

# FOOD MENU



INTERSECTION

## BREADS

GARLIC AND HERB TUSCAN BREAD (V)	M/NM	7/8
GARLIC AND HERB CHEESE PIZZA (V)		15/16.5
TOMATO BRUSCHETTA (VG)		14/15.5

## SMALL PLATES

GRILLED HALLOUMI (4) Lemon, Southern Highlands EVO (Extra Virgin Olive Oil)	8/9
LAMB KOFTA (2) (GF) With hummus, tzatziki, and lemon	12/13
TURKISH CHICKEN SHISH (2) (GF) With tzatziki and pickled chilli salsa	12/13
PRAWN AND CHIVE DUMPLINGS (4) Served with chilli sesame oil, soy and coriander	12/13
FISH TACOS (2) Battered fish, coleslaw, tomato salsa and spicy mayonnaise ADD extra taco 7	14/15.5
DUCK SPRING ROLLS (4) Served with hoi sin sauce	13/14.5
HONEY SOY PORK BELLY BITES Crispy pork belly tossed in a sweet honey soy sauce finished with spicy mayo, fried onion and shallots	13/15.5
SALT AND PEPPER SQUID Chilli, coriander, fried onion, and garlic lime aioli	SML 14 / MAIN 24
CHICKEN WINGS Choice of Korean chilli sauce or Smokey BBQ and ranch	½KG 15/16.5 1KG 24/26.5
TRADITIONAL BEEF NACHOS (VEGAN ADD 2) Spicy ground beef, onion, kidney beans, liquid cheese, guacamole, sour cream, coriander, and pickled chilli salsa	20/22

## SALADS

TRADITIONAL CAESAR (GFO) Cos lettuce, parmesan, bacon, croutons, egg, and Caesar dressing	19/21
GREEN GODDESS (VGO, GF) Mixed lettuce, edamame beans, hummus, crumbled feta, capsicum, olives, bean sprouts, basil, Za'atar, and green goddess dressing	21/23
ROASTED SWEET POTATO & HALLOUMI SALAD (GF) Grilled haloumi, roasted sweet potato, mixed lettuce leaf, tomato, cucumber, onion, carrot, snow pea sprouts	19/21

### TOP YOUR SALAD

ADD CHICKEN 6/6.5	ADD PRAWNS 6/6.5
ADD AVOCADO 4/4.5	ADD BACON 4/4.5

### SAUCES (EXTRA SAUCE 2)

Gravy(GF), Green peppercorn (GF), Diane (GF), Mushroom (GF), Red wine jus (GF) Boscaiola (GF)

## MAINS

PANKO CRUMBED CHICKEN SCHNITZEL Served with choice of two sides (chips, salad, mash, veg) and sauce ADD Parmigiana 4/4.5 (napolitana sauce, mozzarella, shaved ham) ADD Godfather 4/4.5 (BBQ sauce, pepperoni, ham, mushrooms, cheese) ADD Boscaiola 4/4.5 (creamy bacon, mushroom and cream sauce)	M/NM	25/26.5
BEEF SCHNITZEL House crumbed beef schnitzel, purple slaw, chips and choice of sauce		28/30.5
HOUSE BATTERED LEMON AND HERB FLATHEAD FILLETS Chips, salad, house made tartare sauce and lemon		25/27.5
SEAFOOD BASKET Salt and pepper squid, battered fish, seared scallops, grilled prawns, chips, salad, tartare sauce and lemon		32/35
CHICKEN BOSCAIOLA (GF) Chargrilled chicken breast with oven roasted potato, broccolini, topped with boscaiola sauce		28/30.5
CRISPY SKIN BARRAMUNDI (GF) Steamed jasmine rice, greens, blistered tomatoes, ginger, chilli and soy dressing		32/35
BEEF AND GUINNESS POT PIE Slow braised beef, mash potatoes, peas and gravy		26/28
BANGERS AND MASH 100% grass fed Southern Highlands beef, mash, peas and onion gravy		24/26.5
CRUMBED LAMB CUTLETS Served with choice of two sides (chips, salad, mash, veg) and sauce ADD an extra cutlet 8/9		34/37
DOUBLE DECKER CHICKEN TACOS (3) Corn salsa, slaw, homemade chilli mayo, guacamole, coriander, and lime		26/28.5
CHICKPEA FRITTER STACK (GF, VGO) House made chickpea fritters, hummus, tzatziki, rocket salad		26/28.5
MEDITERRANEAN SKEWER PLATTER FOR TWO Lamb kofta skewers (4), chicken shish skewers (4), tzatziki, hummus, Greek salad, roasted potatoes, pitta bread, fresh lemon		66/72.5
CLASSIC CHEESEBURGER Wagyu beef patty, American cheese, pickles, onions, lettuce, ketchup, American mustard, served on a milk bun with chips		23/25
SOUTHERN FRIED CHICKEN BURGER Crispy fried chicken, bacon, potato scallop, American cheese, lettuce, and jalapeno aioli on a milk bun served with chips		23/25
STEAK SANDWICH Grilled steak, American cheese, onion, bacon jam, rocket, tomato, aioli and chips		23/25
CHICKPEA FRITTER BURGER (V) House made chickpea fritter, grilled haloumi, tzatziki, tomato, lettuce, onion, and chips		23/25.5

Intersection Tavern endeavours to accommodate requests from customers with food allergies & intolerances, however we cannot guarantee meals will be completely allergen-free. A 10% surcharge applies on Sundays and all public holidays

# FOOD MENU



INTERSECTION

## FROM THE GRILL

with choice of two sides (chips, salad, mash, veg) and sauce

250G RUMP	M/NM
300G SIRLOIN	29/32
300G SCOTCH FILLET	34/37.5
	39/43

### TOP YOUR SALAD

ADD GRILLED PRAWNS WITH BEARNAISE SAUCE 6  
ADD SALT AND PEPPER SQUID WITH BEARNAISE SAUCE 6

## SIDES

SWEET POTATO CHIPS (V) With aioli	12/13
CHIPS (V) With garlic aioli	8/9
GARDEN SALAD (VG, GF) Apple cider vinaigrette	8/9
MIXED SEASONAL VEGETABLES (V, GF) Garlic butter	7/8
CAESAR SALAD Cos lettuce, bacon, croutons, parmesan cheese, caesar dressing	9/10
STEAMED BROCCOLINI (VG, GF) With garlic oil and crispy fried onions	9/10
GREEK SALAD (V, GF) Olives, Danish feta, capsicum, cherry tomato, onion, and oregano dressing	10/11
CREAMY MASH POTATO (V, GF)	7/8
TRUFFLE & PARMESAN FRIES (V)	12/13

## KIDS Ages 12 and under (ALL 13/14)

meal + kids soft drink + ice-cream

CHICKEN NUGGETS AND CHIPS  
CHEESEBURGER AND CHIPS  
CHICKEN SCHNITZEL AND CHIPS  
120G STEAK AND CHIPS (GFO)  
HAM & PINEAPPLE PIZZA  
SPAGHETTI BOLOGNESE  
BATTERED FISH AND CHIPS  
GRILLED CHICKEN AND VEGIES

## PASTA

M/NM

GF Penne available on request

GARLIC AND CHILLI PRAWN PAPPARDELLE Seared prawns, Southern Highlands EVO, confit garlic, fermented chilli, cherry tomatoes, olives, butter, roquette, and pecorino	28/30.5
CHICKEN PENNE BOSCAIOLA Bacon, mushrooms, and garlic cream sauce topped with parmesan	26/28.5
TRADITIONAL SPAGHETTI BOLOGNESE Slow cooked beef and pork ragu, topped with parmesan cheese	24/26.5

## PIZZA

GLUTEN FREE BASE	4/4.4
MARGHERITA (V) Tomato, mozzarella, and basil	21/23.10
HAWAIIAN Grilled fresh pineapple, shaved ham, mozzarella, oregano	24/26.4
SUPREME Tomato base, salami, double smoked ham, pineapple, onion, capsicum, olives & oregano	26/28.6
MEAT LOVERS Double smoked ham, chorizo, pulled pork and pepperoni on a tomato base finished with BBQ sauce	26/28.6
BBQ CHICKEN BBQ base with grilled chicken, pineapple, onion and mushroom	24/26.5
PEPPERONI Pepperoni, mushrooms, onion and oregano	24/26.5
VEG SUPREME (V, VGO) Mix roasted vegetables, capsicum, cherry tomato, sweet potato, olives, onion	23/24.2

## TRADING HOURS

SUNDAY – THURSDAY 11.30AM – 9.00PM  
FRIDAY + SATURDAY 11.30AM – 9.30PM

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### DIETARY REQUIREMENTS

V vegetarian VG vegan GF gluten free DF dairy free VGO vegan option available GFO gluten free option available

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