



EDGEWORTH

TAVERN

BREADS

- Garlic Bread V** 9
Toasted panini with confit garlic butter
- Cheesy Garlic Bread V** 11
Toasted panini with confit garlic butter & melted mozzarella cheese
- Bruschetta on Sourdough VEA** 13
Tomato, red onion, fresh basil leaves, topped with fetta & balsamic glaze
- Cheese & Bacon Pull-A-Part (serves 4-6)** 18
Crispy sourdough cob loaf, topped-up with crispy bacon and house-made cheese blend

TO START

- Pumpkin & Feta Arancini V** 12
Served with roquette, parmesan & confit garlic aioli
- Southern Fried Popcorn Chicken** 14
Served with sriracha aioli
- Pulled Pork Loaded Fries** 16
5hr slow-cooked pulled pork with house-made cheese blend & confit garlic aioli
- Lemon Pepper Squid GF** 14
Served with lemon & sweet paprika aioli
- Smokey BBQ Wings GF** ½kg 14 1kg 24
Crispy chicken wings glazed in smokey bbq sauce served with blue cheese dipping sauce
- Buffalo Wings GF** ½kg 14 1kg 24
Crispy chicken wings coated in house-made buffalo sauce served with blue cheese dipping sauce

BURGERS

- Double Up** 6
- GF Bun** 4
- The ET Burger** 20
Beef pattie, bacon, swiss cheese, pickle, crisp oak lettuce, tomato and burger sauce
- Southern Fried Chicken Burger** 20
KFC breast, bacon, american cheese, crisp oak lettuce, sriracha aioli
- The Edgy Vegie Burger V, VEA** 20
Buds vegan patty, crisp oak lettuce, tomato, american cheese, pickle & veganaise
- Brisket Steak Sandwich** 20
16hr slow-cooked beef brisket, crisp oak lettuce, swiss cheese, tomato, caramelised onion & smokey bbq sauce on a toasted panini bun

PASTAS

- House-Made Potato Gnocchi V** 26
Wild mushroom, baby spinach, parmesan cheese, onion, garlic, truffle oil & thyme
- Prawn & Smoked Chorizo Linguini** 28
Garlic, cherry tomato, onion & spinach in white wine butter sauce
- Linguini Carbonara** 22
Sauteed bacon & shallots in a garlic cream sauce with parmesan

SALADS

- Add Grilled Chicken** 5
- Add Grilled Prawns** 9
- Classic Caesar Salad GFA** 18
Crispy bacon, cos lettuce, parmesan, croutons & boiled egg
- Warm Pumpkin And Roast Beetroot Salad V, VEA, GF** 18
Cherry tomato, danish feta, mixed leaves, quinoa, balsamic glaze

FROM THE GRILL

Choice of two sides - chips, salad, seasonal vegetables, mash, chat potatoes

Plus your choice of sauce

- 250g Rump GFA** 28
- 300g New York Sirloin GFA** 30
- 250g Scotch Fillet GFA** 38

TOPPERS

- ET Topper** 7
House-made cheese blend, bacon & shallots
- Parmigiana Topper** 7
Double ham, house-made cheese blend, nap sauce
- Creamy Garlic Prawn** 10

MAINS

Crispy Skin Pork Belly <i>GF</i>	32
Served with sweet potato puree, broccolini, buttered beans & red wine jus	
Pan Seared Barramundi Fillet <i>GF</i>	31
Topped with lemon pepper butter, served with crispy chat potatoes, wilted spinach & greens	
12hr Slow-Braised Beef Short Rib <i>GF</i>	38
Served with slaw, sweet potato puree & charred corn	
Crispy Chicken Supreme <i>GF</i>	30
Served with crispy chat potatoes, broccolini, buttered beans & red wine jus	
5hr Slow-Cooked Pulled Pork Nachos <i>GF</i>	24
Served with house-made cheese blend, sour cream, tomato salsa & guacamole	

PUB CLASSICS

Choice of two sides - chips, salad, seasonal vegetables, mash, chat potatoes

Plus your choice of sauce

House Crumbed Chicken Schnitzel	19
Crumbed Lamb Cutlets	32
Add Cutlet	8
House Made Rissoles	20
Beer-Battered Flathead Fillet	21
Lemon Pepper Squid With Paprika Aioli & Lemon <i>GFA</i>	22

SIDES

Chips <i>V</i>	8
With confit garlic aioli	
Seasonal Vegetables <i>GF, V, VEA</i>	6
Side Salad <i>GF, V, VEA</i>	6
Crispy Chat Potatoes <i>GF, VE</i>	6
Creamy Mashed Potato <i>GF, V</i>	6

SAUCES

Gravy <i>GF</i>	3
Pepper, Mushroom or Diane <i>GF</i>	3
Creamy Garlic <i>GF</i>	3
Red Wine Jus	6
Aioli <i>GF</i>	3
Smokey BBQ <i>GF</i>	3
Spicy Buffalo <i>GF</i>	3
Blue Cheese <i>GF</i>	3
Sour Cream <i>GF</i>	3
Tartare <i>GF</i>	3
Burger Sauce <i>GF</i>	3
Sriracha Aioli <i>GF</i>	3

DESSERTS

Sticky Date Pudding	12
Butterscotch sauce & vanilla bean ice cream	
Chocolate Brownie Sundae <i>GF</i>	14
Served with vanilla bean ice cream & chocolate sauce	
House-Made Vanilla Bean Creme Brûlée	12
Served with berry compote	

KIDS

All kids' meals come with tomato sauce & ice cream cup

Junior Burger W/ Chips	8
Carbonara Linguini	8
Chicken Nuggets W/ Chips	8
Crumbed Fish W/ Chips	8
Kids Ice Cream Cup	4

\$14 LUNCH SPECIALS

Available Monday-Friday

excludes public holidays & special events

House Crumbed Chicken Schnitzel

Choice of two sides - chips, salad, seasonal vegetables, mash, chat potatoes

Chicken BLT

Served with chips

House Made Rissoles

Choice of two sides - chips, salad, seasonal vegetables, mash, chat potatoes

Beer-Battered Flathead Fillet

Choice of two sides - chips, salad, seasonal vegetables, mash, chat potatoes

ET Burger

Served with chips

V - VEGETARIAN

VEA - VEGAN AVAILABLE

DF - DAIRY FREE

DFA - DAIRY FREE AVAILABLE

GF - GLUTEN FREE

GFA - GLUTEN FREE AVAILABLE

DAILY SPECIALS

MONDAY - \$15 SCHNITZEL NIGHT

House Crumbed Chicken Schnitzel

Choice of two sides - chips, salad, seasonal vegetables, mash, chat potatoes

Plus your choice of sauce

TUESDAY - \$15 BURGER NIGHT

Choose from:

ET Beef Burger

Southern Fried Chicken Burger

Edgy Veggie Burger

Brisket Steak Sandwich

(All served with chips)

WEDNESDAY - \$14 PASTA NIGHT

Choose from:

Basil Pesto

Boscaiola

Puttanesca

(Your choice of pasta: penne or linguini)

THURSDAY - \$20 RUMP STEAK NIGHT

Choice of two sides - chips, salad, seasonal vegetables, mash, chat potatoes

SUNDAY - \$18 ROAST OF THE DAY

Available Lunch & Dinner

With all the trimmings!