



# LONDON

TAVERN HOTEL

*Drink*

## BEER

### TAP

### POT

### PINT

### JUG

Carlton Draught	5.5	11.0	22.0
Carlton Dry	5.5	11.0	22.0
Furphy Refreshing Ale	5.5	11.0	22.0
Furphy Crisp Lager	5.5	11.0	22.0
Stone & Wood Pacific Ale	6.5	13.0	26.0
4 Pines Pacific Ale	6.0	12.0	24.0
4 Pines Pale Ale	6.5	13.0	26.0
4 Pines Stout	6.5	13.0	26.0
Kosciuszko Pale Ale	6.5	13.0	26.0
Balter XPA	6.5	13.0	26.0
Great Northern Super Crisp	5.0	10.0	20.0
Mountain Goat Lager	6.5	13.0	26.0
Mountain Goat Steam Ale	6.5	13.0	26.0
150 Lashes Pale Ale	6.5	13.0	26.0
Brick Lane Pale Ale	6.0	12.0	24.0
Guinness	6.5	13.0	
Heineken	6.0	12.0	24.0
Peroni	7.5	14.0	28.0
Asahi	7.5	15.0	30.0
Bulmers Cider	5.5	11.0	22.0



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## **BEER**

### **PACKAGED**

### **BTL**

Furphy Lager	5.5
Byron Bay Lager	8.0
Estrella Damm Lager	9.0
Victoria Bitter	7.5
Melbourne Bitter	7.5
Great Northern	7.0
Hahn Ultra Crisp	8.0
Pure Blonde	8.5
Coopers Pale Ale	8.0
Coopers Sparkling	8.5
Corona	9.0
Asahi	9.0
Moon Dog Old Mate Pale Ale	10.0
Moon Dog Groundhog Haze Hazy IPA	12.0
White Rabbit Dark Ale	9.0
Kilkenny	10.0
Twobays Brewing Co IPA Gluten Free	11.0
Colonial Sour	10.0
Stomping Ground Passionfruit Sour	10.0
Cascade Light	5.0
Carlton Zero	7.0
Bonamys Apple Cider	8.5
Monteith's Pear Cider	9.0



# LONDON

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## WINE

### SPARKLING

Young Poets Moscato,  
*Australia*

8.0

38.0

Alpha Box & Dice Tarot NV Prosecco,  
*Murray Darling*

9.5

45.0

Brown Brother's Prosecco,  
*Victoria*

10.0

47.0

Wildflower Brut Cuvee,  
*Western Australia*

8.5

40.0

The Lane Lois Blanc de Blancs,  
*Adelaide Hills*

10.5

49.0

Chandon Brut,  
*Victoria*

13.0

63.0

Yves Premium Cuvee,  
*Yarra Valley*

75.0

G.H. Mumm Cordon Rouge Brut Champagne NV,  
*Champagne*

100.0

### WHITE

Cape Schanck Pinot Grigio,  
*Mornington Peninsula*

9.0

42.0

Wicks Estate Pinot Gris,  
*Adelaide Hills*

10.5

49.0

Innocent Bystander Pinot Gris,  
*Yarra Valley*

12.0

57.0

Leo Buring Riesling,  
*Clare Valley*

9.5

45.0

Hey Diddle Riesling,  
*Adelaide Hills*

10.5

49.0



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## WINE

### WHITE

**G**

**B**

Auld Family Wines Wilberforce Riesling,  
*Eden Valley*

9.5

45.0

Hey Diddle Gewurztraminer/Riesling,  
*Adelaide Hills*

10.5

49.0

Hey Diddle Gewurztraminer  
*Adelaide Hills*

10.5

49.0

Wildflower Sauvignon Blanc,  
*Western Australia*

8.5

40.0

821 South Sauvignon Blanc,  
*New Zealand*

9.0

42.0

Paracombe Sauvignon Blanc,  
*Adelaide Hills*

9.5

45.0

The Lane Sauvignon Blanc,  
*Adelaide Hills*

11.0

52.0

The Lane Chardonnay Block 1A,  
*Adelaide Hills*

10.5

50.0

Solitude Chardonnay,  
*Yarra Valley*

12.0

57.0

### PINK

**G**

**B**

The Lane, Pinot Noir Rosé,  
*Adelaide Hills*

10.0

47.0

Hey Diddle Rosé,  
*McLaren Vale*

11.0

52.0

Innocent Bystander Rosé,  
*Yarra Valley*

12.0

57.0



# LONDON

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## WINE

### RED

**G**

**B**

Pikes 'The Dogwalk' Cabernet,  
*Clare Valley*

11.0

52.0

Auld Family Wines Cabernet  
Sauvignon, *Barossa Valley*

12.0

57.0

Coldstream Pinot Noir,  
*Yarra Valley*

14.0

67.0

Cape Schank Pinot Noir,  
*Mornington Peninsula*

9.0

42.0

Mermerus Pinot Noir,  
*Bellarine Peninsula*

13.0

60.0

Craigie Knowe Pinot Noir,  
*Tasmania*

13.0

60.0

Hey Diddle Bonvedro,  
*Barossa Valley*

12.0

57.0

Hey Diddle Touriga/Grenache,  
*McLaren Vale*

12.0

57.0

Wicks Estate Tempranillo/Shiraz/Pinot Noir,  
*Adelaide Hills*

11.0

52.0

Pikes 'Los Compañeros' Shiraz Tempranillo,  
*Clare Valley*

9.5

45.0

Paracombe Tempranillo,  
*Adelaide Hills*

9.5

45.0

Hey Diddle Super T,  
*Barossa Valley*

13.0

60.0

Brick Kiln Shiraz,  
*McLaren Vale*

10.0

47.0



**LONDON**  
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**WINE**

**RED**

She-Oak Hill Shiraz,  
*Heathcote*

**G**

**B**

13.0

60.0

Hey Diddle Shiraz,  
*Barossa Valley*

14.0

67.0

Hentley Farm Villain & Vixen Shiraz,  
*Barossa Valley*

11.0

52.0

Hentley Farm The Quintessential Shiraz Cabernet,  
*Barossa Valley*

80.0



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## READY TO DRINK

### PREMIXED

### CAN

Sunly Seltzer - Blood Orange & Grapefruit	9.0
Sunly Seltzer - Davidson Plum & Berry	9.0
Sunly Seltzer - Ginger & Lemon	9.0
White Claw - Black Cherry	11.0
White Claw - Mango	11.0
White Claw - Natural Lime	11.0
White Claw - Ruby Grapefruit	11.0
Brookvale Ginger Beer	10.0
Jim Beam & Cola	10.0
Johnnie Walker & Cola	10.0
Canadian Club & Dry	12.0



# LONDON

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## **SPIRITS**

**30 ML**

### **BOURBON**

Jim Beam 10.0

Maker's Mark 13.0

### **BRANDY**

Napoleon 9.5

### **WHISKEY**

Jack Daniel's 10.0

Canadian Club 10.5

Jameson Irish 11.0

Johnnie Walker Red Label Scotch 10.0

Johnnie Walker Black Label Scotch 12.0

Glenfiddich Scotch 12.0

Chivas Regal Scotch Whiskey 13.0

### **RUM**

Bacardi White Rum 9.5

Bundaberg Original 10.0

Sailor Jerry Spiced 10.5

Kraken Spiced 13.0





# LONDON *Drink*

TAVERN HOTEL

## SPIRITS

30 ML

### VODKA

Smirnoff 11.0

Grey Goose 13.0

### GIN

Gordons 11.0

Bombay Sapphire 12.0

Melbourne Gin Company 13.0

Four Pillars Rare 14.0

Four Pillars Shiraz 15.0

### TEQUILA

Jose Cuervo 11.0

Cenote Anejo 14.0

### OUZO

Metaxa 10.0

### LIQUEUR

Baileys Irish Cream 9.5

Kahlua 9.5

Southern Comfort 9.5

Malibu 9.5

Midori 10.0

Frangelico 10.0



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## SPIRITS

30 ML

### LIQUEUR

Cointreau	11.0
Vanilla Galliano	11.0
Black Sambuca	11.0
White Sambuca	11.0
Fireball	11.0
Chambord	11.0

### OTHER ON TAP

G

3 Tales Malborough Sauvignon Blanc	8.0
DeBortoli King Valley Prosecco	8.0
DeBortoli Rose Rose	8.0
Moon Dog - Assorted Flavours	10.0
Moon Dog Summer Spritz	14.0
Moon Dog Alcoholic Ginger Beer	10.0

### NON ALCOHOLIC

#### POST MIX

POT

PINT

JUG

Coca Cola, Coke No Sugar, Sprite, Lift, Ginger Ale, Raspberry Lemonade, Lemon, Lime & Bitters	3.5	5.5	12.0
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#### JUICE

Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice	3.5	5.5	12.0
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# LONDON *Eat*

TAVERN HOTEL

## SHARE

### DIPS

Chef selection of three dips served with toasted pita bread and mixed olives

V

16.0

### CHEESE BOARD - SERVES 2

A selection of three cheeses, served with dried fruit, crackers, lavosh, quince and grapes

22.0

### ANTIPASTO - SERVES 3

A selection of salami, pastrami & prosciutto with mixed olives, grilled eggplant & zucchini, bocconcini, veggie frittata, mini stuffed red capsicum, dip, bread and grissini sticks

28.0

### AMERICAN PLATTER - SERVES 2

Korean pork ribs, beef sausages with caramelised onion jam, spicy chicken drumettes, BBQ corn, iceberg lettuce, slaw, breads and hickory smoked BBQ sauce

34.0

### TACO PLATTER - SERVES 2

Crumbed fish, shredded chicken, fried cauliflower, slaw, cheese, guacamole, sour cream, house made chilli sauce, lime and soft shells

GF

28.0

### ASIAN PLATE - SERVES 2 - 3

Pan fried pork gyoza, vegetarian spring rolls, spicy Korean chicken, steamed pork buns with nuoc nam, chilli soy, kimchi and pickled daikon

32.0

GF GLUTEN FREE  
GFO GLUTEN FREE OPTION  
V VEGETARIAN  
VN VEGAN  
VNO VEGAN OPTION



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## LIGHT

### **THAI BEEF SALAD**

**26.0**

Snow peas, bean shoots, carrots and capsicum topped with marinated beef and finished with coriander, mint and a Thai dressing

GF

### **THAI CAULIFLOWER SALAD**

**22.0**

Snow peas, bean shoots, carrots and capsicum topped with marinated cauliflower and finished with coriander, mint and a Thai dressing

GF, VO, VNO

### **GREEK SALAD**

**20.0**

Mixed leaves, tomato, cucumber, olives and feta, finished with mint, parsley and oregano

GF, V, VNO

*Add Chicken 4.0*

### **PUB CHIPS**

**9.0**

Crunchy pub chips served with a house made garlic aioli

GF GLUTEN FREE  
GFO GLUTEN FREE OPTION  
V VEGETARIAN  
VN VEGAN  
VNO VEGAN OPTION



# LONDON

TAVERN HOTEL

# Eat

## CLASSIC

### CHICKEN PARMIGIANA

26.0

Panko crumbed chicken breast with ham, cheese & Napoli sauce, served with pub chips & salad

### EGGPLANT PARMIGIANA

22.0

Panko crumbed eggplant with buffalo mozzarella, black bean and Napoli sauce, topped with guacamole, served with pub chips & salad  
V, GFO

### CHICKEN SCHNITZEL

26.0

Panko crumbed chicken breast served with pub chips, salad, gravy and fresh lemon

### PUB STEAK AND CHIPS

32.0

350 gram rump steak, cooked to your liking with pub chips, salad and gravy

### STEAK SANDWICH

28.0

Scotch fillet steak with cheese, bacon, lettuce, tomato, caramelised onions & dijonaise served in grilled Turkish bread with pub chips

### FISH & CHIPS

26.0

Crumbed flathead tails, served with pub chips, salad, tartare sauce & fresh lemon  
GFO

### MALAYSIAN CHICKEN CURRY

22.0

Lemongrass, coconut & chilli infused chicken, served with rice  
GFO  
*Add Roti Bread 3.0*

GF GLUTEN FREE  
GFO GLUTEN FREE OPTION  
V VEGETARIAN  
VN VEGAN  
VNO VEGAN OPTION



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## MAIN

### ANGUS BEEF SCOTCH FILLET

36.0

300 gram scotch fillet cooked to your liking with potato galette, dutch carrots & shallots served with a honey mustard butter

GF

### LAMB BACKSTRAP

30.0

Lamb backstrap coated in a spiced dukkha crust, roasted baby beetroot served with za'atar labne

### BEEF BURGER

25.0

Wagyu beef patty with bacon, cheese, pickles, beetroot, iceberg lettuce and a house made special sauce served with a side of pub chips

### PORK BELLY

30.0

Roasted pork belly with parsnip puree, apple slaw and fig chutney

### SEARED SALMON

30.0

Seared salmon with a cauliflower & cranberry salad, roasted kipfler potatoes and saffron labne

GF

### GNOCCHI

21.0

Potato gnocchi served with sauteed mushrooms, spinach, goats cheese and a walnut pesto

V

### VEGETABLE TAGINE

20.0

Bean tagine with harissa, coriander, yogurt and flatbread

GF GLUTEN FREE  
GFO GLUTEN FREE OPTION  
V VEGETARIAN  
VN VEGAN  
VNO VEGAN OPTION



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# LITTLE LONDONERS

**ALL \$15.0**

## **CHICKEN PARMIGIANA**

Panko crumbed chicken breast with ham, cheese & Napoli sauce, served with pub chips & salad

## **CHICKEN SCHNITZEL**

Panko crumbed chicken breast served with pub chips, salad, gravy and fresh lemon

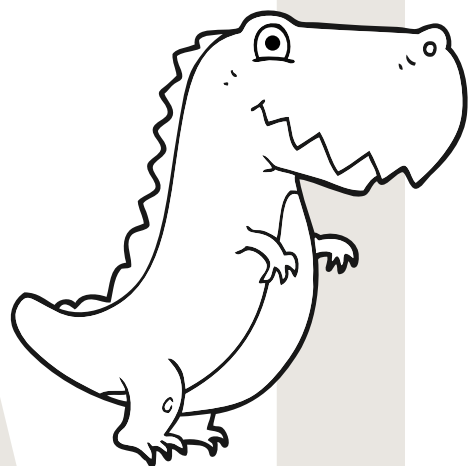
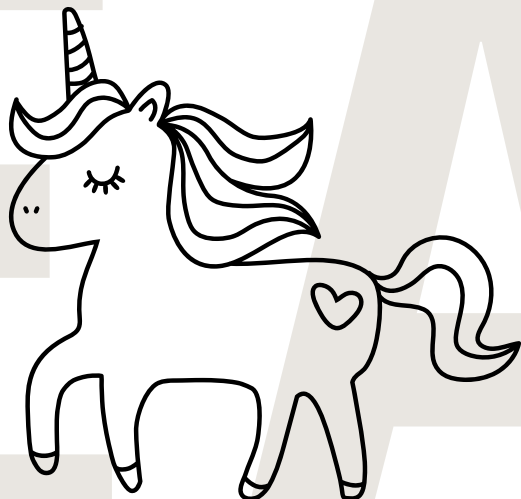
## **FISH & CHIPS**

Crispy crumbed flathead tails, served with pub chips, salad, tartare sauce and fresh lemon

GFO

## **SPAGHETTI BOLOGNESE**

Spaghetti served with a Bolognese sauce and parmesan cheese





# LONDON *Eat*

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## SWEET

### APPLE & RHUBARB CRUMBLE

12.0

Poached apple and rhubarb, a classic crumble topping served with cinnamon ice cream

### VANILLA CHEESECAKE

12.0

Baked vanilla bean cheesecake with a macadamia cookie base, served with blueberry compote and double cream  
GF

### STRAWBERRY & PISTACHIO CAKE

12.0

Layers of strawberry panna cotta, pistachio dacquoise, pistachio & white chocolate mousse and lemon shortbread, served with double cream and strawberry coulis

### ICE CREAM

7.0

Two scoops of ice cream drizzled with your choice of sauce  
*Ice cream flavours - vanilla, chocolate or cinnamon*  
*Sauce flavours - chocolate, caramel, strawberry or raspberry*

## TEA & COFFEE

### COFFEE

4.0

Latte, Cappuccino, Flat White, Long Black

### TEA

3.5

Assorted flavours

GF GLUTEN FREE  
GFO GLUTEN FREE OPTION  
V VEGETARIAN  
VN VEGAN  
VNO VEGAN OPTION