



INTERSECTION

FOOD MENU

BREADS

GARLIC & HERB TUSCAN BREAD (V)

FLAT BREAD (DF)

southern highlands evo, rosemary sea salt
(recommended with trio of dips)

ADD TRIO OF DIPS

Hummus, Garlic toum, Tzatziki

M/NM

8/8.8

10/11

10/11

MEZZE/SMALL PLATES

LAMB KOFTA (2) (GF)

Tzatziki, Hummus, smoked paprika.

12/13

TURKISH CHICKEN SHISH (2) (GF)

Marinated chicken skewers, house pickles, tzatziki

11/12.1

BURRATA CHEESE

Italian style cheese, prosciutto, chilli oil, garlic crumb

15/16.5

SALT AND PEPPER BABY SQUID (GF)

SMALL

16/17.6

LARGE

23/25.3

Chilli, picked coriander, fried onion and garlic, lime aioli

1/2KG CHICKEN WINGS

1KG CHICKEN WINGS

Choice of Buffalo chilli sauce or Smokey bbq sauce
served with ranch

15/16.5

23/25

CRUMBED HALLOUMI CHIPS (V)

Fresh lemon, roquette salad & aioli

16/17.5

GARLIC CHILLI PRAWN HOT POT

Cherry tomatoes, fresh chilli, onion, white wine, garlic,
butter, and toasted garlic bread

23/25.3

TEMPURA BATTERED ZUCCHINI FLOWERS

Ricotta and sundried tomato stuffed zucchini flowers,
Fresh lemon, aioli

15/16.5

KINGFISH CEVICHE (GF) (DF)

Sashimi kingfish, Chilli, coriander, shallots, and lime

18/19.8

HONEYCOMB BAKED BRIE

Toasted pistachios, crisp bread, and drizzled with honey

20/22

PORK AND PRAWN HOUSE MADE

DUMPLINGS (6) (DF)

served with chilli oil, soy and fresh coriander

15/16.5

MEDITERRANEAN MEZZE PLATTER FOR 2

House pickled cucumbers, grilled halloumi, mixed
marinated olives, cherry tomatoes, hummus, tzatziki,
and grilled bread.

22/24.5

SALADS

M/NM

CHICKEN CAESAR (GFO)

cos lettuce, bacon, croutons, egg, parmesan &
home-made-Caesar dressing

24/26.4

**GRILLED HALLOUMI & ROASTED
SWEET POTATO (V + GF)**

Cucumber, cherry tomatoes, mixed leaf & lemon
vinaigrette

19/20.9

BURRITO BOWL (V)

Roasted spiced corn, basmati rice pilaf, tomato and corn
salsa, sour cream, guacamole, liquid cheese served in a
fried tortilla.

20/22

PASTA

CHICKEN PENNE BOSCIAOLA (GFO)

Bacon, mushrooms, and garlic cream sauce topped
with parmesan.

24/26.4

**GARLIC AND CHILLI PRAWN
PAPPARDELLE**

Seared prawns, southern highlands EVO, confit garlic,
fermented chilli, cherry tomatoes, olives, butter,
Roquette, and pecorino

28/30.8

**TRADITIONAL BEEF & PORK SPAGHETTI
BOLOGNAISE (GFO)**

20/22

PIZZA

MARGHERITA (V, GFO, VGO)

Tomato, mozzarella, and basil

21/23.1

HAWAIIAN (GFO)

Grilled fresh pineapple, shaved ham, mozzarella,
oregano

24/26.4

DIAVOLA

Sopressa salami, mushrooms, oregano, ricotta

24/26.4

THE DON

Salami, double smoked ham, pineapple, onion,
capsicum, olives & oregano

23/25.3

BBQ MEAT LOVERS

Ham, pepperoni, salami, bacon, & BBQ sauce

22/24.2

CALZONE

salami, ham, mozzarella, fresh thyme, napolitana sauce,
parmesan cheese, and roquette.

\$22/22.2

INTERSECTION TAVERN

TRADING HOURS

SUNDAY – THURSDAY 11.30AM – 9.00PM

FRIDAY + SATURDAY 11.30AM – 9.30PM

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INTERSECTION

FOOD MENU

SHARE PLATE FOR TWO

Share plates come with your choice of any 2 sides from our sides menu

MEDITERRAEAN SKEWER PLATTER

House made lamb Kofta (4), Turkish chicken shish (4), tzatziki, hummus, lemon, pita bread, and choice of 2 sides.

LEMON & THYME FREE RANGE CHICKEN

Marinated chicken Served with garlic toum, pita bread, blistered tomatoes.

WHOLE (CHOICE OF 2 SIDES)

HALF (CHOICE OF 1 SIDE)

M/NM

62/68.2

60/66

32/35.2

SIDES

Sides and Share for 2

BABY COS SALAD

With extra virgin olive oil, lemon, shaved pecorino, crispy prosciutto

11/12.1

CHIPS (V)

With garlic aioli

8/8.8

POTATO WEDGES (V)

With sweet chilli & sour cream

11/12.1

HOUSE GARDEN SALAD (V + VG + GF)

Mix leaf, onion, cucumber, tomato, bean shoots, snow pea sprouts, apple cider dressing.

8/8.8

STEAMED VEGETABLES (V + GF)

Mixture of seasonal vegetables tossed in dill and garlic butter

7/7.7

MASHED POTATOES (V + GF)

Sebago potatoes, butter and cream

7/7.7

ROCKET AND PARMESAN SALAD (V)

With onion, tomato, cucumber, cider dressing

10/11

DUCK FAT POTATOES (V) (GF)

Confit garlic and rosemary sea salt

12/13.2

TRUFFLE AND PARMESAN FRIES

White truffle oil, shaved parmesan

10/11.1

GREEK STYLE SALAD (V)

Olives, Danish fetta, capsicum, tomatoes, onion, oregano dressing, cucumber

12/13.2

STEAMED BROCCOLINI (VG, GF)

with garlic oil, crispy fried onions

12/13.2

MAINS

M/NM

250GM RUMP GRANGE ANGUS MARBLE SCORE 2+

Choice of two sides (mashed potatoes, veggies, chips, salad) and choice of sauce

29/31.9

350GM SCOTCH FILLET - MB 3+ (GF) (DF)

Topped with chimmi churri, served with duck fat potatoes, and Broccolini with garlic oil and fried onion

ADD Grilled prawns, 8

45/49.5

PANKO CHICKEN SCHNITZEL

Choice of two sides (mashed potatoes, veggies, chips, salad) and choice of sauce

ADD Parmigiana, 4

(napolitana sauce, shaved ham, mozzarella)

25/27.5

MARINATED GRILLED CHICKEN BREAST (GF)

Roasted potatoes, broccolini, and bacon, mushroom and garlic cream sauce.

28/30.8

HOUSE BATTERED LEMON AND DILL FLATHEAD FILLETS

chips, salad, house-made tartare, and lemon.

27/29.70

CRISPY SKIN BARRAMUNDI, GINGER, CHILLI, AND SOY DRESSING (GF)

Fragrant rice and steamed Asian greens, toasted sesame seeds

29/31.9

CLASSIC CHEESEBURGER

Angus beef patty, Bacon, lettuce, pickles, and House made burger sauce

20/22

SOUTHERN FRIED CHICKEN BURGER

Southern fried chicken thigh fillet, bacon, cheese, slaw & ranch sauce

19/20.9

SCOTCH FILLET STEAK SANDWICH

Grilled scotch fillet, bacon, cheese, grilled onion, lettuce, tomato, grilled Turkish bread, BBQ sauce & aioli

20/22

SAUCES - EXTRA SAUCE

Gravy (GF), pepper (GF), Diane (GF), mushroom (GF), bearnaise, red wine jus(gf)), Chimmi churri (GF) Bosciola (GF)

\$2

KIDS Ages 12 and under (ALL 12/13.2)

MEAL + KIDS SOFT DRINK + ICE-CREAM

CHICKEN NUGGETS & CHIPS

KIDS CHEESEBURGER AND CHIPS

KIDS CHICKEN SCHNITZEL AND CHIPS

KIDS 120G STEAK (GF) AND CHIPS

HAM & CHEESE PIZZA

KIDS SPAGHETTI BOLOGNAISE (GFO)

KIDS FISH AND CHIPS

DIETRY REQUIREMENTS

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

*Surcharge of 10% applies on all public holidays & Sundays