



STARTERS

GARLIC BREAD (V)	9
sourdough lepinja with garlic and herb butter	
TOMATO BRUSCHETTA (V)	13
pesto marinated tomatoes on warm crusty bread finished with balsamic glaze	
WARM CHILLI	
KALAMATA OLIVES (GFA) (V) (VEA)	13
served with warm crusty bread, extra virgin olive oil, merlot vinegar and dukkha	
CRUMBED HALOUMI FRIES (V)	16
pickled cabbage and garlic aioli	
CHEESE & PEA ARANCINI (V)	16
mozzarella, buffalo mozzarella and parmesan arancini served with a romesco sauce and finished with pecorino	
LOADED SWEET POTATO FRIES (VA)	15
served with a feta and bacon crumble	
CHICKEN SATAY SKEWERS (GF)	16
chicken tenderloins served with brown rice, edamame, pickled cabbage and peanut sauce	
TA TASTING PLATE (VA)	30
beetroot hummus and chunky capsicum dips, grilled chorizo, haloumi fries and olives served with warm crusty bread and carrot sticks	
DIPS PLATE (GFA) (VE)	14
beetroot hummus and chunky capsicum dips served with warm crusty bread and carrot sticks extra bread	4
OYSTERS 1/2 DOZ . DOZ	
NATURAL (GF) 18.5 28.5	
KILPATRICK 20.5 29.5	

SIDES

CHIPS (V)	8
WEDGES (V)	9
SWEET POTATO FRIES (V)	9
PAN-FRIED GREEN VEGETABLES (V) (GF)	10
served with honey and sesame seeds	
GARDEN SALAD (VE) (GF)	7
CHIVE MASH (V) (GF)	8
POUPON POTATOES (V) (GF)	8

VEGGIE EATS & LIGHTER TREATS

MARINATED TOFU & EDAMAME BEAN BOWL (VE) (GF)	20
pickled red cabbage, carrot, spinach, brown rice, quinoa and sesame seeds topped with creamy peanut sauce	
KENTUCKY FRIED CAULIFLOWER (VEA) (V)	22
served with Harissa aioli, sweet potato fries and slaw	
KUNG PAO BRUSSEL SPROUTS WITH DAN DAN NOODLES (VE) (GF)	21
roasted brussel sprouts in a sweet and spicy sauce served with szechuan style soba noodles finished with crushed peanuts and sesame seeds add satay chicken	8

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





CLASSICS

RUMP 250G ^(GFA)	30
served with chips and salad or mash and vegetables and your choice of gravy	
SALT & PEPPER CHICKEN	24
tender strips of chicken battered then seasoned in salt and pepper flour served with chips, salad and garlic aioli	
CAESAR SALAD	20
cos lettuce, croutons, bacon and shaved parmesan in house made caesar dressing finished with a poached egg and anchovies	
add salt & pepper chicken	8
add grilled chicken	6
FISH & CHIPS ^(GFA)	22
2 pieces of Hoki served crumbed, battered or grilled with chips, salad and tartare sauce	
SALT & PEPPER SQUID	25
tender strips of calamari lightly coated in our salt and pepper flour, served with chips, salad and tartare sauce	
CHICKEN SCHNITZEL	22
BEEF SCHNITZEL	22
served with chips and salad	
sauce	2
gravy, mushroom, green peppercorn or diane	
toppings	3
parmigiana, kilpatrick or Hawaiian	

MAKE ME A SALAD?

MAKE ME A SALAD?

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 BURGER	19
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, crumbed haloumi, fresh tomato, rocket and garlic aioli on a turkish burger bun	
SALT & PEPPER CHICKEN WRAP ^(VA)	16
served with lettuce, tomato, cheese and 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	
AMERICANO	22
salami, chorizo, chilli flakes and buffalo mozzarella on a napolitana base	
BBQ CHICKEN HAWAIIAN	21
chicken, red onion, bacon, pineapple and mozzarella on a bbq base	
MARGHERITA ^(V)	20
cherry tomatoes, fresh basil and buffalo mozzarella on a napolitana base	

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CHEFS SELECTIONS

300G YEARLING RIB-EYE ON THE BONE (GF) . 40
roasted marinated onion, poupon potatoes,
heirloom carrots and jus

DUKKHA SPICED ATLANTIC SALMON (GFA) . 29
beetroot hummus, garlic croutes, fried kale,
green beans and charred lemon

TEMPURA FRIED SOFT SHELL CRAB 30
nuoc cham dressing, fresh lime and crunchy slaw

SEAFOOD SELECTION 40
natural oysters, tempura soft shell crab,
salt and pepper squid and battered hoki all served
with sides
kilpatrick oysters 1

SPAGHETTI GAMBERI 28
broken Australian prawns, chorizo, garlic, chilli and
white wine finished with fresh lemon and basil

ROASTED LAMB SHOULDER,
ROSEMARY & PORT PIE 28
served with golden puff pastry, chive mash
and tomato relish

PORCINI DUSTED BEEF CHEEK (GF) 32
served with a creamy polenta, mushroom ragout,
roasted vine cherry tomatoes

PROSCIUTTO WRAPPED PORK FILLET (GF) . . 34
stuffed with feta, sage and pine nuts, served on a
bed of pumpkin puree with a micro herb salad

DUCK ORECCHIETTE (PASTA) 29
broccoli and cherry tomato in a rich duck ragu
finished with fresh basil and pecorino

CONFIT CHICKEN MARYLAND (GF) 26
crispy skinned chicken Maryland fillet, blistered
cherry tomato, veloute and baby potato

WINES TO MATCH

150ml 250ml bottle

MAIN & CHERRY TEMPRANILLO
Adelaide Hills 9.5 . . . 14 . . . 43

ST. HALLETT ROSE
Barossa Valley 8.5 . . . 12.5 . . 38

O'LEAREY WALKER WATERVALE RIELSING
Clare Valley 9 13 . . . 41

SHAW + SMITH SAUVIGNON BLANC
Adelaide Hills 12 18 . . . 54

THORN CLARKE PINOT GRIS
Eden Valley 8.5 . . . 12.5 . . 38

CHALK HILL CABERNET SAUVIGNON
Mclaren Vale 8 12 . . . 36

HENTLEY FARM "VILLAIN & VIXEN" SHIRAZ
Barossa Valley 9 13 . . . 41

THE LANE BLOCK 1A CHARDONNAY
Adelaide Hills 9 13 . . . 41

ALPHA BOX & DICE "THE TAROT" GRENACHE
Mclaren Vale 8.5 . . . 12.5 . . 38

KANGARILLA ROAD PINOT GRIGIO
Adelaide Hills 8.5 . . . 12.5 . . 38

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DESSERTS

STICKY DATE PUDDING (V) 9.5

butterscotch sauce, vanilla bean gelato and
gingersnap crumble

TA SUPER SUNDAE (GFA) (V) 13

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

GELATI AFFOGATO (GFA) (V) 9

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

add espresso 2

add frangelico 5

APPLE PIE PANNA COTTA (GFA) (V) 9

vanilla and cinnamon spiced panna cotta topped
with caramelised apple and tuile biscuit

BLACKFOREST MOUSSE (GF) 9

layered chocolate mousse with crème anglaise and
spiced cherries

BANANA & COCONUT SUNDAE (VE) (DF) (GF) . . . 9

coconut gelati, caramelised banana sauce, freeze
dried banana pieces and toasted coconut

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