

# FOOD MENU & WINE LIST

## WHITE



Yearlands BabyDoll Sauvignon Blanc 2016   Marlborough, New Zealand	8   36
d'Arenberg The Olive Grove Chardonnay 2015   McLaren Vale, South Australia	8   36
Mandoon Late Harvest Verdelho Blend 2015   Western Australia	9   39
Oyster Bay Sauvignon Blanc 2016   Marlborough, New Zealand	9   40
Bellarmine Dry Riesling 2016   Pemberton, Western Australia	44
Deakin Estate Moscato 2016   Murray Darling, Victoria	36
Alkoomi White Sauvignon Blanc 2016   Frankland River, Western Australia	39
Vinaceous Sirenya Pinot Grigio 2015   Adelaide Hills, South Australia	40
Leeuwin Estate Riesling 2016   Margaret River, Western Australia	9/45
Howard Park Chardonnay 2016   Margaret River, Western Australia	46
Mr Mick Vermentino 2016   Clare Valley, South Australia	8/37
Xanadu Exmoor Sauvignon Blanc Semillon 2016   Margaret River, Western Australia	9/40
Pierro Semillon Sauvignon Blanc 2016   Margaret River, Western Australia	70

## SPARKLING



Dunes & Greene Chardonnay Pinot Noir Barossa Valley, South Australia	8/38
Oyster Bay Cuvee Brut Marlborough, New Zealand	9/45
San Martino NV Prosecco DOC 2015, Veneto, Italy	9/44
Champagne, France	
Moet & Chandon Brut Champagne, France	116
Veuve Cliquot Brut Champagne, France	138

## RED



Rosily Merlot 2014   Western Australia	9   45
Sittella Shiraz Grenache Tempranillo 2016   Swan Valley, Western Australia	8   35
Earthworks Barossa Cabernet Sauvignon 2016   Barossa Valley, South Australia	9   40
Mount Macleod Pinot Noir 2015   Gippsland, Victoria	10   45
Barossa Valley Shiraz 2014   Barossa, South Australia	10   48
Dal Zotto Cabernet Sangiovese 2015   King Valley, Victoria	38
Vinoque Sangiovese 2014   Yarra Valley, Victoria	39
Mr Riggs Gaffer Shiraz 2015   McLaren Vale, South Australia	60
Vinaceous Voodoo Moon Malbec 2015   Margaret River, Western Australia	42
Tomfoolery Burla Bagra Tempranillo 2016   Barossa Valley, South Australia	45
Sandalford Estate Res Cabernet Sauvignon 2015   Margaret River, Western Australia	72
Henschke Keyneton Shiraz Cabernet Merlot 2012   Eden Valley, South Australia	95
Leeuwin Estate Art Series Cabernet Sauvignon 2012   Margaret River, Western Australia	97

## ROSÉ



Deep Woods Estate Rosé 2016   Margaret River, Western Australia	30
Chivite Gran Feudo Rosado (Rose') 2016, Spain	9/39



DIVERS TAVERN

Please note: Vintages may vary

# Food Menu

## LITE BITES

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Chips (v)	7
With Aioli	
Garlic bread (v)	7
Rustic bread coated with garlic & herb butter	
Garlic Prawns	13.5
In a creamy garlic sauce served with Jasmin rice	
Wedges (V)	9.5
With sour cream & sweet chilli sauce	
Onion rings (V)	7
With tomato sauce	
Chicken wings	
Choice of: Honey soy [gf] or Buffalo hot sauce	13

## BURGERS & SANDWICHES

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All burgers are served on a brioche bun & sandwiches on a toasted Panini

Classic beef burger	20
Beef, pickles, red onion, slaw, cheese & Divers burger sauce, with chips	
Fish burger	18
Lightly battered fish fillet, lettuce, tomato, cheese, red onion & tartare sauce, with chips	
Steak sandwich	22
Scotch fillet, lettuce, tomato, cheese, bacon, egg & tomato relish, with chips	
Chicken sandwich	20
Chicken fillet, lettuce, tomato, cheese & mayonnaise, with chips	
- add Bacon or Egg.	2

## SALADS

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Roasted Pumpkin and Quinoa.	18
Roasted butternut pumpkin, semidried tomatoes, quinoa, spinach and a white wine vinaigrette	
Caesar salad	17
Cos lettuce, crispy bacon, croutons, shaved parmesan, coddled egg, anchovies & Caesar dressing	
Greek salad (v)[gf]	17
Mixed lettuce, Roma tomatoes, feta, Kalamata olives & red onion with balsamic vinaigrette	
- add Grilled chicken breast or Smoked Salmon	9
- add Coddled egg	2

## THE GRILL

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Steaks are served with a choice of sauce and two sides

400g Rump	28
350g Porterhouse	36
1. How would you like it cooked?	
2. Sauce: Creamy mushroom, garlic, blue cheese, pepper or gravy	
3. Choice of two: Parmesan mash, chips, garlic buttered vegetables or salad	
- add Reef to your beef	12
5 Prawns cooked in a creamy garlic sauce	
Divers famous ribs ½ rack	37
Tender pork rib rack served with corn, chips	
Divers famous ribs full rack	70
Tender Pork rib rack served with corn, chips	
Extra piece corn	1

## MAINS

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Chicken schnitzel	21
Divers house made schnitzel	
• Chips & house salad <u>or</u>	
• Chips & potato salad	
- add Sauce Creamy mushroom, pepper or gravy	
Chicken Parmigiana	25
House made schnitzel topped with Napoli sauce, ham & cheese	
• Chips & house salad <u>or</u>	
• Chips & potato salad	
Grilled Fish of the Day	MP
Please ask staff for today's catch	
Bangers & Mash	25
Locally made Cumberland sausages, parmesan mash, pea puree & onion jam	
• Choice of: Creamy mushroom, pepper or gravy	
Beef cheeks [gf]	28
Tender 8hr cooked beef cheeks in their own sauce, parmesan mash, broccolini, feta cheese & gremolata	
Wok of the Day	MP
Ask staff for today's creation	
Calamari & chips	24
Freshly prepared calamari dusted in a chilli flour, chips, house salad & tartare sauce	
Fish & chips	26
Lightly beer battered Fillets served with chips and house salad	
Seafood basket	32
Lightly Beer battered fish, scallops, chilli floured calamari, prawn twisters, chips, salad & tartare sauce	

## PASTAS

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Chicken carbonara	25
Chicken, bacon, onion & garlic in a creamy white wine sauce served with bread	
Roasted pumpkin risotto (v)	24
Roasted pumpkin, spring onion, semi-dried tomatoes, pine nuts & parmesan cheese	

## EXTRAS

Garden salad	6
Parmesan potato mash	5
Seasonal vegetables	6
Potato salad	4
Bread	3

## SAUCES

Plain gravy	3
Creamy mushroom sauce	3
Rib sauce	4
Pepper sauce	3

## FOR THE KIDS

Meals for children 12 years old & under only – For the safety & wellbeing of all patrons, please ensure children are seated & supervised at all times. It is our house policy that children are not to be on premises after 9pm

Pizza – With ham & cheese	10
Fish – Lightly battered fish fillet with chips, salad & tomato sauce	10
Chicken – house made oven baked chicken tenderloins	10
Cheese burger – With chips & tomato sauce	10

**KIDS MEALS COME OUT FIRST UNLESS SPECIFIED**

## DESSERTS

Cheesecake of the day	12
Chocolate brownie with vanilla pod ice-cream [gf]	12
Bowl of ice cream served with your choice of topping. Mix berry, chocolate or passionfruit	3-5

## THE SPIEL

(v) = Vegetarian | [gf] = Gluten Free - **Please note our kitchen is not an allergen free environment**

A 15% SURCHARGE APPLYS TO ALL FOOD ITEMS ON ALL PUBLIC HOLIDAYS

Open from 12pm | For bookings phone (08) 9193 6066 | [www.diverstavern.com.au](http://www.diverstavern.com.au)

We hope you enjoy your dining experience at Divers Tavern & hope to see you again soon or like us on Facebook @ Divers Tavern



## BEER & CIDER ON TAP

Hahn Super Dry 3.5	3.5%
XXXX Gold	3.5%
Rogers Amber Ale	3.9%
James Squire 150 Lashes Pale Ale	4.2%
Guinness	4.2%
Swan Draught	4.4%
Coopers Pale Ale	4.5%
Kirin	4.5%
Carlton Dry	4.5%
Hahn Super Dry	4.6%
Carlton Draught	4.6%
Stella Artois	5.0%
Heineken	5.0%
Little Creatures Pale Ale	5.2%
Iron Jack Crisp Lager	4.2%
Little Creatures IPA	6.4%
Bulmer's Cider	4.5%
James Squire Orchard Crush Cider	4.8%

## OUR SPIRITS

Smirnoff Red	Johnny Walker Red
Absolut Vanilla	Johnny Walker Black
Grey Goose	Canadian Club
Tanqueray	Jack Daniels
Bombay Sapphire	Jameson Irish Whisky
Hendricks	Gentleman Jack
Bundaberg	Aberlour 12 y.o.
Malibu	Lagavulin 16 y.o.
Cpt Morgan Spiced	St Agnes Brandy
Sailor Jerry	Pimms No.1
Bacardi Superior	Jose Cuervo
Mount Gay	Baileys
Havana Club Especial	Midori
Kraken	
Ron Zacapa 23	
Jim Beam	
Makers Mark	
Eagle Rare 10 y.o.	

