



STARTERS

GARLIC BREAD (V)9.5
sourdough lepinja with garlic and herb butter

WARM CRUSTY BREAD (VE) 13.5
extra virgin olive oil, merlot vinegar, dukkah and mixed olives

TOMATO BRUSCHETTA (VEA) 14
pesto and marinated tomatoes on warm crusty bread finished with balsamic glaze

BEETROOT CURED SALMON
GRAVLAX (GFA) 18
house cured salmon, crème fraiche, crouton and micro herb salad

CRUMBED HALOUMI FRIES (V) 16.5
sriracha aioli

CHEESE & PEA ARANCINI (V) 16.5
mozzarella, buffalo mozzarella and parmesan arancini with red pepper dip and pecorino

KOREAN FRIED CHICKEN
OR TOFU (VEA) 16.5
pickled radish and Asian slaw

TA TASTING PLATE (VA) 40
dips, Korean fried chicken or tofu, haloumi fries, salmon gravlax, olives served with warm crusty bread, pita, corn chips and carrot sticks

DIPS PLATE (V) (GFA) (VEA)18
roasted balsamic beetroot and red pepper & walnut dips served with marinated feta, warm crusty bread, pita, corn chips and carrot sticks
extra bread, corn chips and carrot sticks5.5

OYSTERS1/2 DOZ.. DOZ
natural (GF) 19.5...29.5
pancetta & worcestershire (GF) 22 32

SIDES

CHIPS (V) 9

WEDGES (V)9.5

SWEET POTATO FRIES (V) 9

PAN-FRIED VEGETABLES (V) (GF) 10
honey and sesame seeds

GARDEN SALAD (V) (GF) 7

CHIVE MASH (V) (GF) 8

DUKKAH SPICED KIPFLER
POTATOES (V) (GF) 8

ADD ONS
spicy chorizo 5
grilled chicken. 6
Korean fried chicken or tofu 8
gravlax salmon 11
feta4.5
haloumi fries (2). 6
salt & pepper chicken. 8
chips3.5
sweet potato fries 4
chive mash 4

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VEGGIE EATS & LIGHTER TREATS

HARISSA SPICED PUMPKIN
& QUINOA BOWL (VE) (GF)21
roast capsicum, spinach and olives topped with
turmeric & coconut yoghurt and a goji, chia &
pepita mix

TA'S HEALTHY CAESAR SALAD (V) (GFA) ... 20
cos lettuce, red cabbage, cauliflower, parmesan
cheese and croutons with a yoghurt Caesar
dressing and a poached egg
add pancetta 2

MUSHROOM "CARNITAS" (VE) (GF) 20
braised portobello mushrooms, corn & black bean
salsa, soft tacos and red chile sauce

TEMPURA FRIED SOFT SHELL CRAB 29
miso sesame, wakame, slaw and ponzu sauce

DUKKAH SPICED LAMB BOWL (GF) 26
roasted lamb rump, balsamic baby beetroots, goji
berries, cherry tomato, pickled cucumber, chia
seeds, pepitas and goats chevre

CRUMBED HALOUMI BOWL (V) (VEA) 21
balsamic baby beetroots, goji berries, cherry
tomato, pickled cucumber, chia seeds, pepitas and
goats chevre

CLASSICS

mash and vegetables available on request

RUMP 250G (GFA) 30
served with chips, salad 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 (MAKE ME
A SALAD?)

FISH & CHIPS (GFA) 24
2 pieces of Hoki served crumbed, battered or
grilled served with chips, salad and tartare sauce

SALT & PEPPER AUSTRALIAN SQUID . . . 25
tender strips of calamari lightly coated
in our salt and pepper flour, served with
chips, salad and tartare sauce (MAKE ME
A SALAD?)

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

CHICKEN & LEEK POT PIE 26
served with golden puff pastry, chive mash, green
leaves and tomato relish

ROSEMARY ROASTED
LAMB SHOULDER (GF) 26
served with kipfler potato, heirloom carrots,
broccolini, mint sauce and jus

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CHEFS SELECTIONS

SEAFOOD SELECTION 42
 natural oysters, tempura soft shell crab, salt and pepper squid and battered hoki all served with sides
 pancetta & worcestershire oysters 1

PULLED PORK CARNITAS (GFA) 24
 braised pulled pork, corn & black bean salsa, soft tacos, sour cream and red chile sauce

CRISPY SKIN ATLANTIC SALMON (GF) 29
 Sri Lankan coconut curry sauce, asparagus, steamed basmati rice and papaya & cucumber salsa

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

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

PROSCIUTTO WRAPPED CHICKEN BREAST (GF) 30
 feta, sage, pinenuts and green beans served on a bed of pumpkin puree with a micro herb salad

STROZZAPRETI PASTA (V) 22.5
 swiss chard, peas and garlic in rich gruyere cheese sauce finished with fresh grated pecorino and gremolata

300G YEARLING RIB-EYE ON THE BONE (GF) 40
 dukkah spiced kipfler potatoes, heirloom carrots, asparagus, chimichurri and jus

WINES TO MATCH

150ml 250ml bottle

SHAW + SMITH SAUVIGNON BLANC
 Adelaide Hills 12 18 ... 52

RUNNING WITH BULLS TEMPRANILLO
 Barossa Valley 10 15 ... 45

ST HALLETT ROSE
 Barossa Valley 8.5 ... 13 ... 38

RIPOSTE THE STILETTO PINOT GRIS
 Adelaide Hills 9 14.5 .. 43

WHISTLER THANK GOD ITS FRIDAY SHIRAZ
 Barossa Valley 9 14.5 .. 43

HEGGIES CLOUDLINE CHARDONNAY
 Eden Valley 9 13.5 .. 41

O'LEARY WALKER PINOT NOIR
 Adelaide Hills 10.5 .. 15.5 .. 46

TSCHARKE 'THE MASTER' MONTEPULCIANO
 Barossa Valley 9 13.5 .. 41

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BURGERS

all served with chips

FRIED CHICKEN BURGER 18.5
Korean fried chicken, kewpie mayo, chilli sauce and asian slaw on a turkish burger bun

FRIED TOFU BURGER (V) (VEA) 18.5
Korean fried tofu, kewpie mayo, chilli 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 tomato relish on a turkish burger bun

SALT & PEPPER CHICKEN WRAP 16
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

DESSERTS

STICKY DATE PUDDING (V) 9.5
butterscotch sauce, vanilla bean gelati and gingersnap crumble

TA SUPER SUNDAE (V) (GFA) 13
vanilla ice-cream, chocolate, and caramel toppings, smarties, crushed nuts, sprinkles, fresh strawberries and wafers

GELATI AFFOGATO (V) (GFA) 9
our spin on the classic affogato, fig and vanilla bean gelati, frangelico coffee syrup and almond biscotti

add espresso 2
add frangelico 5

MIXED BERRY MOUSSE (V) (GF) 9
served with meringue, pistachios, freeze dried raspberry and whipped cream

UPSIDE DOWN STEAMED CHEESECAKE (V) (GFA) 9
raspberry coulis and gingersnap & granola crumb

CHOCOLATE CRÈME BRULEE (V) (GF) 9
served with crème anglaise and toasted hazelnuts

COCONUT SUNDAE (VE) (GF) 9
coconut gelati, mixed berry compote, dark chocolate and pistachios

G&T FLOAT (VE) (GF) 18
78° Sunset Gin and Fever Tree tonic with passionfruit pulp & blood orange sorbet

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