

THE ROCKS
39-43
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ARGYLE
ST.

Kitchen

ENDEAVOUR
TAP ROOMS

FOOD MENU

ENDEAVOUR TAP ROOMS

Our food philosophy is based around sourcing top quality produce and designed to match our house-brewed beer selection. We are passionate about smoked produce and serving the juiciest meats possible.

Our menu is designed to share

Little Something



FRESHLY SHUCKED SYDNEY ROCK OYSTERS

red wine shallot vinegar **DF / GF** 4.5 each

CHAR-GRILLED FLATBREAD

harissa eggplant, yoghurt, pine nuts, parsley **v** 14

TUNA CRUDO

smoked Yarra Valley roe, marinated peppers, chilli, native leaves, dill buttermilk **GF** 24

GRILLED GOAT'S HALLOUMI

pea & river mint hummus, pickled black beans, pistachios **GF/v** 17

BEER BATTERED CHIPS

garlic aioli **DE/v** 10

CRISPY FRIED PORK

cabbage, shallots, black vinegar, ginger, lime **DF** 16

SMOKED CHICKEN WINGS

herb ranch dip **GF** 15

ENDEAVOUR CHEESE BOARD

seasonal dried fruit, fig paste, nuts, lavosh **v** 12/18/24

... BAR SNACKS ...

Cajun Popcorn **DE/GF/v** 4

Spiced Beer Nuts **DE/GF/v** 6

Marinated Olives **DE/GF/v** 6

Deep Fried Pickled Cucumbers, Marie Rose Sauce **DE/GF/v** 6

House-Smoked Meats

Pairs perfectly WITH SOME GREENS & SIDES 

RANGER'S VALLEY GRAIN-FED BLACK ANGUS BEEF BRISKET

200g, pickles, Applejack BBQ sauce **GF** 26

BUSH TOMATO WILD KANGAROO & PORK SAUSAGE

Quandong native chutney **DF/GF** 16

BBQ PULLED PORK SHOULDER

Applejack BBQ sauce **GF** 19

SMOKED PAPRIKA RUBBED FREE RANGE CHICKEN

garlic aioli **DF/GF**

Whole 36 / Half 20

The Brewer's Plate

Chef's daily selection of meats from the smoker + sides 29

ASK FOR TODAY'S PLATE! SERVED FROM 11-3PM

Ask about our weekly smoked meat special

DIETARIES?

Advise our team of any food allergies or dietary requirements
and we will endeavour to accomodate you as best we can.

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Mains

TOASTED REUBEN SANDWICH

rye bread, beef brisket, pastrami, Swiss cheese, sauerkraut, mustard, slaw, fries 20

GRILLED VEGETABLE PANINI

goat's milk halloumi, rocket, red onion jam, harissa mayo, fries v 19

Burgers

SMOKED PULLED PORK BURGER 22

slaw, Endeavour Stacked IPA cheese sauce, bacon crumb, BBQ sauce, fries

BUTTERMILK FRIED CHICKEN BURGER 22

old bay slaw, American cheese, jalapeños, fries

ANGUS BEEF BURGER 22

tomato relish, American cheese, mustard, pickled onion, fries

+ add extra meat \$5

+ add bacon \$2

HORSERADISH HOT SMOKED SALMON SALAD

shaved fennel, orange, beetroot, barley, rocket, dill crème fraîche 24

CHAR-GRILLED GRAIN-FED TOP SIRLOIN STEAK 300G

beer battered fries, house made Béarnaise mayo DF 36

SMOKED CHICKEN BREAST SALAD

smoked sweetcorn, broad beans, macadamia bush dukkah, chilli & lime dressing GF/DF 22

GRILLED BARRAMUNDI (HUMPTY DOO, NT)

lemon myrtle, tomato, green olive & citrus salad 28

SMOKED BUFFALO MOZZARELLA & GRILLED PEACH SALAD

rocket, hazelnuts, apple balsamic V/GF 22

Greens & Sides

CHARRED BROCCOLI

smoked red capsicum,
almonds **V/GF/DF** 15

APPLE CABBAGE SLAW

mint, poppy seed dressing **V/GF/DF** 12

POACHED MIXED GRAIN SALAD

chickpeas, roast cauliflower,
currants, saffron labna **V** 15

SMOKED CORN ON THE COB

spicy sour cream, chives, smoked
paprika **GF** 12

IPA CHEESE SAUCE LOADED FRIES

beer battered, bacon crumb **GF** 13

GRILLED ASPARAGUS & WARRIGAL GREENS

native muntries, lemon dressing
VEGAN, GF, DF 12

BREAD ROLL **V** 3

The Brewer's Banquet \$45 PP



CHAR-GRILLED FLATBREAD

harissa eggplant, yoghurt,
pine nuts, parsley **V**

GRILLED GOAT'S HALLOUMI

pea & river mint hummus, pickled
black beans, pistachios **V/GF**

SMOKED CHICKEN WINGS

herb ranch dip **GF**

SMOKED MEATS BOARD

CHARRED BROCCOLI

smoked red capsicum, almonds
V/GF/DF

POACHED MIXED GRAIN SALAD

chickpeas, roast butternut pumpkin,
currants, saffron labna **V**

BEER BATTERED CHIPS

garlic aioli **DF/V**

*Minimum 4 people
Available all day and night*

Go on...
Sweet Treats
You earned it

LEMON MYRTLE CAKE

vanilla bean ice cream,
freeze dried raspberries 12

Ask about our weekly dessert specials