



Starters

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 and Asian kewpie slaw	
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

CHIPS (V)	9
WEDGES (V)	9.5
SWEET POTATO FRIES (V)	9
PAN-FRIED VEGETABLES (VE) (GF)	10
GARDEN SALAD (VE) (GF)	7
CHIVE MASH (V) (GF)	8
GREEK POTATOES (V) (GF)	8



Veggie Eats

NOURISH BOWL (VEA) (GFA)	20
roast baby beetroots, sweet potato, black barley, feta, baby spinach and avocado topped with goji berries, pepitas, chia seeds and a mint vinaigrette	
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
TURMERIC ROASTED CAULIFLOWER (VEA) (GF)	21
beetroot hummus, quinoa salad, candied walnuts and goats chevre	

Classics

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



Chef's Selections

SPENCER GULF KING PRAWNS (GF)	35
pan-fried whole king prawns in a lemongrass and ginger marinade served with steamed basmati rice and fresh herb salad	
SEAFOOD SELECTION	42
natural oysters, Spencer Gulf king prawns (2), salt and 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, cherry tomato, garlic, chilli and white wine finished with fresh lemon and basil	
CRISPY SKIN PORK BELLY (GF)	35
white bean puree, heirloom carrots, pickled red onions and jus	
TARRAGON ROAST CHICKEN BREAST (GF)	31
romesco sauce, crispy potatoes, chorizo, fresh tarragon, roast tomatoes	
PUMPKIN & RICOTTA AGNOLOTTI PASTA (V)	25
stuffed pasta pan fried with baby spinach, pinenuts and a light tomato sugo topped with Asiago and fresh basil	
300G YEARLING RIB EYE ON THE BONE (GF)	42
rosemary and garlic rubbed rib eye served with Greek potatoes, roast tomatoes and salsa verde	

Burgers

FRIED CHICKEN BURGER	19.5
Korean fried chicken, chilli sauce and Asian slaw on a Turkish bun, served with chips	
PORTOBELLO & HALOUMI BURGER (VEA)	20
roast portobello mushroom, crumbed haloumi, beetroot hummus, oak lettuce and fresh tomato on a Turkish bun, served with chips	
TA BEEF BURGER	20
chuck mince patty, red Leicester cheese, dill pickles, pickled red onions, streaky bacon, oak lettuce and smoked paprika aioli on a Turkish burger bun, served with chips	
SALT & PEPPER CHICKEN WRAP	16.5
lettuce, tomato, cheese and aioli, served with chips	



Pizzas

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.	22
chicken, red onion, bacon, pineapple and mozzarella on a BBQ base	
MARGHERITA (V)	21
cherry tomatoes, fresh basil and buffalo mozzarella on a Napolitana base	

Dessert

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)	17
baked to order (please allow 30 minutes) vanilla gelati, Nutella and mixed berry compote	
G&T FLOAT (VE) (GF)	18
78° Sunset Gin and Fever Tree tonic with passionfruit pulp and blood orange sorbet	

