry tomatoes, crumbed goats cheese, balsamic vinaigrette	
<b>TOP WITH YOUR FAVOURITE ROTISSERIE MEAT (CHICKEN/LAMB/PORK)</b>	<b>+8</b>

# ROTISSERIE

THE HERO OF OUR KITCHEN AND THE REASON OUR CHEFS GET OUT OF BED EACH DAY! PERFECTLY PAIRED WITH A GREAT BEER.

Accompanied by chat potatoes, seasonal greens & your choice of sauce

**LEMON & HERB SPICED 1/4 OR 1/2 CHICKEN (GF)**

**25 / 38**

PAIR WITH  
*EUMUNDI PALE ALE*

**250G ROLLED LAMB FOREQUARTER WITH GARLIC & ROSEMARY (GF)**

**28**

PAIR WITH  
*WHITE RABBIT DARK ALE*

**250G ROLLED PORK SPICE RUBBED WITH FENNEL & GARLIC (GF)**

**28**

PAIR WITH  
*MALT SHOVEL XPA*

MALT SHOVEL  
**TAPHOUSE**  
CRAFT BAR & KITCHEN

OUR MENU IS DESIGNED **TO SHARE**. SOME ITEMS TAKE LONGER THAN OTHERS TO PREPARE, WE BRING OUT EACH DISH FRESH AS IT'S READY.



## SIDES

<b>BEER BATTERED CHIPS (V)</b>	<b>8</b>
<b>SWEET POTATO FRIES (V)</b>	<b>10</b>
Sriracha mayonnaise	
<b>ROASTED CHAT POTATOES (V) (GF)</b>	<b>9</b>
<b>HOUSE GREEN SALAD (V) (GF)</b>	<b>9</b>
<b>HOUSE COLESLAW (V) (GF)</b>	<b>9</b>
<b>CHARGRILLED CORN (V) (GF)</b>	<b>8</b>
<b>BUTTERED SEASONAL GREENS (V) (GF)</b>	<b>9</b>
<b>POPCORN CAULIFLOWER (V) (GF)</b>	<b>10</b>
<b>MAC AND CHEESE (V)</b>	<b>10</b>

## KIDS (UP TO 12 YEARS)

<b>CHOICE OF ROTISSERIE MEAT (CHICKEN, PORK OR LAMB)</b>	<b>15</b>
Roasted chat potatoes & greens	
<b>CHICKEN NUGGETS</b>	<b>12</b>
Beer battered chips	
<b>CHICKEN, PORK OR LAMB SLIDERS</b>	<b>12</b>
Beer battered chips	

## SAUCES / CONDIMENTS

We have a great selection of sauces and condiments to compliment your meal. Please ask our staff if you require an added burst of flavour.

**SAUCES** **+3**  
**MUSHROOM / PEPPER / GARLIC GRAVY / RED WINE JUS**

**MUSTARDS**  
**DIJON / SEEDED / AMERICAN HOT ENGLISH / HORSERADISH**

**RELISHES, JELLIES, BUTTERS & MORE**  
**WOODS TOMATO RELISH CAULIFLOWER PICKLES CARMELISED ONION CHILLI JAM GARLIC BUTTER LEMON & THYME BUTTER MINT JELLY**

## DESSERTS

<b>CARAMEL VOLCANO</b>	<b>15</b>
Rich caramel cake, warm salted caramel ganache, fresh whipped cream	
<b>DAILY DESSERT SPECIAL</b>	<b>15</b>
Ask our friendly staff about our delicious weekly specials. Go on, lash out.	
<b>CHEESECAKE</b>	<b>15</b>
Ask for today's flavour	

(V) Vegetarian (GF) Gluten Friendly\*

**\*ALLERGIES** / We cannot guarantee completely allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.

# BEER ON TAP



## QUENCHERS

THIRST-BUSTING BEERS  
FOR THE WHOLE TEAM

## CRACKERS

CRACKING BEERS  
WITH REAL FLAVOUR

## FLAVOUR PACKERS

BIGGER BOLDER BEERS  
PACKED WITH PUNCH

	285 ML	425 ML	570 ML	
EUMUNDI PALE ALE 3.5%	6.5	9.5	12.0	●
BYRON BAY PREMIUM LAGER 4.2%	6.0	9.0	11.0	●
FURPHY ALE 4.4%	6.0	9.0	11.0	●
LITTLE CREATURES PIPSQUEAK CIDER 5.2%	6.5	9.5	12.0	●
MALT SHOVEL BREWERS XPA 4.8%	6.5	9.5	12.0	●
BROOKLYN LAGER 5.2%	6.5	9.5	12.0	●
WHITE RABBIT DARK ALE 4.9%	6.5	9.5	12.0	●
PANHEAD APA 5.7%	7.0	10.0	13.0	●
LITTLE CREATURES IPA 6.4%	7.0	10.0	13.0	●

ASK OUR BEER GUIDES ABOUT LIMITED EDITIONS ON TAP

## BEER PADDLE

SELECT ANY 4 BREWS 16.0  
GO ON! EXBEERIENCE A WORLD OF FLAVOUR



# COCKTAILS

## OUR TOP 10

APEROL SPRITZ	14
Aperol, Prosecco, soda, orange	
MALT SHOVEL ESPRESSO MARTINI	18
Kahlua, Liquor 43, espresso shot, sugar syrup	
CREAMY HAZELNUT MARTINI	18
Frangelico, Kahlua, espresso, cream	
MOJITO CLASSICO	16
White rum, lime juice, sugar syrup, mint leaves, soda	
FOUR PILLARS NEGRONI	16
Bitter Orange, Rosso Vermouth, Four Pillars Negroni Gin	
DISARRONO KENTUCKY SOUR	17
Disarrono, Bourbon, lemon juice, egg white, sugar syrup	
TOBLERONE	18
Baileys, Frangelico, Kahlua, cream, milk, honey	
FRENCH MARGARITA	18
Tequila, Chambord, lime juice, pineapple juice	
LONG ISLAND ICED TEA	19
Classic Vodka, Gin, Bacardi, Tequila, Cointreau, Cola, lime	
LYCHEE MOJITO	18
White Rum, lime juice, mint, lychee's, soda	

## 60'S CLASSICS

GRASSHOPPER	14
Creme de Menthe, Creme de Cacao, milk, cream	
FLUFFY DUCK	14
Advocaat, Triple Sec, orange juice, cream, lemonade	
SCREW DRIVER	12
Chilled Tito's Vodka, fresh orange juice, crushed ice	
SEX ON THE BEACH	16
Vodka, Peach Schnapps, orange juice, cranberry juice	
FRUIT TINGLE	14
Vodka, Blue Curacao, lemonade, raspberry	
BRANDY ALEXANDER	16
Brandy, Creme de Cacao, milk, cream	
COSMOPOLITAN	16
Vodka, Triple Sec, cranberry	

## GO ALONE OR SHARE?

GIN FIZZ	12/30
Gin, fresh lemon, fresh lime, soda	
PIMMS SUMMER LEMONADE	12/30
Pimms, seasonal fruit, mint, crushed ice	
HARVEY WALL BANGER	12/30
Vodka, fresh orange juice, Galliano, crushed ice	

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