



ta.

STARTERS

GARLIC BREAD **V** 9
sourdough lepinja with garlic and herb butter

TOMATO BRUSCHETTA **V** 12.5
pesto marinated tomatoes on warm crusty bread
finished with balsamic glaze

WARM CHILLI KALAMATA OLIVES **VE** 11
served with warm crusty bread, extra virgin olive
oil, merlot vinegar and dukkha

GRILLED HALOUMI **VA** **GFA** 15.5
rocket, limoncello pickled grapes, prosciutto and
shaved pecorino

3-CHEESE ARANCINI **V** 15.5
mozzarella, buffalo mozzarella and parmesan
arancini served with a romesco sauce and finished
with pecorino

LOADED SWEET POTATO FRIES **V** 15
red onion, cucumber, cherry tomato and feta
finished with balsamic glaze

CHEESE & BACON COB LOAF 17
warm cheese and bacon dip served
in a crisp cob loaf

TA TASTING PLATE **VA** **GFA** 30
beetroot hummus and chunky capsicum dips,
grilled chorizo, haloumi and olives served with
warm crusty bread and carrot sticks

DIPS PLATE **VE** **GFA** 14
beetroot hummus and chunky capsicum dips
served with warm crusty bread and carrot sticks
extra bread 4

OYSTERS 1/2 DOZ DOZ
NATURAL 18.5 28.5
KILPATRICK 20.5 29.5

VEGGIE EATS & LIGHTER TREATS

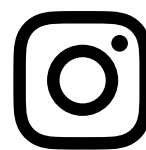
CAESAR SALAD **VA** **GFA** 20
cos lettuce, croutons, bacon and shaved parmesan
in house made caesar dressing finished with a
poached egg and anchovies

**MEDITERRANEAN VEGETABLE
& QUINOA BOWL** **V** **GF** **VEA** 18
roasted zucchini, eggplant, capsicum with
sweetcorn, carrot and ricotta cheese finished with
goji berries, chia and pepitas seeds

add chicken 5
add avocado 5
add chicken and avocado 8

BUFFALO FRIED CAULIFLOWER **V** 18
served with blue cheese aioli and slaw
add sweet potato fries **V** 5

**KUNG PAO BRUSSEL SPROUTS
WITH DAN DAN NOODLES** **VE** 22
roasted brussel sprouts in a sweet and spicy sauce
served with szechuan style soba noodles finished
with crushed peanuts and sesame seeds



Tag

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@TA.HOTEL

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Upload your meal pics with
the hashtag #tatastes for your chance
to win our monthly Instagram comp!

Please alert wait staff to any allergies and or intolerances.

GF gluten free **GFA** gluten free available **V** vegetarian **VA** vegetarian available **VE** vegan **VEA** vegan available



MAINS

LEMON OREGANO CHICKEN BREAST **GF** 28

pan-fried green beans, pumpkin, red onion and feta served on a chive mash potato

BEEF CHEEK PAPPARDELLE 26

12-hour slow cooked beef cheek, red wine and tomato ragout tossed with pappardelle pasta topped with garlic gremolata and shaved parmesan

SPAGHETTI GAMBERI 28

broken Australian prawns, chorizo, garlic, chilli and white wine finished with fresh lemon and basil

ROASTED LAMB RUMP **GFA** 29

ancient grains, pickled fennel and red wine jus served with rocket, red onion, cucumber, cherry tomatoes and feta

YEARLING RIB-EYE ON THE BONE **GF** 39

RUMP 250G **GF** 30

served with confit baby potatoes, fried leek, broccolini and red wine jus

SALT & PEPPER CHICKEN 24

tender strips of chicken battered then seasoned in salt and pepper flour served traditionally with chips, salad and tartare sauce



CHICKEN SCHNITZEL 22

BEEF SCHNITZEL 22

served with chips and salad

sauce 2

gravy, mushroom, green peppercorn or dienne

toppings 3

parmigiana, kilpatrick or Hawaiian

SEAFOOD

TEMPURA FRIED SOFT SHELL CRAB 26

nuoc cham dressing, fresh lime and crunchy slaw

SALT & PEPPER SQUID 25

tender strips of calamari lightly coated in our salt and pepper flour, served traditionally with chips, salad and tartare sauce



BRITISH FISH & CHIPS 25

battered north Atlantic cod served with a traditional British curry sauce, mushy peas and fresh lemon

HERBED ATLANTIC SALMON FILLET **GFA** 29

crispy skin salmon baked with a fresh herb sauce, served on a zesty pearl cous-cous salad finished with grilled lemon

SEAFOOD SELECTION 39

natural oysters, tempura soft shell crab, salt and pepper squid and north Atlantic cod all served with sides

kilpatrick oysters 1

SIDES

CHIPS **V** 8

WEDGES **V** 9

SWEET POTATO FRIES **V** 9

ASIAN GREENS **VE GF** 10

seasonal green vegetables sautéed with a sesame and soy dressing finished with sesame seeds

add rice 2

GARDEN SALAD **VEA** 7

CHIVE MASH POTATO 8

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BURGERS

all served with chips

KATSU CHICKEN BURGER 18.5

panko crumbed chicken, kewpie mayo, katsu sauce and asian slaw on a turkish burger bun

TA BEEF BURGER19

ground brisket patty, monterey jack cheddar, bourbon onions, streaky bacon, fresh tomato, oak lettuce, aioli and mild chilli tomato relish on a turkish burger bun

PORTOBELLO MUSHROOM

& HALOUMI BURGER **V** 18.5

roasted portobello mushroom, golden haloumi, fresh tomato, rocket and garlic aioli on a turkish burger bun

CHICKEN & SALAD WRAP16

chicken, lettuce, tomato, onion and grated carrot with sliced cheese and garlic aioli

PIZZA 12"

TA **VA** 22

chorizo, roast capsicum, fresh tomato, red onion, olives and mozzarella on a napolitana base finished with fresh rocket and feta

SALTY PIG 22

bacon, salami, ham, chorizo and mozzarella on a napolitana base

BBQ CHICKEN HAWAIIAN21

chicken, red onion, bacon, pineapple and mozzarella on a bbq base

CHERRY TOMATO PINE NUT & PESTO **V** ... 20

cherry tomatoes, pine nuts and marinated feta on a pesto and napolitana base

DESSERTS

STICKY DATE PUDDING 9

butterscotch sauce, vanilla bean gelato and gingersnap crumble

GELATI DUO **GF** 9

chocolate and salted caramel gelati, persian fairy floss and crushed pistachio

TA SUPER SUNDAE **GFA**13

vanilla ice-cream, chocolate, and caramel toppings, smarties, crushed nuts, sprinkles, fresh strawberries and wafers

GELATI AFFOGATO **GFA** 9

our spin on the classic affogato – fig and vanilla bean gelati, frangelico coffee syrup and almond biscotti

add espresso2

add frangelico5

FRANGELICO PANNA COTTA **GF** 9

cinnamon and almond praline, dark chocolate ganache and strawberry gel

CHOCOLATE BROWNIE MOUSSE 9

gingernut biscuit base, crème anglaise and freeze-dried blood orange

SORBET SUNDAE **VE** 9

blood orange sorbet, fresh strawberries, freeze-dried raspberry, mango puree and toasted coconut

NUTELLA & PRETZEL SUPER SHAKE12

chocolate milkshake topped with fresh cream, nutella and salty pretzels

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