



# Starters

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GARLIC BREAD (V) . . . . .	9.5
lepinja with garlic and herb butter	
WARM CRUSTY BREAD (VE) . . . . .	14
extra virgin olive oil, merlot vinegar, dukkah and Kalamata olives	
TOMATO BRUSCHETTA (VEA) . . . . .	15
balsamic cherry tomatoes, basil and feta on warm crusty bread	
BEETROOT CURED SALMON GRAVLAX (GFA) . . . . .	18
house cured salmon, dill cream sauce and croutons	
CRUMBED HALOUMI FRIES (V) . . . . .	16.5
sriracha aioli	
CHEESE & PEA ARANCINI (V) . . . . .	16.5
mozzarella, buffalo mozzarella and parmesan arancini with romesco, basil and Asiago	
KOREAN FRIED CHICKEN . . . . .	16.5
chilli sauce, Asian slaw and kewpie	
TA TASTING PLATE (VA) . . . . .	45
beetroot hummus and caramelised onion dip, Korean fried chicken, haloumi fries, salmon gravlax served with pita, crusty bread and Kalamata olives	
DIPS PLATE (V) (GFA) . . . . .	16.5
beetroot hummus and caramelised onion dip served with pita, crusty bread and Kalamata olives	
extra bread . . . . .	4
OYSTERS (GF) . . . . .	1/2 DOZ . . DOZ
natural . . . . .	19.5 . . 29.5
streaky bacon and Worcestershire . . . . .	22 . . 32

# Sides

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CHIPS (V) . . . . .	9
WEDGES (V) . . . . .	9.5
SWEET POTATO FRIES (V) . . . . .	9
PAN-FRIED VEGETABLES (V) (GF) . . . . .	10
GARDEN SALAD (V) (GF) . . . . .	7
CHIVE MASH (V) (GF) . . . . .	8
ROSEMARY POTATO GALETTE (V) (GF) . . . . .	8

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# Veggie Eats

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NOURISH BOWL (VEA) (GFA) . . . . .	19
beetroot hummus, farro, portobello mushrooms, zucchini, roast capsicum, sweet potato, sunflower seeds, goats chevre and fresh dill	
add roast lamb . . . . .	8
add crumbed haloumi . . . . .	6
TA CLASSIC CAESAR SALAD (VA) (GFA) . . . . .	20
cos lettuce, parmesan cheese, bacon and croutons with a classic Caesar dressing, poached egg and anchovies	
add chicken . . . . .	5
add salmon gravlax . . . . .	7
MISO GLAZED MUSHROOMS (VE) (GFA) . . . . .	20
walnut, black barley, red radish and edamame salad with a shitake jus	

# Classics

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RUMP STEAK 250G (GFA) . . . . .	30
chips, salad and your choice of gravy	
KOREAN FRIED CHICKEN . . . . .	24
chilli sauce, Asian slaw, sweet potato fries and kewpie mayo	
SALT & PEPPER CHICKEN . . . . .	24
tender chicken strips battered then seasoned in salt and pepper flour served with chips, salad and garlic aioli	<a href="#">MAKE ME A SALAD?</a>
FISH & CHIPS (GFA) . . . . .	24
two 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	<a href="#">MAKE ME A SALAD?</a>
CHICKEN SCHNITZEL . . . . .	22
BEEF SCHNITZEL . . . . .	22
served with chips and salad	
<b>sauce</b> . . . . .	2
gravy, mushroom, green peppercorn or Diane	
<b>toppings</b> . . . . .	3
parmigiana, Kilpatrick or Hawaiian	
ROSEMARY ROASTED LAMB SHOULDER (GFA) . . . . .	26
served with chive mash, butternut pumpkin, broccolini, mint jelly and gravy	

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# Chef's Selections

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SPENCER GULF KING PRAWNS (GF) . . . . .	35
whole char-grilled king prawns in a herb and garlic marinade served with majboos spiced rice, mint yoghurt and fresh lemon	
SEAFOOD SELECTION . . . . .	42
natural oysters, Spencer Gulf king prawns (2), salt & pepper squid and battered hoki served with sides	
add bacon and Worcestershire oysters . . . . .	1
LEMON HONEY GLAZED ATLANTIC SALMON (GFA) . . . . .	30
black barley, roast fennel, radish, heirloom tomato, broccolini and fresh lemon	
SPAGHETTI GAMBERI . . . . .	29
broken Australian prawns, chorizo, garlic, chilli and white wine finished with fresh lemon and basil	
MASSAMAN LAMB SHANK (GF) . . . . .	34
coconut rice, turmeric roasted cauliflower and mint yoghurt	
TARRAGON ROAST CHICKEN BREAST (GF) . . . . .	31
romesco sauce, crispy potatoes, chorizo, fresh tarragon, heirloom tomatoes	
MUSHROOM & BLACK TRUFFLE LINGUINI (V) . . . . .	25
sautéed mushrooms with sage, garlic and a creamy black truffle sauce, finished with Asiago	
300G SCOTCH FILLET (GF) . . . . .	40
rosemary, Asiago & potato gallette, broccolini, toasted almonds and jus	

# Burgers

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FRIED CHICKEN BURGER . . . . .	19
Korean fried chicken, kewpie mayo, chilli sauce and Asian slaw on a Turkish bun, served with chips	
CHICKPEA & LENTIL BURGER (VE) . . . . .	19
chickpea and lentil patty, beetroot hummus, oak lettuce, fresh tomato and tomato relish on a Turkish bun, served with chips	
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 bun, served with chips	
SALT & PEPPER CHICKEN WRAP . . . . .	16.5
lettuce, tomato, cheese and aioli, served with chips	

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# Pizzas

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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	

# Dessert

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TA SUPER SUNDAE (V) (GFA) . . . . .	13
vanilla ice cream, chocolate and caramel toppings, smarties, crushed nuts, sprinkles, fresh strawberries and wafers	
SNICKERS MOUSSE (GF) . . . . .	9
layered chocolate mousse with salted caramel, nougat and peanuts	
ESPRESSO PANNA COTTA (V) (GFA) . . . . .	9
caramel popcorn and almond biscotti	
LEMON CURD & COCONUT SUNDAE (VE) (GFA) . . . . .	9
vegan coconut gelati, lemon curd and biscuit crumble	
GIANT COOKIE (V) . . . . .	15
baked to order (please allow 30 minutes) and served with vanilla gelati, Nutella and mixed berry compote	
HOT CHOCOLATE FLOAT . . . . .	7
brownie bits, vanilla ice cream and fresh whipped cream	
add Baileys . . . . .	5

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