

## SPARKLING

<b>HENKELL TROCKEN DRY 200ml</b> <i>Germany</i>	150ml	BTL	\$12
<b>HENKELL TROCKEN ROSÉ 200ml</b> <i>Germany</i>			\$12
<b>WILDFLOWER PROSECCO</b> <i>South East Australia</i>	\$10	\$43	
<b>DEAKIN AZAHARA CHARDONNAY PINOT</b> <i>Victoria</i>			\$32
<b>PIPER- HEIDSIECK</b> <i>Reims France</i>			\$95

## WHITE

<b>YOUNG POETS MOSCATO</b> <i>South East Australia</i>	150ml	250ml	BTL	\$9	\$12	\$32
<b>ROBERT OATLEY RIESLING</b> <i>South East Australia</i>						\$49
<b>WOODBROOK FARM SAUVIGNON BLANC</b> <i>Australia</i>	\$8	\$11	\$30			
<b>PIKORUA SAUVIGNON BLANC</b> <i>Marlborough NZ</i>	\$9	\$12	\$34			
<b>WOODBROOK FARM CHARDONNAY</b> <i>Australia</i>	\$8	\$11	\$30			
<b>GRANT BURGE BENCHMARK PINOT GRIGIO</b> <i>Baross Valley, SA</i>	\$10	\$15	\$40			
<b>COFIELDS CHARDONNAY</b> <i>Rutherglen VIC</i>	\$10	\$15	\$44			

## ROSÉ

<b>BREMERTON RACY ROSÉ</b> <i>Langhorne Creek SA</i>	150ml	250ml	BTL	\$10	\$15	\$44
<b>FOLKLORE ROSÉ</b> <i>Western Australia</i>	\$9	\$12	\$34			
<b>WHISPERING ANGEL ROSÉ</b> <i>McLaren Vale SA</i>						\$92

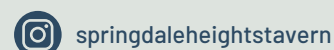
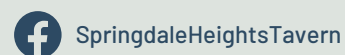
## RED

<b>ROBERT OATLEY SIGNATURE PINOT NOIR</b> <i>Yarra Valley</i>	150ml	250ml	BTL			\$49
<b>GRANT BURGE BENCHMARK MERLOT</b> <i>Baross Valley, SA</i>	\$10	\$15	\$40			
<b>WOODBROOK FARM SHIRAZ</b> <i>Australia</i>	\$8	\$11	\$30			
<b>GRANT BURGE BENCHMARK SHIRAZ</b> <i>Baross Valley, SA</i>	\$10	\$15	\$40			
<b>RYMILL THE DARK HORSE CABERNET SAUVIGNON</b> <i>Coonawarra SA</i>	\$12	\$17	\$48			
<b>LITTLE YERING SHIRAZ</b> <i>Yarra Valley VIC</i>						\$48
<b>ST HUGO CABERNET SAUVIGNON</b> <i>Coonawarra, SA</i>						\$92

-THE-  
**SPRINGDALE**  
EST. **HEIGHTS** 1988  
TAVERN

## BISTRO OPENING HOURS

7 DAYS  
LUNCH: 11:30AM - 2.30PM  
DINNER: 5.30PM - 9PM  
(02) 6040 1611  
ADMIN@SPRINGDALEHEIGHTSTAVERN.COM.AU  
PUBLIC HOLIDAY SURCHARGE FEES APPLY



## HAPPY HOUR

MONDAY - FRIDAY 4PM - 6PM  
SATURDAY 3PM - 5PM



**\$12**

COCKTAILS

SELECTED  
SCHOONERS

# COCKTAIL LIST

**\$16**

### BLUE HEAVEN

Midori, Blue Curacao & Lemonade

### ESPRESSO MARTINI

Vodka, Kahlua, Espresso & Simple Syrup

### SPRINGDALE SQUEEZE

Bacardi, Vodka, Gin, Cointreau, Lime, Squash  
& Raspberry Cordial

### SPRINGDALE SOUR

Pavan, Passoa, Lemon Squash, Lemonade  
& Raspberry Cordial



## STARTERS

<b>GARLIC BREAD (V)</b> ADD CHEESE + \$2	\$10
<b>CHEESY, BACON GARLIC BREAD</b> Toasted Garlic Butter, Bacon & Mozzarella Cheese	\$15
<b>SALT &amp; PEPPER CALAMARI</b> Served w/ Roquette, Lemon Wedge & Aioli	\$18
<b>BUTTERMILK FRIED CHICKEN BITES</b> Served w/ Sweet Chili Mayo	\$18
<b>BOWL OF BEER BATTERED CHIPS (V)</b> Served w/ Gravy	\$14
<b>BUFFALO CHICKEN WINGS</b> House Buffalo Sauce. Served w/ Ranch Dressing	\$18

## SALADS

<b>CHICKEN CAPRICE SALAD (GFO)</b> Grilled Chicken, Lettuce, Heirloom Cherry Tomatoes, Basil, Buffalo Mozzarella, Italian Dressing & Balsamic	\$26
<b>VIETNAMESE BEEF SALAD (GFO, N)</b> Marinated Beef Strips, Rice Noodles, Roquette, Bean Sprouts, Spanish Onion, Carrots, Cucumber, Nuoc Cham Dressing, Roasted Peanuts	\$27
<b>ROAST VEGETABLE SALAD (GFO, V)</b> Roast Vegetables, Roquette, Fetta, Herb Oil, Balsamic	\$24
<b>ADD CHICKEN + \$7, ADD PRAWNS +\$7, ADD BACON + \$3</b>	

## SOUP OF THE DAY

Served w/ Bread See Specials Board \$18

## PASTA

<b>CHICKEN CARBONARA (GFO)</b> Chicken, Bacon, Garlic, Onion, Served in a Creamy White Wine Sauce Tossed in Penne Pasta, Topped w/ Parmesan Cheese & Fresh Herbs	\$27
<b>LAMB RAGU (GFO)</b> Braised Lamb, Red Wine, Napoli Sauce, Parmesan Cheese, Herb Oil, Penne Pasta	\$28
<b>PRAWN &amp; PESTO PASTA (GFO)</b> Red Pesto, Prawns, Spanish Onion, Spinach, Garlic, Parmesan Cheese, Penne Pasta	\$30
<b>GLUTEN FREE OPTION +\$3</b>	

## DESSERTS

<b>CHOCOLATE PUDDING W/ DARK CHOCOLATE SAUCE</b> Served w/ Vanilla Icecream
<b>STICKY DATE PUDDING W/ BUTTERSCOTCH SAUCE</b> Served w/ Vanilla Icecream

## FROM THE GRILL

**SERVED W/ CHOICE OF TWO SIDES & A SAUCE**  
Chips, Steamed Vegetables, Mashed Potatoes or Garden Salad

<b>250G MSA RUMP STEAK (GFO)</b>	\$28
<b>300G MSA SCOTCH FILLET (GFO)</b>	\$40
<b>MIXED GRILL (GFO)</b> 250G Rump Steak, Grilled Chicken Breast, Sausage, Bacon, Egg & Gravy	\$45

## BURGERS

All Served w/ Chips

<b>BUTTERMILK FRIED CHICKEN BURGER</b> Buttermilk Chicken Breast Fillet, Ranch Dressing, Lettuce, Tomato, Pickle, Cheese & on a Toasted Milk Bun	\$25
<b>TAVERN BEEF BURGER (GFO)</b> Grilled Seasoned Beef Patty, Bacon, Lettuce, Tomato, Beetroot, Caramelised Onion, Cheese, Tomato Sauce, Mustard & Pickle on a Toasted Milk Bun	\$25
<b>OPEN STEAK SANDWICH (GFO)</b> Chargrilled Scotch Fillet Steak, Bacon, Caramelised Onion, Cheese, Fried Egg, Baby Cos Lettuce, Tomato, Beetroot & Tomato Relish on Toasted Vienna Bread	\$28
<b>FALAFEL BURGER (GFO, V)</b> Falafel Patty, Cos Lettuce, Onion, Pickle & Siracha Mayo on a Toasted Milk Bun	\$22
<b>ADD CHICKEN + \$7, ADD EXTRA PATTY +\$7, ADD BACON + \$3, ADD EGG +\$3, ADD CHEESE +\$3, GLUTEN FREE BUNS +\$3</b>	

## PIZZA

<b>MARGHERITA (GFO, V)</b> House-made Napolitana Sauce, Buffalo Mozzarella & Basil	\$22
<b>HAWAIIAN (GFO)</b> House-made Napolitana Sauce, Shredded Smoked Ham, Pineapple & Mozzarella Cheese	\$24
<b>PEPPERONI (GFO)</b> House-made Napolitana Sauce, Pepperoni, Capsicum, Mozzarella Cheese	\$24
<b>BBQ CHICKEN (GFO)</b> BBQ Sauce, Chicken, Bacon, Spanish Onion & Mozzarella Cheese	\$25
<b>SUPREME (GFO)</b> House-made Napolitana Sauce, Bacon, Salami, Capsicum, Spanish Onion, Mushrooms, Olives, Pineapple & Mozzarella Cheese	\$26
<b>PROSCIUTTO</b> Garlic Base, Prosciutto, Onion, Parmesan Cheese, Buffalo Mozzarella & Herb Oil	\$25

**ADD MUSHROOMS +\$3, ADD HAM +\$3, ADD BACON +\$3, ADD PINEAPPLE +\$3, GLUTEN FREE OPTION +\$3**

## SCHNITZELS

**SERVED W/ CHOICE OF TWO SIDES**  
Chips, Steamed Vegetables, Mashed Potatoes or Garden Salad

<b>CHICKEN SCHNITZEL</b> Served w/ your Choice of Sauce	\$26
<b>PARMI</b> Served w/ House-made Napolitana Sauce, Smoked Ham, Mozzarella Cheese	\$29
<b>BUSHMAN PARMİ</b> Served w/ House-made Mushroom Gravy, Bacon, Mozzarella Cheese	\$29
<b>MEATLOVERS PARMİ</b> Smoky Bbq Sauce, Smoked Ham, Bacon, Salami, Spanish Onion, Mozzarella Cheese	\$29

## MAINS

<b>SALT &amp; PEPPER CALAMARI</b> Served w/ Chips, Salad, Lemon Wedge & Garlic Aioli	\$28
<b>BEER BATTERED FLATHEAD</b> Served w/ Chips, Salad, Lemon Wedge & Tartare Sauce	\$28
<b>CRISPY CHICKEN STRIPS</b> Served w Chips, Salad & Sweet Chilli Mayo	\$28
<b>STEAK &amp; ALE PIE</b> Braised Beef, Dark Ale, Mashed Potato, Peas	\$24
<b>OVEN BAKED SNAPPER (GFO)</b> Chaat Potato, Asparagus, Salmoriglio, Lemon	\$32
<b>CHICKEN MARYLAND (GFO)</b> Mashed Potato, Asparagus, Chicken Gravy	\$28
<b>LEMON &amp; THYME PORK SKEWER (GFO)</b> Pork Loin, Chaat Potato, Red Wine Jus & Salad	\$30
<b>LAMB SHANK (GFO)</b> Braised Lamb, Red Wine, Roast Tomato, Root Vegetables, Mashed Potato	\$32

## SIDES

<b>GARDEN SALAD, HOUSE DRESSING (V, GF)</b>	\$6
<b>BEER BATTERED CHIPS (V)</b>	\$6
<b>STEAMED VEGETABLES</b>	\$6
<b>CHAAT POTATOES (V, GF)</b>	\$6
<b>MASHED POTATOES (V, GF)</b>	\$6

## TOPPERS

<b>CREAMY GARLIC PRAWNS TOPPER (GF)</b>	\$12
<b>KILPATRICK TOPPER (GF)</b>	\$5
<b>EXTRA SAUCE</b> Sweet Chilli Mayo, Aioli, Tartare, Creamy Garlic Sauce, Gravy, Creamy Mushroom, Pepper, Bearnaise, Dianne, Garlic & Herb Butter, Red Wine Jus	\$3

## EXPRESS LUNCH

MONDAY – FRIDAY 11.30AM – 2.30PM

NOT AVAILABLE PUBLIC HOLIDAYS  
ADD VEG +\$2, ADD POTATO +\$2

**250G RUMP STEAK (GFO)**  
Served w/ Salad, Chips & Sauce

**\$18**

**CHICKEN SCHNITZEL**  
Served w/ Salad, Chips & Sauce

**BEER BATTERED FLATHEAD**  
Served w/ Chips, Salad & Tartare Sauce

**TAVERN BEEF BURGER (GFO)**  
Served w/ Chips

**BANGERS & MASH**  
Served w/ Mashed Potato, Peas & Gravy

## DAILY SPECIALS

NOT AVAILABLE PUBLIC HOLIDAYS

<b>MONDAY</b>	<b>ALL PIZZAS (GFO)</b>	\$20
<b>TUESDAY</b>	<b>BEEF OR CHICKEN BURGER</b> Served w/ Chips	\$20
<b>WEDNESDAY</b>	<b>SCHNITZELS / PARMİ</b> Served w/ Choice of Two Sides	\$24
<b>THURSDAY</b>	<b>300G PORTERHOUSE STEAK (GFO)</b> Served w/ Choice of Two Sides & Sauce	\$29
<b>FRIDAY</b>	<b>250G RUMP STEAK (GFO)</b> Served w/ Choice of Two Sides & Sauce	\$25
<b>SUNDAY</b>	<b>SUNDAY ROAST</b> Served w/ Complimentary Dessert	\$22

## KID'S MEALS

(KIDS UNDER 12YRS )  
RECEIVE COMPLIMENTARY ICE CREAM & SOFT DRINK

<b>BOLOGNESE PASTA (GFO)</b>
<b>CHICKEN NUGGETS SERVED W/ CHIPS</b>
<b>BEER BATTERED FLATHEAD SERVED W/ CHIPS</b>
<b>CHICKEN SCHNITZEL SERVED W/ CHIPS</b>
<b>ADD PARMİ + \$3</b>
<b>BANGERS &amp; MASH SERVED W/ GRAVY</b>

**\$13**

**CHECK OUT THE BOARD FOR OUR EVER CHANGING CHEF'S SPECIALS**

PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS SUCH AS BUT NOT LIMITED TO GLUTEN, DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH & SHELLFISH. WHILE WE OFFER GLUTEN-FREE OPTIONS, PLEASE NOTE THAT OUR KITCHEN IS NOT GLUTEN-FREE, AND WE CANNOT GUARANTEE THE ABSENCE OF CROSS-CONTAMINATION. ALL OUR SEAFOOD IS IMPORTED UNLESS OTHERWISE STATED. WINTER 2026.

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