



Menu

To Share

GARLIC VIENNA	10
<i>With grana padano (GFO)</i>	
DOUBLE CHEESE	18
<i>Crumbed West Australian brie, creamy dill and aged cheddar fondita, lavosh, raisin and cherry compote, fresh berries (GFO)</i>	
OYSTERS	4 for 17
Choice of.....	6 for 24
<i>Natural with mignonette sauce (GF)</i>	
<i>Kilpatrick with lilliput capers (GF)</i>	
<i>Smoked Salmon, salmon roe caviar, dill crème fraiche (GF)</i>	
STEAMED BAO BUNS	2 for 17
Choice of.....	4 for 29
<i>Crispy chicken karaage, kimchi slaw, sriracha mayo and katsuobushi</i>	
or	
<i>Roast pork belly with a smoky maple glaze, Asian slaw and sriracha mayo</i>	
or	
<i>Soft shell crab, kimchi slaw, sriracha mayo and katsuboshi</i>	
SLIDERS	2 for 17
Choice of.....	4 for 29
<i>Maple pork belly, chermoula aioli, celeriac slaw and jalapeno ketchup.</i>	
or	
<i>Asian fried chicken, chili mayo, celeriac slaw and jalapeno ketchup.</i>	
or	
<i>Soft shell crab, kimchi slaw, sriracha mayo and katsuboshi</i>	

To share

PORK 3-WAYS	19
<i>10-hour pork riblets, roast pork belly, grilled chorizo, spinach tempura, dukkah and pickled radish (GF)</i>	
SEAFOOD SHARE PLATE	sm 29
<i>Oysters (natural or kilpatrick), sesame squid, steamed chili clams, smoked ocean trout, battered local red emperor, prawns, octopus and chili mussel marinara. Served with grilled focaccia, chips and house made tartare sauce (GFO)</i>	
MEAT SHARE PLATE	sm 29
<i>Grilled Australian Angus Sirloin, sticky pork riblets topped with dukkah, pork belly, grilled chorizo and red wine jus. Served with grilled focaccia, fries and mixed leaves (GFO)</i>	
WEDGES	sm 6
<i>Served with sour cream and sweet chili sauce</i>	
FRIES	sm 5
<i>Served with jalapeno ketchup and aioli (GF)</i>	

**Please note; (V) - vegetarian, (VG) - Vegan (GF) - gluten free, (O) - option
Please advise our staff of your preferred option when ordering as special requests may encounter a minor delay.*

We do our best to accommodate allergy sufferers, however, we are unable to guarantee 100% nut free in some dishes.

Main Course

HARISSA LAMB BURGER 25

Australian lamb homemade patty, house hummus, pickled cucumber, sliced Swiss cheese, sliced tomato, grilled mushroom, rocket, jalapeno and pepper berry relish in a sesame bun
Served with chips, house aioli and ketchup (GFO)
or

Upgrade to THE TOWER BURGER 29

THE STEAK SANDWICH 27

Australian Black Angus sirloin, crispy bacon, grilled mushroom, Swiss cheese, smoked maple onion jam, jalapeno and pepper berry relish, rocket, house made baba ghanoush. Served on stone baked Turkish bread with fries, house aioli and ketchup (GFO)

KIMCHI BURGER 26

Spicy Asian fried chicken with kimchi slaw, sriracha mayo, melted cheese, tomato, pickled radish, bean shoots and cucumber. Served on a sesame seed bun with fries and sweet chili (GFO)

IMPOSSIBLE BURGER 26

Double decker house made vegan patties; one sesame chickpea falafel, the other an almond-pistachio beetroot rissole, with grilled haloumi, harissa hummus, jalapeno relish, onion jam and chili mayo. Served on a sesame seed bun with fries and house ketchup (V, VGO, GFO)

CHICKEN PARMIGIANA 27

Freshly crumbed chicken breast with ham, cheese, Napoli sauce. Served with fries and side salad (VGO, GFO)

or

upgrade to THE SUPER PARMIGIANA 36

PARMI OF THE MONTH 28

Please ask our staff about the current Parmigiana Of The Month

Main Course

- CARROT NOODLE STIR-FRY** **23**
With grilled haloumi, tempura spinach, butternut pumpkin, pine nuts, truffle oil, baby mushrooms, chick peas, red beans and labneh (GF, V, VGO)
- PRAWN AND PORK BAK-MIE-GORENG** **25**
Bak-Mie noodles stir fried with prawns, pork belly, Asian vegetables, sesame soy, fried egg, sambal and prawn crackers (GFO, VO, VGO)
- NASI-GORENG** **25**
Balinese chili sambal fried rice with chicken breast, Asian vegetables, fried egg, prawn crackers and beef skewers (GF, VO, VGO)
- CURRY OF THE DAY** **26**
Chef's fine choice of curry, served with steamed rice, grilled paratha roti and spiced yogurt (GFO, VO, VGO)
- BAKED PRAWN GNOCCHI** **28**
House made potato gnocchi, olives, cherry tomato ragu, burnt butter, creamy mornay cheese sauce, grana padano and bread
- CHICKEN CARBONARA** **26**
Spaghetti pasta with smoked bacon, mushrooms, chicken breast, grana padano and white wine cream sauce (GFO)

Main Course

GRILLED SQUID 25

Rocket, pear and apple salad with hand cut chips and aioli (GF)

SESAME SQUID 25

Crispy squid, black sesame, rocket, pear and apple salad, fries and chermoula aioli (GF)

CLASSIC FISH AND CHIPS 28

Battered local fresh Blue Spot Emperor served with fries, mixed greens and tartare sauce (GFO)

MARKET BASKET 34

Thai style seafood basket, crispy prawns, sesame fried squid, grilled fish, soft shell crab, garlic chili beans, chili mayonnaise, nam-prik chili sauce, hand cut chips and fried shallots (GFO)

10-HOUR PORK RIBS 32

With maple glaze and dukkah. Served with fennel, celeriac slaw and fries (GF)

Main Course

FISH OF THE DAY 32

*Chef's selection from the finest local produce.
Please ask staff for details (GFO)*

BLACK ANGUS RUMP 32

*300g WA Harvey beef black Angus rump
served with chips and salad. Topped
with pink pepper jus (GF)*

Extras

GARLIC PRAWN SAUCE (GF) 9

EGG (GF) 3

BACON (GF) 6

MASHED POTATO (GF, VG) 6

STEAMED VEGETABLES (GF, VG) 9

GREEK SALAD (GF, VGO) 14

To Finish

CLASSIC STICKY DATE PUDDING 14
Salted caramel sauce, almond snow, vanilla ice cream, petite fruits and date puree (GF)

KEWDALE DESSERT PLATTER 19
Homemade salted caramel macaroons, candied fruits, hazelnut brownie, homemade orange custard cake, vanilla ice cream, Chantilly and almond snow (GF)

Coffee And Tea

Cappuccino 5
Latte 5
Flat White 5
Mocha 5
Short Macchiato 5
Long Macchiato 5
Espresso 5
Hot Chocolate 5
Tea for 2 – small pot 6
Tea for 4 – large pot 8
English Breakfast, Chamomile, Earl Grey, Peppermint, Green

Soft Drinks, Juice And Water

	<u>small</u>	<u>large</u>
Assorted Soft Drinks	3.50	6.50
Lemon, Lime And Bitters	4.50	7.50
Assorted Juices	4.00	7.00
Sparkling Water	4.50	8.00
Soft Drink Bottles 250ml	4.50	

Beer

Tap Beer And Cider

Hahn Super Dry	Gage Roads Alby
Hahn Super Dry 3.5	Gage Roads Alby 3.5
Iron Jack	Gage Roads Side Track XPA
Iron Jack 3.5	Gage Roads Single Fin
Furphy	Hello Sunshine Cider
James Squire Orchard Crush	Coopers Pale Ale
James Squire 150 Lashes	Heineken
Little Creatures Stout	Feral Hop Hog
Little Creatures Rogers 3.8	Biggie Juice
Little Creatures Pale Ale	Carlsburg
Swan Draught	Matsos Ginger Beer

Please ask our staff about our wide range of bottled beers, crafts, ciders and ready to drinks

**Subject to change due to availability*

Wine

<u>Sparkling</u>	<u>sml</u>	<u>lg</u>	<u>bottle</u>
Oyster Bay Cuvee	9		40
Zaptung Prosecco	10		45
Knee Deep Spark Pinot Noir	10		45
Moet & Chandon Brut Imperial			99
Dom Perignon			299
<u>White Wines</u>	<u>sml</u>	<u>lg</u>	<u>bottle</u>
Willoughby Park SB	8	11	30
Inreverie SBS	8	11	30
Brash Higgins Derailer	9	13	38
Squealing Pig SB	9	13	38
Squealing Pig Rose	9	13	38
Hartogs Plate Moscato	9	13	38
Kalgan River Chard	10	14	40
AB&D Uncle SB	10	14	40
Fairbrossen Verdelho			40
Leeuwin Estate Art Series SB			45
Cloudy Bay SB	13	17	52
Penfolds Bin 311 Chard			52
Leeuwin Estate Art Series Chard			105
<u>Red Wines</u>	<u>sml</u>	<u>lg</u>	<u>bottle</u>
Pitchfork Cab Mer	8	11	30
Hay Shed Hills Cab Sav	8	11	30
Inreverie Cab Mer	8	11	30
Inreverie Shrz	8	11	30
Ladies Who Shoot Lun Shrz	9	13	38
Alpha Box & Dice Enigma Barb	10	14	40
Pepperjack Shrz	13	17	52
CRFT Pinot Noir			65
Penfolds 407 Cab Sav			99
Penfolds St. Henri Shrz			120

Bar
Restaurant
Bottleshop
Drive Thru Coffee
Functions
Catering
Deliveries

139 Kewdale Rd. Kewdale WA

Phone 9353 1100

info@thekewdaletavern.com.au

www.thekewdaletavern.com.au

