

# PAYNEHAM

— TAVERN —

## MENU



## SMALLS & SHARING

<b>HERB + GARLIC BREAD (V)</b>	<b>12</b>
<b>CHEESY HERB + GARLIC BREAD (V)</b> mozzarella, shaved parmesan	<b>14</b>
<b>BACON + CHEESE GARLIC BREAD</b> smokey bacon, mozzarella	<b>16</b>
<b>TOMATO ARANCINI (LD,V,VG)</b>	<b>18</b>
tomato relish, aioli, fried basil	
<b>FRIED CHICKEN TENDERS</b>	<b>20</b>
chilli glaze, pickle onion, toasted sesame seeds	
<b>BREAD + SPREAD</b>	<b>20</b>
whipped ricotta, burnt honey, dukkah, flat bread	
<b>BEEF SLIDERS (3)</b>	<b>20</b>
double cheese, onion, pickle, ketchup, milk bun	
<b>S+P SQUID (LD,LG)</b>	<b>18</b>
lemon, aioli, herbs	
<b>POTATO WEDGES (LDO,V,VGO)</b>	<b>14</b>
sweet chilli, sour cream	
<b>HOT CHIPS (LD,LG,V,VGO)</b>	<b>12</b>
aioli	
<b>TUNA TOSTADAS (LDO)</b>	<b>21</b>
toasted tortilla, avocado, salsa, sour cream	
<b>CRISPY HALOUMI (LG)</b>	<b>20</b>
smoked honey, dukkah, herb oil	
<b>BROADBEAN + TOMATO BRUSCHETTA (LDO, VGO)</b>	<b>18</b>
medley tomato, bocconcini, broadbeans, herbs, red wine vinaigrette	

## SALADS

<b>CAESAR (LD, LGO)</b>	<b>24</b>
anchovy dressing, croutons, bacon crisps, cos, grana, soft poached egg	
<b>ROASTED PUMPKIN (LD,LG,V,VG)</b>	<b>24</b>
hummus, quinoa, seeds, raisins, shallots, baby salad leaves	
<b>NICOISE (LD,LG,V,VGO)</b>	<b>24</b>
chat potatoes, medley tomato, green beans, olives, cos, lemon dressing, soft poached egg	

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### SALAD ADD ON

<b>CHICKEN BREAST</b>	<b>+9</b>
<b>SALT + PEPPER SQUID</b>	<b>+9</b>
<b>CRISPY HALLOUMI</b>	<b>+9</b>

## SIDES

<b>SEASONAL VEGETABLES (LD,LG)</b>	<b>12</b>
almond flakes, lemon, olive oil	
<b>GARDEN SALAD (LDO,LG,V,VGO)</b>	<b>12</b>
mixed leaves, tomato, cucumber, onion, olives, feta	
<b>BUTTERY POTATO MASH (LG)</b>	<b>10</b>
olive oil, grana	
<b>ONION RINGS (V)</b>	<b>12</b>
chipotle aioli	

## CLASSIC

### BATTERED FISH & CHIPS(LG) 31

house salad, lemon,  
dill tartare

### SALT + PEPPER SQUID(LD,LG) 31

house salad, lemon,  
dill tartare, chips

### CHICKEN SCHNITZEL 28

house salad, chips  
+ choice of sauce

### BEEF SCHNITZEL 29

house salad, chips  
+ choice of sauce

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### SCHNITZEL SAUCE

mushroom, peppercorn, gravy, red  
wine jus, dijon, seeded english  
mustard or hot english mustard

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### SCHNITZEL TOPPERS

#### CLASSIC PARM (VGO) +5

sugo, shaved ham, mozzarella

#### AUSSIE +6

sugo, bacon, mozzarella,  
bbq sauce

#### SMOKY BACON +5

#### GRILLED PRAWNS (5) +12

creamy garlic sauce

## CHAR-GRILL

### 250GM RUMP (LD,LG) 39

house salad, chips, red wine  
jus, house steak butter

### 300GM STRIPLOIN (LD,LG) 48

house salad, chips, red wine  
jus, house steak butter

### 300GM SCOTCH FILLET (LD,LG) 58

house salad, chips, red wine  
jus, house steak butter

## MAINS

### BRAISED LAMB 33

#### + PINOT PIE

smashed peas, creamed  
potato, red wine jus

### PAN ROASTED 36

#### BARRAMUNDI (LD,LG)

charred broccolini,  
chat potatoes, salsa verde

### EGGPLANT LASAGNA (LG,V) 32

ricotta, tomato, sugo sauce,  
pangrttato, house salad

### POTATO GNOCCHI (LD,V,VG) 29

pumpkin puree, beans,  
fried sage, pepitas,  
pinenuts

## HAND-HELD

### FRIED CHICKEN BURGER 28

milk bun, cheese, pickles,  
slaw, chipotle aioli, chips

### WAGYU BEEF BURGER (LG) 28

milk bun, ketchup, mustard,  
pickles, tomato, lettuce,  
cheese, chips

### VEGGIE BURGER (LD,LG,V,VG) 28

pumpkin & chia seed bun,  
ketchup, mustard, pickles,  
tomato, lettuce, cheese,  
chips

### BRISKET BUN 28

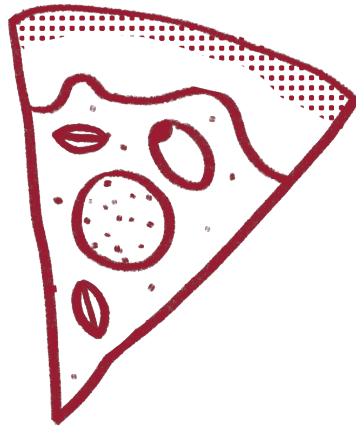
onion rings, green  
pepper aioli, slaw

### TOPPERS

#### SMOKY BACON +5

# HAND STRETCHED PIZZAS

<b>MARGHERITA</b> (LDO,LGO,V,VGO)	<b>24</b>
sugo, mozzarella, medley tomato, basil	
<b>PEPPERONI</b> (LDO,LGO)	<b>26</b>
sugo, mozzarella	
<b>HAM + PINEAPPLE</b> (LD,LGO)	<b>24</b>
sugo, mozzarella, medley tomato	
<b>BRAISED BEEF</b> (LDO,LGO)	<b>27</b>
sugo, mozzarella, artichoke, onion, capsicum	
<b>MEDLEY MUSHROOM</b> (LDO,LGO,V)	<b>24</b>
garlic butter, mozzarella, rocket, truffle aioli, parmesan	
<b>PUMPKIN</b> (LDO,LGO,V,VGO)	<b>24</b>
sugo, mozzarella, onion, fried sage, fetta	
<b>BBQ CHICKEN</b> (LDO,LGO)	<b>27</b>
sugo, mozzarella, onion, mushrooms, BBQ sauce	
<b>PRAWN</b> (LDO,LGO)	<b>30</b>
garlic butter, mozzarella, onion, rocket, sweet chilli	



# DESSERTS

<b>STICKY TOFFEE PUDDING</b> (LG)	<b>15</b>
butterscotch sauce, vanilla bean ice cream	
<b>CHOCOLATE PUDDING</b> (LD,VG)	<b>15</b>
berry compote, raspberry sorbet	
<b>VANILLA BEAN PANNA COTTA</b> (LGO)	<b>15</b>
poached pear, biscotti	

(V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN  
 (VGO) VEGAN OPTION | (LG) LOW GLUTEN | (LGO) LOW GLUTEN OPTION  
 (LD) LOW DAIRY | (LDO) LOW DAIRY OPTION

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer Low Gluten and Low Dairy meals and options.



# *What's On*

## **HAPPY HOUR**

**MONDAY - FRIDAY | 4-6PM**

Exclusive to The Pass

## **FUNNY QUIZ**

**EVERY THURSDAY FROM 7PM**

## **LIVE MUSIC**

**FRIDAY FROM 7PM**

**SATURDAY FROM 7PM**

**SUNDAY FROM 2PM**

## **KIDS ENTERTAINMENT**

**FREE KIDS ENTERTAINMENT**

**EVERY SUNDAY | 12-3PM**



# COCKTAILS

**FRENCH MARTINI** 21.5

vodka, raspberry liqueur,  
pineapple, lime

**APEROL SPRITZ** 18.5

aperol, sparkling,  
soda, orange

**LIMONCELLO SPRITZ** 18.5

zozzo estate limoncello,  
prosecco, soda

**WILD HIBISCUS SPRITZ** 18.5

peach, wild berry,  
prosecco, hibiscus

**MARGARITA** 21.5

100% blue agave tequila,  
triple sec, lime, salt

**TOMMY'S MARGARITA** 21.5

100% blue agave tequila,  
lime, agave

**SPICY WATERMELON** 22.5

**MARGARITA**  
100% blue agave tequila,  
triple sec, agave,  
watermelon, lime,  
chilli oil

**ESPRESSO MARTINI** 21.5

vodka, coffee liqueur,  
little drippa  
cold drip coffee

**PORNSTAR MARTINI** 21.5

vanilla vodka,  
passionfruit liqueur,  
lemon, passionfruit,  
with a side of sparkling

**AMARETTO SOUR** 21.5

amaretto, starward  
two-fold whisky, lemon

**COSMOPOLITAN** 21.5

vodka, triple sec,  
lime, cranberry

**MOJITO** 21.5

white rum, lime,  
mint, soda

**LONG ISLAND** 24.5

**ICED TEA**  
vodka, rum, tequila, gin,  
triple sec, lemon, cola

**FRENCH SANGRIA** 21.5

house rose, raspberry  
liqueur, pineapple,  
lime, berries

**LOST IN THE CLOUDS** 22.5

vodka, coconut rum,  
pineapple, coconut foam,  
lime

**BLOODY MARY** 21.5

vodka, spice mix,  
tomato, lemon

**NEGRONI** 21.5

london dry gin, campari  
vermouth

## NON-ALCOHOLIC

**PORNSTAR NOTINI** 12

mabel 0%, vanilla,  
passionfruit, lemon

**NON-ALC SPICY** 14

**WATERMELON MARG**  
mabel 0%, agave, lime,  
watermelon, chilli oil

## SPARKLING

## WHITE

	GL	BT
<b>MR MASON SPARKLING CUVEE BRUT NV</b> Multi Regional, AUS	8.5	35
<b>MOUNT PARADISO PROSECCO NV</b> Murray Darling, SA	9.5	39
<b>BIRD IN HAND SPARKLING</b> Adelaide Hills, SA	15.5	64
<b>HOWARD VINEYARD SPARKLING PINOT NOIR CHARDONNAY</b> Adelaide Hills, SA		53
<b>MOET &amp; CHANDON IMPERIAL BRUT NV</b> Epernay, France	27	111
<b>VEUVE CLICQUOT YELLOW LABEL BRUT NV</b> Reims, France		180
<b>RUINART ROSE NV</b> Reims, France		285
<b>DOM PERIGNON BRUT VINTAGE 2013</b> Epernay, France		595
<b>VIVO MOSCATO</b> Riverina, NSW	13	53

	SM	LG	BT
<b>DOTTIE LANE SAUVIGNON BLANC</b> Multi Regional, AUS	8.5	12	35
<b>THE FALLS SAUVIGNON BLANC</b> Adelaide Hills, SA	14	19.5	57
<b>SHAW &amp; SMITH SAUVIGNON BLANC</b> Adelaide Hills, SA	15.5	21.5	64
<b>MANDOLETO PINOT GRIGIO DOC</b> Delle Venezia, Italy	12.5	17.5	51
<b>PALOMA RIESLING</b> Clare Valley, SA	10.5	14.5	43
<b>HESKETH FIANO</b> Clare Valley, SA			55
<b>THE LANE VINEYARD BLOCK 2 PINOT GRIS</b> Adelaide Hills, SA			59
<b>MOUNTADAM 'FIVE-FIFTY' CHARDONNAY</b> Eden Valley, SA	16	22.5	66
<b>PENFOLDS BIN 311 CHARDONNAY</b> Multi Regional, AUS			82
<b>VASSE FELIX ESTATE CHARDONNAY</b> Margaret River, WA			80

## ROSE

	SM	LG	BT
<b>HEARTS WILL PLAY ROSE</b> Multi Regional, AUS	8.5	12	35
<b>BONDAR ROSE</b> McLaren Vale, SA			66
<b>BERTAINE ET FILS ROSE</b> Aude Valley, France			53
<b>SUD ROSE</b> magnum 1500ml Languedoc, France	13	18	107



## RED

	SM	LG	BT
<b>RIPOSTE THE DAGGER PINOT NOIR</b> Adelaide Hills, SA	16	22.5	66
<b>HILLBILLY PINOT NOIR</b> Adelaide Hills, SA			68
<b>WINE GRINGO GRENACHE 'NOUVEAU'</b> - served chilled Multi Regional, AUS	12.5	17.5	51
<b>THE HIDDEN SEA GSM</b> Limestone Coast, SA	12.5	17.5	51
<b>PALMETTO SHIRAZ</b> Langhorne Creek, SA	13.5	19	55
<b>PONTING 'THE PINNACLE' SHIRAZ</b> Barossa Valley, SA			64
<b>HENRY &amp; HUNTER SHIRAZ CABERNET</b> Multi Regional, AUS	8.5	12	35
<b>WYNNS 'THE GABLES' CABERNET SAUVIGNON</b> Coonawarra, SA			53
<b>WILD FOLK NERO D'AVOLA</b> Mendoza, Argentina	13.5	19	55
<b>S.C. PANNELL TEMPRANILLO TOURIGA 2020</b> McLaren Vale, SA			70



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