

TAFFY'S

★ SPORTS BAR ★

RUEBEN SPRING ROLLS 19

Pastrami, sauerkraut, Swiss cheese, honey mustard (4pcs)

DUCK NACHOS 18

Wonton chips, shallots, cucumber & sriracha aioli

DISCO FRIES 15

Pepperoni ketchup, cheese, crispy pepperoni & aioli

BUCKET OF CRISPY CHICKEN WINGS 25

Chipotle aioli (10pcs)

THREE CHEESE 10

Mozzarella, parmesan & cheddar, truffle toasty

SALMON POKÉ BOWL 24

Sushi rice, smashed avocado, cucumber cherry tomatoes, charred corn salsa, spiced pumpkin seeds

MEDITERRANEAN HUMMUS 19

Feta, olives, spiced chickpeas & pita bread

THE CLASSIC CHEESEBURGER 24

Tomato, lettuce, beetroot, cheese, apple wood smoked crispy bacon & fries

CRISPY FRIED BUTTERMILK CHICKEN BURGER 22

Slaw, aioli & fries

STEAK SANDWICH 23

Rocket, tomato, caramelised onion, aioli & fries

FOOT LONG HOT DOG OF THE MONTH 17

Loaded with jalapenos, Monterey jack cheese

HERB CRUMBED CHICKEN BREAST 22

Chips, Oaks slaw & gravy

ROASTED PEKING DUCK SALAD 25

Shredded coconut, mint, coriander, shallots, cashew, chilli & lime dressing

GRILLED RUMP CAP 250GM 29

Salad & fries

ROASTED BARRAMUNDI FILLET 29

Asparagus, peas, grilled zucchini, lemon yoghurt & Persian feta

PIZZA

Sugo, mozzarella, Buffalo mozzarella & basil 19 (v)

Mixed wild mushrooms, garlic, mozzarella & truffle oil 22 (v,voa)

Eggplant, roast peppers, zucchini, pesto & coconut feta 22 (v, voa)

Prosciutto, mozzarella, rocket & parmesan 23

Spicy sausage, pearl onion, caramelised onion & fresh oregano 24

Double smoked ham, mushroom & pearl onion 23

Gluten free base available \$2. Vegan cheese \$2.

(v) vegetarian (ve) vegan (voa) vegan option available (gf) gluten free

PIZZA

Apple crumble spring roll with butterscotch & vanilla bean gelato 14

Nutella & Hazelnut cheesecake with caramel gelato 14

The Oaks banoffee pie served with Dulce De Leche gelato 14

Mixed gelato cup 10

NEGRONI'S

BERGAMOT BLANC NEGRONI 17

Aperol, Suze & Italicus Liqueur

SMOKED BARREL-AGED NEGRONI 17

Gin, Crème de Cacao, Campari, Chocolate Bitters, Antica Formula & Islay Mist *Barrel Aged

TROPICAL-GRONI 17

Pineapple Rum, Campari, Falernum, Sweet Vermouth & Orange Bitters

SIGNATURE

MACADAMIA & WATTLE OLD FASHIONED 17

Maker's Bourbon, Brookies Wattle & Macadamia Liqueur, Black Walnut Bitters served w/ side of Macadamia Nuts

STICKY-DATE ESPRESSO MARTINI 18

Vodka, Toffee Syrup, Baileys & Espresso

STRAW-FERRY FLIGHT 16

Vodka, Pampelle Grapefruit Liqueur, Lime, Strawberry, Rose Syrup & Grapefruit Bitters

IPA WHISKEY SOUR 17

IPA Jameson Irish Whisky, 2 Types of bitters + \$4 Glenmorangie 10YO + \$6 Glenfiddich IPA

TAFFY'S SPICY MARGARITA 17

Los Arango Reposado, fresh chilli, Agave, Lime with chilli Salted rim +\$3 Patron Anejo

JUGS SERVING 4

JB'S MULE 30

JB Double Oak, Apricot Brandy, Salted Caramel, Lemon, Orgeat, Mint & Ginger Ale

FLY THROUGH THE NIGHT 30

Butterfly Pea Tea, Vodka, Crème de Peche, Passionfruit, Lime, Coconut Syrup & Bubbles

NON ALCOHOLIC

MATCHA QUEEN 15

Seedlip Spice 94, Chamomile infused Syrup, Lemon & Whites

LYRE'S COCKTAILS 13

Amaretto Sour / Espresso Martini / Negroni

