



BLACKTOWN TAVERN

BREADS

GARLIC BREAD VEG GFOA	8
Add cheese	2
Add cheese & bacon	3
ST MALO TOASTED SOURDOUGH	14.5
(4 SLICES) VEG GFOA	
Served with beetroot hummus, avocado, balsamic caramel & EVOO	
Add marinated olives	5.5
Add cherry tomato salsa & mozzarella	6.5
Add gluten free bun option	2
TRADITIONAL BRUSCHETTA VEG GFOA	10
St. Malo sourdough with fresh tomato, basil, Spanish onion and balsamic glaze	

SMALL PLATES

POPCORN CHICKEN	14.5
House chipotle sauce	
GREEN PEA & CHICKPEA FALAFEL (4) VEG DF	14.5
Vine tomato & rocket. Lemon & parsley dressing	
PEA & PARMESAN CHEESE ARANCINI (4) V	15.5
Truffle aioli & rocket	
½ KG BUFFALO CHICKEN WINGS GF	14.5

SALAD

CAESAR GFA	16
Cos lettuce, bacon, parmesan, croutons & boiled egg in our classic dressing	
Add chicken	4.5
Add pan-fried prawns	8

BURGERS

SERVED WITH BEER BATTERED CHIPS

BT'S GFA DFA	20
Angus beef patty, lettuce, tomato, caramelised onion, house pickle, American style burger sauce & cheese on a St Malo milk bun	
SIMPLY CHEESE GFA	18
Pickles, American Cheese, tomato sauce & mustard	
SOUTHERN FRIED CHICKEN GFA DFA	20
Buttermilk fried chicken, slaw, buffalo sauce, ranch & cheese on a St Malo milk bun	

PASTAS

LINGUINI MARINARA GFA DFA	24
Prawns, squid, fish, mussels & vine tomato in an EVOO, butter & wine sauce	
VEGETARIAN LINGUINI GFA	20
Garlic, broccoli, zucchini, mushroom, basil, dill, napolitana sauce, butter & parmesan	

PUB CLASSICS

YOUR CHOICE OF SAUCE: GRAVY, AIOLI, PEPPER, CHIMICHURRI, MUSHROOM OR DIANE
YOUR CHOICE OF: CHIPS OR MASH, FRESH STEAMED VEG OR SALAD

300G CHAR-GRILLED GRAIN FED SCOTCH FILLET STEAK GFA DFA	35
300G CHAR-GRILLED BLACK LABEL RUMP STEAK GFA DFA	22
300G HAND CRUMBED CHICKEN SCHNITZEL	19
CHICKEN PARMIGIANA	21
Leg ham, cheese & tomato Napoli sauce topper	
CHICKEN MEXICANO	27
Chorizo, Napolitana sauce, guacamole, sour cream and salsa	
300G BUTTERFLIED CHICKEN BREAST	19
Marinated with garlic & fresh herbs	
500G PORK RIBS	34
Slow cooked in house made BBQ roasting sauce with fried shallots	
BEEF SHORT RIBS	32
Slow cooked in house made BBQ roasting sauce with fried shallots	

SEAFOOD

SALT N' PEPPER SQUID GF DF	14.5
Rocket, chipotle aioli	
POTTED GARLIC PRAWNS (8) GFOA	19.5
In a Spanish style sofrito sauce. Served with St. Malo sourdough	
PALE ALE BEER BATTERED JOHN DORY	19
Served with chips, lemon and tartare sauce	
SALMON OR BARRAMUNDI FILLET	26
Crusted macadamia oven baked fillet with chat potatoes, spinach, olives, cherry tomato & charred lemon	

\$10 KIDS MENU

10 YEARS & UNDER ONLY
INCLUDES MEAL & DESSERT
(ICE CREAM & TOPPING)

CHICKEN NUGGETS & CHIPS
CHEESEBURGER & CHIPS
BATTERED FISH COCKTAILS & CHIPS
LINGUINI BOLOGNESE
With meatballs

SIDES

BEER BATTERED CHIPS	10
Aioli	
BUTTERED SEASONAL	10.5
VEGETABLES V GF DFA	
GARDEN SALAD V GF DF	9
BATTERED ONION RINGS V	12
Chipotle sauce	
SWEET POTATO WEDGES	12
With sour cream & sweet chilli	