

Starters

GARLIC BREAD (V) 10	lepinja with garlic and herb butter
WARM CRUSTY BREAD (VE) 14	Extra virgin olive oil, merlot vinegar, dukkah and olives
TOMATO BRUSCHETTA (VEA) 16	balsamic cherry tomatoes, basil and feta on warm crusty bread
SALMON GRAVADLAX (GFA) 20	Rye bread, horseradish cream, caperberries and fresh lemon
GRILLED HALOUMI (V) (GFA) 17	smokey eggplant zaalouk, pita bread and fresh lemon
ARANCINI (V) 17	saffron and buffalo mozzarella arancini with romesco, basil and parmesan cheese
KOREAN FRIED CHICKEN 18	chilli sauce and Asian kewpie slaw
DUCK SPRING ROLLS 2 FOR 12 4 FOR 20	hoi sin sauce
TA TASTING PLATE (VA) 45	pumpkin hummus, Korean fried chicken, grilled haloumi, arancini served with pita, crusty bread and olives
DIPS PLATE (V) (GFA) 17	pumpkin hummus and eggplant zaalouk served with pita, crusty bread and olives
extra bread 4	
OYSTERS (GF) 1/2 DOZ. DOZ	natural 20 30 streaky bacon and Worcestershire 23 33

Sides

CHIPS (V) 9
WEDGES (V) 10
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

Schnitzels

CHICKEN OR BEEF SCHNITZEL 24	served with chips and salad
sauce 2	gravy, mushroom, green peppercorn or Diane
toppings 3	parmigiana, Kilpatrick or Hawaiian

Lighter Treats

NOURISH BOWL (VEA) (GF) 23	pumpkin hummus, rocket, spinach and quinoa with roast baby beetroots, sweet potato and turmeric cauliflower topped with feta and honey roasted nuts and seeds
FRIED AUSTRALIAN SQUID 26	calamari rings in a house made seasoning on a rocket, bocconcini, dill and heirloom tomato salad served with fresh lemon and paprika aioli
TA CLASSIC CAESAR SALAD (VA) (GFA) 21	cos lettuce, parmesan cheese, bacon and croutons with a classic Caesar dressing, poached egg and anchovies
BALSAMIC ROAST MUSHROOMS (VE) (GF) 23	Soft polenta, vine tomatoes, roast broccolini and crispy chickpeas
ADD ON 7	grilled haloumi, roast lamb, grilled chicken, Korean chicken, s&p chicken, fried squid, salmon gravadlax

Classics

RUMP STEAK 250G (GFA) 31	chips, salad and your choice of gravy
KOREAN FRIED CHICKEN 25	chilli sauce, Asian Kewpie slaw, and sweet potato fries
SALT & PEPPER CHICKEN 25	tender chicken strips battered then seasoned in salt and pepper flour served with chips, salad and aioli
FISH & CHIPS (GFA) 25	two pieces of Hoki served crumbed, battered or grilled with chips, salad and tartare sauce
ROSEMARY ROASTED LAMB SHOULDER (GFA) 28	chive mash, butternut pumpkin, broccolini, mint jelly and gravy

MAKE ME A SALAD?

Chef's Picks

SA KING PRAWNS (GFA) 36	Spanish style garlic prawns served with crispy potatoes, red wine chorizo, green olives, broccolini and crusty bread
SEAFOOD SELECTION 46	natural oysters, SA king prawns, fried squid and battered hoki served with sides
Make them bacon and Worcestershire oysters 1	
CRISPY SKIN ATLANTIC SALMON (GF) 33	poached in a Thai red coconut sauce and served with bamboo shoots, steamed jasmine rice and bok choy
MORETON BAY BUG FETTUCCINE 31	Moreton bay bug meat, red onion, heirloom tomatoes and dill in a lemon and butter sauce with fettuccine
CRISPY SKIN PORK BELLY (GF) 36	sticky Vietnamese caramel, bok choy, steamed jasmine rice and pickled red onions
TARRAGON ROAST CHICKEN BREAST (GF) 32	romesco sauce, crispy potatoes, chorizo, fresh tarragon, roast tomatoes
SPINACH & RICOTTA AGNOLOTTI PASTA (V) 26	stuffed pasta shells pan-fried with roast pumpkin, pinenuts and basil in a creamy sugo with parmesan cheese
400G RIB EYE ON THE BONE (GF) 50	rosemary and garlic rubbed rib eye served with Greek potatoes, roast tomatoes and salsa verde

Burgers

FRIED CHICKEN BURGER 21	Korean fried chicken, chilli sauce and Asian Kewpie slaw on a Turkish bun, served with chips
GRILLED HALOUMI BURGER (VEA) 20	grilled halloumi, smokey eggplant zaalouk, pickled onion and oak lettuce, served with chips
TA BEEF BURGER 22	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 18	lettuce, tomato, cheese and aioli, served with chips

Pizzas

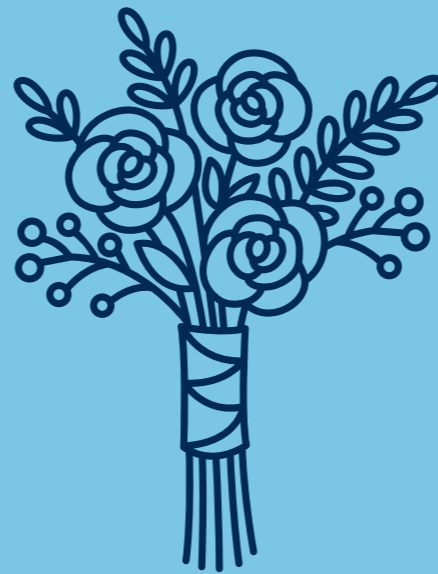
TA (VA) 23	chorizo, roast capsicum, fresh tomato, red onion, olives and mozzarella on a Napolitana base finished with fresh rocket and feta
AMERICANO 23	salami, chorizo, chilli flakes and buffalo mozzarella on a Napolitana base
BBQ CHICKEN HAWAIIAN 23	chicken, red onion, bacon, pineapple and mozzarella on a BBQ base
MARGHERITA (V) 22	cherry tomatoes, fresh basil and buffalo mozzarella on a Napolitana base

Dessert

APPLE TARTE TATIN 12	caramelised apple, shortcrust pastry and vanilla bean gelato
CHOCOLATE MOUSSE (GFA) 9	dulce de leche, whipped cream and choc chip cookies
TIRAMISU PANNA COTTA (V) (GFA) 9	espresso panna cotta, whipped mascarpone and ladyfingers
LEMON CURD & COCONUT SUNDAE (VE) (GFA) 9	vegan coconut gelati, lemon curd and gingernut crumb
TA SUPER SUNDAE (V) (GFA) 13	vanilla ice cream, chocolate and caramel toppings, smarties, crushed nuts, sprinkles, fresh strawberries and wafers
G&T FLOAT (VE) (GF) 18	78° Sunset Gin and Fever Tree tonic with passionfruit pulp and blood orange sorbet

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

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Mother's Day

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