TAFFY'S
★ SPORTS BAR ★

COCKTAILS

NO & LOW

PRETTY IN PINK
STRAWBERRY PULP, CUCUMBER SYRUP, FRESH LIME & MINT

LYCHEE MOCKITO
LYCHEE JUICE, BUTTERFLY PEA SYRUP, MINT & LYCHEE

LYRES AGAVE MARGARITA 17
LYRES BLANCO, AGAVE, LYRES ORANGE SEC,
GRAPEFRUIT BITTERS & FRESH LIME

HELLO MAISEY 17
LYRES ORANGE SEC, PASSIONFRUIT, VANILLA,
AQUAFABA & GRAPEFRUIT BITTERS

HEAPS NORMAL QUIET XPA 7.8

HEAPS NORMAL ANOTHER LAGER 7.8

GREAT NORTHERN ZERO 7.2

COCKTAILS

CALA ICED TEA 25
5 WHITES, FRESH LEMON & SPLASH OF COLA

PATRON CLASSIC MARGARITA 25
PATRON SILVER, MANDARIN TRIPLE SEC, SIMPLE SYRUP, LIME & SALT RIM

PASSIONFRUIT MARGARITA 25
TEQUILA BLANCO, MANDARIN TRIPLE SEC, LIME & PASSIONFRUIT

RIVIERA AMARETTO SOUR 24
PAMPELLE GRAPEFRUIT LIQUEUR, AMARETTO, FRESH LIME, AQUAFABA &
GRAPEFRUIT BITTERS

HIBISCUS & LYCHEE FIZZ 23
HIBISCUS INFUSED VODKA, LILLET BLANC,
ST. GERMAIN ELDERFLOWER & LYCHEE

HAPPY HOUR

MON- FRI
4-6PM

SAT
12-4PM

**excluding public holidays*

WINES

	SPARKLING			
	DEAKIN ESTATE AZAHARA SPARKLING 200ml *SE AUSTRALIA*			12
17	**WOODBROOK FARM SPARKLING CUVEE NV 750ml** *SE AUSTRALIA*			42
	LA GIOIOSA PROSECCO SUPERIORE DOCG *Veneto, ITALY*	14		63
	WHITE WINES			
	ARA SINGLE ESTATE PINOT GRIS *Marlborough, NZ*	13	20	58
	CANTINA DI GAMBELLARA MONOPOLIO PINOT GRIGIO DOC *Delle Venzie ITALY*	12	19	53
	PIKORUA SAUVIGNON BLANC *Marlborough, NZ*	11	17	49
	WOODBROOK FARM CHARDONNAY *SE, AUSTRALIA*	10	15	42
	PINK WINES			
	FIORE PINK MOSCATO 200ml *SE, AUSTRALIA*			12
	LUNA ROSA ROSE *Central Ranges, NSW*	10	15	42
	MARQUIS de PENNAUTIER ROSE *Languedoc, FRANCE*	12	19	53
	RED WINES			
	ARA SINGLE ESTATE PINOT NOIR *Marlborough, NZ*	13	20	58
	PHILIP SHAW 'THE CONDUCTOR' MERLOT *Orange, NSW*			65
	WOODBROOK FARM SHIRAZ *SE AUSTRALIA*	10	15	42
	FOUR IN HAND SHIRAZ *Barossa, SA*			59
	XANADU CIRCA 77 CABERNET SAUVIGNON *Margaret River, WA*	12	19	53
	ARGENTO ORGANIC MALBEC *Mendoza, ARGENTINA*	12	19	53

WHAT'S ON

MONDAY: $25 RUMP STEAK FRITES 200gm

TUESDAY: $20 TACOS- ANY 2 TACOS FOR $20

WEDNESDAY: $25 KATSU CHICKEN CURRY

THURSDAY: $19 DOUBLE DIPPED BURGER- **burger only*

FRIDAY: APERITIVO HOURS

SATURDAY: TAFFY'S HAPPY HOUR 12-4PM, LIVE MUSIC TILL LATE

SUNDAY: ROAST OF THE DAY (PORK & BEEF AVAILABLE)

**excluding public holidays*

BEER OF THE MONTH

$8 SCHOONER $21 FOR A JUG

Please see the bar for beer on tap

BREADS & SHARE

GARLIC, HERB OR CHILLI BREAD 12

FRESHLY BAKED CALA MOZZARELLA BREAD with olive tapenade **v** 18

MEZZE PLATE baba ghanoush, pimento & cashew mezze, chilli olives, crisp chickpeas & sumac **ve** 25

BRUSCHETTA house smoked tomatoes, feta cheese, pickled onions & herb oil **v** 17

BURRATA grilled pita bread, pomegranate, pistachios & honey **v** 25

WHIPPED FETA with crushed roasted hazelnuts, lemon zest, honey, olive oil, sumac, pomegranate & grilled flat bread **v** 22

STARTERS & SHARE

JAPANESE DISCO FRIES smoked salmon, teriyaki, chilli mayo, coriander & green shallots **(A)** 20

TEMPURA ZUCCHINI FLOWERS (3 pcs) ricotta, honey & parmesan **v** 20

SALT & PEPPER SQUID crushed cucumbers, crispy chilli oil, mint, coriander, sesame, peanut & soy dressing **(i)** 22

FRIED BUTTERMILK CHICKEN (PCS) Frank's hot sauce, fried garlic, chipotle mayo & coriander 24

KOREAN STYLE CHICKEN WINGS toasted sesame seeds, granulated peanuts & shallots 24

BUCKET OF WINGS

OYSTERS

FRESH NATURAL SYDNEY ROCK OYSTERS (A)

Shallot & Red Wine Vinagarette **gf** 1/2 doz 32 doz 56

Oysters Kilpatrick 1/2 doz 36 doz 59

TACOS (2 PER SERVE)

FISH TACOS 26
beer battered flathead, slaw, coriander, chilli, chipotle & corn salsa **(A)**

PULLED PORK TACOS 26
pineapple salsa, slaw, mint, coriander, chilli & chipotle

SALADS & POKE BOWL

ASIAN DUCK SALAD fried hokkien noodles, shredded coconut, cabbage, mint, coriander, shallots, cashew nuts with coconut chilli & lime dressing **gf** 30

THAI COCONUT CHICKEN SALAD cucumbers, carrots, bean sprouts, mint, coriander, green leaves, chilli, soy glaze & lime dressing **gf** 29

FATTOUSH LAMB SALAD baby cos, cherry tomatoes, cucumber, radish, onion, parsley, pita bread chips, labneh & sumac 30

HOUSE SMOKED SALMON NICOISE SALAD 29
gem lettuce, chat potatoes, beans, pickled onions, soft boiled egg, cherry tomatoes, olives, anchovies & vinaigrette **gf (A)**

CALA CAESAR SALAD with baby cos, crisp bacon, soft boiled egg, white anchovies, croutons, dusted parmesan & house made Caesar dressing 27

SALMON POKÉ BOWL with rice, smashed avocado, cucumber, charred corn salsa, wakame, pickled ginger, coconut chilli & lime dressing **gf (A)** 29

THE CLASSICS

BEER BATTERED AUSTRALIAN FLATHEAD FILLETS salad, fries, lemon & house tartare **(A)** 38

THE STEAK SANDWICH rocket, aioli, tomato, caramelised onion & fries 33

GRILLED HALOUMI & ROASTED EGGPLANT BURGER 29
caramelised onion, rocket, tomato, aioli & fries **v**

"WINSTO" BURGER American cheese, smoked bacon, pickled onions, French's mustard, smokey bbq, gherkins & fries 30

SOUTHERN FRIED CHICKEN BURGER house slaw, chilli mayo & fries 29

HERBED CRUMBED CHICKEN BREAST SCHNITZEL dusted with parmesan, fries, slaw & gravy 31

CLASSIC CHICKEN SCHNITZEL slaw, fries, lemon & gravy 30

CHICKEN PARMIGIANA tomato sugo, basil, mozzarella & fries 33

MUSSELS 1KG POT

all mussels served with fries, grilled rosemary bread & Dijion mustard mayonaise

PROVENCALE MUSSELS (A) 42

WHITE WINE MUSSELS (A) 41

All mussels cooked with celery, onion, garlic & white wine

ve: vegan, **v:** vegetarian, **gf:** gluten free, **i:** imported, **A:** Australian

THE GRILL

RUMP CAP 250GMS 45

SCOTCH FILLET 300GMS 55
steak served with chips & salad or veg & mash and your choice of a sauce

RIBEYE ON THE BONE 400GMS 72
roasted potatoes, green beans & grilled bone marrow

EYE FILLET 200GMS 55
portobello mushrooms, creamy mash, green beans & diane sauce

YOUR CHOICE OF SAUCES

•mushroom & seeded mustard cream sauce **gf** • diane sauce • classic gravy **gf**
•chimichurri **gf**• green peppercorn sauce **gf**• béarnaise **gf** • red wine jus **gf**

MAINS

GRILLED SALMON sweet potato puree, broccolini, vine tomatoes & olive tapenade **gf (A)** 39

DUKKAH SPICED CAULIFLOWER STEAK pistachios, walnuts, tahini, dried currants, pomegranate, caper salsa, cauliflower puree **gf, ve** 30

BRAISED BEEF CHEEK creamy mash, dutch carrots, gremolata & jus **gf** 41

ANGEL HAIR PRAWN PASTA chilli, garlic, shallots, cherry tomatoes & rocket **(i)** 33

ROASTED BARRAMUNDI FILLET 39
asparagus , peas, grilled zucchini, lemon yoghurt & potato galette **(A) gf**

FIVE SPICED GRILLED PORK SCOTCH FILLET with tzatziki, Mediterranean slaw, pomegranate molasses, pistachios & sumac **gf** 36

PIZZA

PORK & FENNEL SAUSAGE PIZZA 29
spinach, chilli flakes & garnished with fresh ricotta & basil

SPICY MEXICAN BEEF PIZZA 29
ground beef, jalopeno, corn salsa topped with guacamole, sour cream, diced tomatoes & corn chips

HAM & MUSHROOM PIZZA 29
black olives, anchovies & garnished with basil pesto & parsley

TANDOORI CHICKEN PIZZA 29
garnished with mango chutney, herbed yoghurt, cashew nuts & coriander

ROASTED PUMPKIN PIZZA 29
sautéed spinach, caramelised onion, candied walnuts topped with goats cheese **v**

PROSCIUTTO PIZZA 29
garnished with rocket, parmesan & balsamic dressing

PICANTE GAMBA PIZZA 30
chorizo, prawns, onion, roasted capsicum, bacon, jalapeno & garnished with parsley **(i)**

SEAFOOD PIZZA 30
prawns, squid, garnished with aioli, furikake & shallots **(i)**

MARGARITA PIZZA 25
tomato & cheese base topped with buffalo mozzarella & basil **v**

Gluten Free bases available (2)

KIDS MENU

12 years and under, comes with activity pack and ice- cream

CHEESEBURGER WITH FRIES 16

NUGGETS WITH FRIES 16

CHICKEN SCHNITZEL WITH FRIES 16

CRISPY FISH & CHIPS (A) 16
or swap with mash or veg

DESSERTS

STICKY DATE PUDDING butterscotch sauce & caramel gelato 17

BAKLAVA CHEESECAKE with fairy floss, honey & pistachio gelato 17

HOMEMADE LEMON CAKE served with coconut gelato & lemon icing mix 17

RASPBERRY & WHITE CHOCOLATE MOUSSE CAKE 17
with coconut gelato & mixed berry compote

MIXED SORBET blood orange, mango & lemon **ve, gf** 15

SIDES

FRIES with garlic aioli **v** 10

GARDEN SALAD mixed leaves, tomatoes, onion & cucumber **v, gf** 13

WINSTO SLAW **v** 13

CREAMY MASH **v, gf** 11

STEAMED SEASONAL VEGGIES with herb butter **v,gf** 10

ROASTED BONE MARROW **gf** 13