GOAT
EST.1997

SNACKS & SHARES

CHICKEN SALT POTATO CAKES (3) $12 V
Tomato Sauce

MAC & CHEESE CROQUETTES (3) $16 V
Truffle Aioli & Chives

WARM SALTED PRETZEL $18
Queso, Chilli Jam & Fried Chorizo

GREEK SALAD $19 VGO/GF
Tomato, Cucumber, Kalamata Olives, Capsicum, Red Onion & Feta

CONFIT GARLIC & HERB FLATBREAD $19 V/VG
Tomato Chutney, Coriander Chutney, Pineapple & Jalapeño Chutney

CHICKEN WINGS $22
Buffalo OR BBQ
Pickles & Ranch

BREWERS PLATTER $35
Smoked Leg Ham, Fried Chorizo, Aged Cheddar, Relish, Olives, Pickles, Chargrilled Veg, Quince, Crackers & Confit Garlic Flatbread

PIZZA

HEY MARGHERITA $20 V/VGO/GFO
Pizza Sauce, Basil & Mozzarella

POTATO HEAD $21 V/VGO/GFO
Onion Jam, Confit Garlic, Potato, Rosemary & Mozzarella

THE RONI $22 GFO
Pizza Sauce, Pepperoni & Mozzarella

TRUFFLE SHUFFLE $24 V/VGO/GFO
Portobello Mushroom, Fior Di Latte, Thyme, Truffle Oil & Mozzarella

PUTTANESCA $24 VO/VGO/GFO
Pizza Sauce, Kalamata Olives, Capers, Basil, Anchovies & Mozzarella

HONEY HOG $27 GFO
Pizza Sauce, Smoked Ham, Salami, Hot Honey & Mozzarella

SPICY BAA BAA $30 GFO
Pizza Sauce, Spiced Lamb, Red Onion, Feta, Yoghurt, Rocket & Mozzarella

GF BASE $4.50

TOASTIES

MORTADELLA, SWISS CHEESE, DIJON MUSTARD & KEWPIE MAYO $18.5
Served with Sea Salt Chips & Pickled Cucumbers

ROASTED MUSHROOMS, PROVOLONE CHEESE, MOZZARELLA & CHILLI JAM $18.5
Served with Sea Salt Chips & Pickled Cucumbers

EXTRA TOPPINGS

OLIVES, CAPERS, BBQ SAUCE, HOT HONEY, JALAPENOS $2

DAIRY FREE CHEESE, TRUFFLE OIL, SALAMI, PEPPERONI, HAM, MORTADELLA, FIOR DI LATTE, MUSHROOMS, ANCHOVIES $3

DIPPING SAUCES

BBQ, RANCH, TOMATO, CHIPOTLE $2

TRUFFLE AIOLI, QUESO, CHILLI JAM $3

CORIANDER CHUTNEY, TOMATO CHUTNEY, PINEAPPLE & JALAPENO CHUTNEY $4

We will do our best to accommodate guests dietary needs, however as allergens are present and prepared in our kitchen, we cannot guarantee our food will be allergen free.

V – Vegetarian **VO** – Vegetarian Option **VG** Vegan **VGO** Vegan Option **GF** Gluten Free **GFO** Gluten Free Option

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WINES

SPARKLING

TAROT NV PROSECCO $12 / $50

WHITE

TAROT PINOT GRIGIO $12 / $50

PALMETTO SAUVIGNON BLANC $13 / $55

ACME CHARDONNAY $14 / $60

ROSÉ

TAROT ROSÉ $13 / $55

RED

TOZZO SANGIOVESE $13 / $55

PALMETTO PINOT NOIR $13 / $55

ALPHA BOX & DICE GAMAY $14 / $60

VERY SPECIAL SHIRAZ $15 / $65

NON-ALC

LEMON, LIME & BITTERS $6

STRANGELOVE MANDARIN SODA $8

STRANGELOVE YUZU SODA $8

PEPSI – PEPSI MAX – LEMONADE $5

GINGER ALE $4

POP TOP APPLE JUICE $4

POP TOP APPLE & BLACK CURRANT $4

ORANGE- CRANBERRY – PINEAPPLE JUICE $5

HEAPS NORMAL XPA $8

GREAT NORTHERN ZERO $7

MOCKTAIL $10

HAPPY HOUR!

5PM–7PM WED – SUN
$8 BEER, WINE & SPIRITS

COCKTAILS

BATTLESHIP BASIL SMASH $18
Mountain Goat Battleship Gin, Basil, Lemon, Soda

SWEET STRAWB $18
Never Never Vodka, Strawberry Syrup, Lemonade

HOPPED GIN BERRY FIZZ $20
Mountain Goat Hopped Gin, Lemon Juice, Raspberry, Soda Water

NEGRONI $22
Mountain Goat Hopped Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI $22
Never Never Vodka, Mr Black Coffee Liquer, Cold Espresso, Toasted Marshmallow Syrup

MARGARITA $22
Calle 23 Tequila, Cointreau, Lime, Chilli Salt (Spicy or Regular)

WHISKY / AMARETTO SOUR $22
Mountain Goat Whisky or Amaretto, Lemon Juice, Sugar Syrup, Fee Foam, Bitters

BOULEVARDIER $22
Mountain Goat Whisky, Campari, Sweet Vermouth

APEROL SPRITZ $17
Aperol, Sparkling Wine, Soda

CAMPARI SPRITZ $17
Campari, Sparkling Wine, Soda

YUZU BERRY SPRITZ $17
Chambord, Sparkling Wine, Raspberry, Yuzu Soda

WATERMELON SPRITZ $17
Watermelon Liquer, Sparkling Wine, Soda

WINTER WARMERS

HOT TODDY $16
Mountain Goat Whiskey, Honey, Lemon, Spices

MULLED CIDER $16
Mountain Goat Cider, Brandy, Spices, Dried Apple

HEAD TO THE BAR FOR OUR FULL LIST OF TAP BEERS