

# FOOD

## Starters & Share

<b>Garlic Bread V</b> (add mozzarella cheese + \$3)	9
<b>Mezze Plate V</b> beetroot hummus, labneh, marinated olives, smoked almond dukkah, virgin olive oil & grilled Turkish bread	18
<b>TBH Buffalo Wings (1/2kg) GF</b> house-made hot sauce & blue cheese ranch dressing	19
<b>Fried Corn Ribs V</b> chipotle butter, Tajín & shaved Manchego	15
<b>Salt &amp; Pepper Spiced Squid GF, DF</b> roasted garlic aioli & lemon	18
<b>Cheeseburger Spring Rolls</b> served with tomato relish & American mustard	18
<b>House-made Mushroom Arancini V</b> rocket, truffle aioli & shaved pecorino	18
<b>Fried Popcorn Chicken</b> gochujang mayonnaise, Korean BBQ glaze & salad greens	18
<b>Italian Beef &amp; Garlic Meatballs (5)</b> Napoli sauce & bocconcini, served with grilled sourdough	20
<b>Bowl of Fries GF, DF, V</b>	10

## Salads

<b>TBH Greek Salad with Lamb Skewers (3) GF</b> cos lettuce, tomatoes, cucumber, capsicum, Spanish onion, kalamata olives & feta with oregano & lemon dressing	26
<b>The TBH Chicken Caesar Salad</b> cos lettuce, crispy bacon, sourdough croutons, parmesan, egg & Caesar dressing	24
<b>Clean Living Salad V, DF, GF</b> sumac-roasted pumpkin, quinoa, rocket, pepitas, roasted beetroot hummus, smoked almond dukkah & green goddess dressing	19
<b>Add chicken or halloumi</b>	+ \$6
<b>Add squid or prawns</b>	+ \$10

**V** Vegetarian    **D** Dairy Free    **GF** Gluten Free

**A** Australian    **I** Imported    **M** Mixed Origin

\*All seafood is imported

## Tacos

<b>Beef Brisket Taco (2) DF</b> slow-cooked beef brisket, iceberg lettuce, pickled onion & aioli	16
<b>Tempura Prawn Taco (2) DF</b> golden-fried prawn, slaw, yuzu mayonnaise & fried capers	16
<b>Grilled Halloumi Taco (2) V</b> grilled halloumi, rocket, caramelised onion, pesto & aioli	16
<b>Popcorn Chicken Taco (2)</b> Southern-fried chicken, slaw, gochujang mayonnaise, Korean BBQ glaze & fried shallots	16
<b>Slow-Cooked Pork Taco (2) DF</b> pork belly, kimchi, BBQ glaze, kewpie mayonnaise & pork floss	16
<b>Add an extra taco</b>	+ \$6

## TBH BURGERS

All served on a toasted milk bun with fries

<b>The Ron Burgundy</b> 180g Wagyu brisket patty, bacon, fried onion rings, lettuce, Swiss cheese, tomato relish & kewpie mayonnaise	26
<b>The OG Cheeseburger</b> 180g Wagyu brisket patty, American cheddar, onion, pickles & TBH special sauce	24
<b>TBH Classic Burger</b> 180g Wagyu brisket patty, bacon, American cheddar, tomato, beetroot, lettuce, onion & pickles with BBQ sauce	26
<b>The Big Lebowski Burger</b> 180g Wagyu brisket patty, bacon, American cheddar, pickles & fried jalapeño poppers	26
<b>The Jurassic Pork Burger</b> Korean-style pork belly, bacon, fried pork floss, gochujang mayonnaise, pickles & slaw	26
<b>The Southern Bird</b> southern-fried chicken breast, chipotle mayonnaise, American cheddar, coleslaw & pickles	24
<b>The Love Shack Burger V</b> grilled halloumi, rocket, tomato, smashed avocado & caramelised onion relish	24
<b>TBH Steak Sandwich</b> 150g rump steak, bacon, Swiss cheese, beetroot relish, lettuce, tomato, onion & aioli	26
<b>Add bacon</b>	+ \$4

## From The Grill

<b>300g Riverina Rump GF</b>	36
<b>300g Riverina Sirloin GF</b>	44
<b>300g Pork Cutlet GF</b>	34
<b>350g Grainge Scotch Fillet GF</b>	62
<b>Add garlic prawns (3pcs)</b>	+ \$10

Served with fries & house salad (change to mash & steamed vegetables +\$3.5)  
Your choice of gravy, Diane, peppercorn, mushroom, béarnaise or Café de Paris butter GF

## Stone-Baked Pizzas

Pizzas are cooked individually and may come out separately to other meals.

GF available + \$4, vegan cheese + \$4

<b>Margherita V</b> Napoli sauce, fresh basil & mozzarella, drizzled with olive oil	18
<b>Garlic Cheese V</b> confit garlic, oregano & mozzarella	18
<b>Classic Pepperoni</b> Napoli sauce, spicy pepperoni & mozzarella	22
<b>The Porkahontas</b> Napoli sauce, pork sausage, bacon, pepperoni, diced ham & mozzarella	26
<b>Traditional Hawaiian</b> Napoli sauce, diced ham, pineapple & mozzarella	22
<b>Tandoori Chicken Pizza</b> confit garlic base, tandoori chicken, Spanish onion, cherry tomatoes, mozzarella, mango chutney & mint raita	26
<b>The Mobster</b> Napoli base, chilli sopressa, pork & fennel sausage, pepperoni, artichokes, Sicilian olives, bocconcini & chilli flakes	27
<b>BBQ Meat Lovers</b> house smoky BBQ, salami, ham, pepperoni, crisp bacon & mozzarella	26
<b>TBH Supreme</b> Napoli sauce, ham, salami, mushrooms, olives, pineapple, capsicum, onion & mozzarella	26
<b>The Zucca V</b> confit garlic, semi-dried tomatoes, roasted pumpkin, goat's cheese, rocket & shaved pecorino	24
<b>Prawn &amp; Prosciutto</b> spicy Napoli sauce, prawns, prosciutto, sun-dried tomato pesto, rocket & shaved pecorino	34
<b>The BAM BA LAMB</b> confit garlic, crumbled lamb sausage, Spanish onion, cherry tomatoes, feta & tzatziki	27

## All Time Classics

<b>Slow-cooked Beef Nachos GF</b> pulled beef brisket, corn chips, cheese, guacamole, chipotle salsa & sour cream	26
<b>Battered Fish &amp; Chips DF</b> battered whiting fillets, served with fries, house salad, tartare sauce & lemon	26
<b>Chicken Schnitzel</b> panko crumbed breast schnitzel, served with fries, house salad & your choice of sauce Make it a chicken parmigiana	25 + \$4
<b>Fisherman's Basket</b> golden-fried whiting, tempura prawns, calamari rings & squid, served with fries, house salad, tartare sauce & lemon	32
<b>Grilled Snapper GF</b> crushed chats, steamed greens & salsa verde	34
<b>Crispy Skin Salmon Fillet GF</b> sweet potato purée, charred broccolini & caper beurre blanc	34
<b>Pork Cumberland Sausages GF</b> served with creamy mash, peas, gravy & red onion marmalade	32
<b>Braised Beef Cheeks</b> red wine braised beef cheeks, mash, glazed carrots & broccolini	34
<b>Slow-Cooked Lamb Shank</b> celeriac purée, honey-roasted caulini, pomegranate & sumac yoghurt	34
<b>Rack of Smoked BBQ Ribs DF</b> 1/2 Rack	36
Full Rack	65
house-braised pork ribs, fries, coleslaw & smoky BBQ glaze	

## Pastas

<b>Prawn &amp; Chilli Linguine</b> prawns, roasted garlic, chilli, heirloom tomatoes & fresh basil	32
<b>Veal Ragu Bolognese</b> slow-cooked bolognese of veal, served with rigatoni pasta & shaved parmesan	29
<b>Sun-dried Tomato, Pesto &amp; Feta Linguine V</b> sun-dried tomatoes, basil pesto, baby spinach, kalamata olives, Spanish onion & feta	25
<b>Penne alla Boscaiola</b> Sautéed bacon, mushrooms & garlic in a light cream	26

## Kids Meals

All served with a middy of soft drink

**Fish & Chips**  
**Sausages & Mash GF**  
**Bolognese Pasta**  
**Chicken Nuggets & Chips**  
**Grilled Chicken & Veggies GF, DF**

\$12

Ages 12 and under only

# DRINK

## Sparkling

	150ML	BTL
<b>Frankie Sparkling</b> SE Australia	8	33
<b>Dal Zotto Pucino Prosecco</b> King Valley, VIC	10	43
<b>Veuve Clicquot Yellow Label</b> Champagne, France		130

## White Wine

	150ML	250ML	BTL
<b>Frankie Sauvignon Blanc</b> SE Australia	8	11	33
<b>Tai Tira Sauvignon Blanc</b> Marlborough, NZ	10	15	43
<b>Dal Zotto Pinot Grigio</b> King Valley, VIC	10	15	43
<b>Dead Man Walking Riesling</b> Clare Valley, SA	10	15	43
<b>Full swing Chardonnay</b> SA	9	14	39

## Rosé & Moscato

	150ML	250ML	BTL
<b>Rêverie Rosé</b> Pay Doc, France	10	15	43
<b>Match Point Rosé</b> Rylestone, NSW	10	15	43
<b>Kismet Moscato</b> VIC	9	14	39

## Red Wine

	150ML	250ML	BTL
<b>Frankie Shiraz</b> SE Australia	8	11	33
<b>Alta Pinot Noir</b> VIC	10	15	43
<b>Mountadam 550 Cabernet Sauvignon</b> Eden Valley, SA	10	15	43
<b>Mojo Shiraz</b> Barossa Valley, SA	10	15	43
<b>Hesketh Merlot</b> Limestone Coast	9	14	39
<b>Claude Cabernet Petit Verdot</b> Rylestone, NSW	10	15	43

## Signature Cocktails

<b>Espresso Marsh-tini</b> 19 Smirnoff Vodka, Fresh Espresso, Baileys, Kahlua, Toasted Marshmallow Monin	19
<b>Yellow Mellow</b> 19 Smirnoff Vodka, Lychee Liqueur, Lemon, Passionfruit Purée, Vanilla, Apple juice	19
<b>Blue Razzer</b> 19 Raspberry Bacardi, Blue Curaçao, Chambord, Lemon Juice, Agave, Egg White	19
<b>Golden Hour</b> 19 Fireball, Passionfruit Liqueur, Lime, Passionfruit Purée	19
<b>Hot Mess Marg</b> 19 Espolon Tequila, Ancho Reyes, Lime Juice, Pineapple Purée, Hot Honey	19



## Classic Cocktails

<b>Mojito</b> (original, raspberry, passionfruit) 19	19
<b>Lychee Martini</b> 19	19
<b>Pornstar Martini</b> 19	19
<b>Espresso Martini</b> 19	19
<b>French Martini</b> 19	19
<b>Margarita</b> 19	19
<b>Spicy Margarita</b> 19	19
<b>Piña Colada</b> 19	19
<b>Amaretto Sour</b> 19	19
<b>Cosmopolitan</b> 19	19
<b>Old Fashioned</b> 19	19
<b>Spritz</b> (aperol, hugo, limoncello) 19	19
<b>Negroni</b> 19	19
<b>Tommy's Margarita</b> 20	20
<b>Long Island Iced Tea</b> 20	20

## Frozen Cocktails

<b>Strawberry Daiquiri</b> 19 Bacardi, Strawberry Liqueur, Strawberry Purée & Lime	19
<b>Mango Daiquiri</b> 19 Bacardi, Mango Liqueur, Mango Purée, Lime	19
<b>Watermelon Margarita</b> 19 Espolon Tequila, Watermelon Liqueur, Lime & Watermelon Monin	19

## Cocktail Jugs

<b>Passionfruit Mojito</b> 32 Bacardi, Passionfruit Liqueur, Passionfruit, Lime, Mint & Soda	32
<b>Fruity Captain</b> 32 Captain Morgan Black Spiced Rum, Peach Liqueur, Mango Liqueur, Lemon, Peach Syrup, Mango Puree, Lemonade & Soda	32
<b>Blue Buzz</b> 32 Smirnoff Vodka, Alize, Blue Curacao, Lychee Syrup, Lychees, Lemon, Sugar, Pineapple Puree, Lemonade & Soda	32
<b>Hubba Hubba</b> 35 Gordon's Gin, Pavan, Chambord, Strawberry Puree, Lime, Cranberry, Lemonade & Soda	35

## Shots

<b>WAP</b> 10	10
<b>Jam Donut</b> 10	10

## Mocktails

<b>No-jito</b> (passionfruit or classic) 12	12
<b>Mango Daiquiri</b> 12	12
<b>Strawberry Daiquiri</b> 12	12
<b>Livin' la Vida Lychee</b> 12	12

## Coffee

<b>Espresso</b> Sml 5	Sml 5
<b>Macchiato</b> Lge 5.5	Lge 5.5
<b>Piccolo</b>	
<b>Latte</b>	
<b>Cappuccino</b>	
<b>Flat White</b>	
<b>Mocha</b>	
<b>Hot Chocolate</b>	
<b>Chai Latte</b>	
<b>Long Black</b>	
<b>Extras</b>	
soy, almond or oat milk	+50c
extra shot	+50c
dirty chai	+50c
babychino	\$2
caramel, vanilla, or hazelnut syrup	+50c

## Tea

<b>English Breakfast</b> Pot 5	Pot 5
<b>Earl Grey</b>	
<b>Peppermint</b>	
<b>Chamomile</b>	
<b>Green Tea</b>	

## Shakes

<b>Strawberry</b> 8	8
<b>Chocolate</b> 8	8
<b>Caramel</b> 8	8
<b>Vanilla</b> 8	8

