

Starters

GARLIC BREAD (V)	12
lepinja with garlic and herb butter	
TOMATO BRUSCHETTA CAPRESE (VEA)	18
balsamic cherry tomatoes, basil pesto and bocconcini on warm crusty bread	
SMOKY BBQ WINGS	18
half dozen fried chicken wings, house-made smoky bbq sauce, slaw	
HALF KILO	
KINKAWOOKA MUSSELS (GFA)	21
tomato and garlic steamed mussels, crusty loaf, fresh parsley	
GRILLED HALLOUMI (V) (GFA)	19
chilli honey drizzle, grilled pita bread, fresh lemon	
ARANCINI (V)	18
semi-dried tomato and buffalo mozzarella arancini, basil pesto, parmesan	
JALAPEÑO & CORN FRITTERS (4) (VE) (GF)	21
pickled jalapeño and charred corn fritters, zesty coriander yoghurt, fresh lime	
TA TASTING PLATE	45
house-made garlic hummus & spicy capsicum dip, Korean buttermilk fried chicken, semi-dried tomato arancini, pita & crusty bread, mixed olives	
MEDITERRANEAN MEZZE	
PLATTER (GFA)	38
selection of cured meats, grilled and marinated artichokes, mushrooms, mixed olives, house-made garlic hummus, falafel, Greek feta, toasted breads	
DIPS PLATE (V) (GFA)	21
house-made garlic hummus & Tarama dip, mixed olives, balsamic vinegar, olive oil, toasted pita, crusty loaf	
EXTRA BREAD	5

Sides

CHIPS (V)	12
WEDGES (V)	14
SWEET POTATO FRIES (V)	14
BROCCOLINI AND BEANS, GARLIC BEURRE BLANC, TOASTED ALMONDS (VEA) (GF)	14
GREEK SALAD (VEA) (GF)	10
ROASTED GARLIC & CHIVE MASH (V) (GF)	8
ROSEMARY & SEA SALT ROASTED BABY POTATOES (V) (GFA)	11

Lighter Treats

VEGETARIAN POKE BOWL (VEA) (GF)	26
sushi rice, julienne cabbage, edamame beans, avocado, pickled ginger, carrot, radish, wasabi aioli, nori seaweed seasoning	
CAULIFLOWER SHAWARMA BOWL (VE) (GF)	26
lightly spiced and grilled cauliflower florets, brown rice, lentils, cucumber, cherry tomato, sumac red onion, rocket, toasted almonds, fresh herbs, green coconut yoghurt dressing	
TA CLASSIC CAESAR SALAD (VA) (GFA)	24
cos lettuce, parmesan, bacon, croutons, poached egg, anchovies, classic Caesar dressing	
ADD ON	
grilled chicken (GF)	7
S&P chicken	7
roast lamb (GF)	8
grilled haloumi (GF)	8
S&P squid	9
grilled soy and sesame tofu (VE) (GF)	8

Classics

KOREAN BUTTERMILK FRIED CHICKEN	30
sweet potato fries, kimchi slaw, gochujang sauce	
SALT & PEPPER CHICKEN	30
tender chicken strips battered then seasoned in salt and pepper flour, chips, salad, aioli	
FISH & CHIPS (GFA)	30
two pieces of Hoki served crumbed, battered or grilled, chips, salad, tartare sauce	
SALT & PEPPER SQUID	32
lightly seasoned in salt and pepper flour, chips, salad, aioli	
ROSEMARY ROASTED LAMB SHOULDER (GFA)	35
rosemary sea salt potatoes, honey roasted carrots, grilled broccolini, mint jelly, brown gravy	

250g Steak

\$17 EVERY THURSDAY NIGHT

RUMP STEAK 250G (GFA)	35
chips, salad and your choice of gravy	

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A proudly South Australian, family-owned business.

Chef's Picks

LEMON AND HERB CRUSTED BONE IN CHICKEN BREAST (GFA)	35
polenta crusted lemon and herb chicken breast, Mediterranean couscous salad, toasted pistachios, marjoram infused EVOO	
LAMB SHANK POT PIE	31
slow braised lamb shank meat in a rich brown gravy, flaky puff pastry, roasted garlic and chive mash, honey roasted carrots, green beans	
SEAFOOD TRIO	40
salt and pepper squid, battered Hoki, tomato and garlic steamed mussels, chips, salad, tartare	
ATLANTIC SALMON (GFA)	37
crispy skin Atlantic salmon, spiced coconut and cashew cauliflower rice, bean shoots, steamed green beans, green herb yoghurt dressing	
CRISPY SKIN PORK BELLY (GF)	35
with our house sea salt rub, parsnip purée, grilled broccolini, blistered vine tomatoes, pepperberry jus	
TOFU PAD THAI (VE) (GF)	30
soy and sesame marinated tofu, shiitake mushrooms, bean shoots, vermicelli pad Thai noodles, toasted peanuts, fried shallots, fresh coriander	
SLOW BRAISED CHICKEN AND CHORIZO RIGATONI	30
slow cooked chicken thigh, Barossa chorizo, cherry tomatoes, Swiss brown mushrooms, creamy rosé sauce, freshly grated parmesan	
500G ON THE BONE	
NEW YORK STRIPLOIN (GF)	48
with our house dry spice rub, chargrilled to your liking, hand-cut confit garlic, herb and parmesan potato wedges, grilled broccolini, green peppercorn cream sauce	

Burgers

\$18 EVERY MONDAY NIGHT

KOREAN BUTTERMILK FRIED CHICKEN BURGER	24
buttermilk fried chicken dusted in our house spice blend, kimchi slaw, gochujang sauce, Turkish bun, chips	
GARDEN VEGGIE BURGER (VE)	22
golden fried mixed bean, herb and spinach patty, tomato, oak lettuce, house-made garlic hummus, Turkish bun, chips	
TA BEEF BURGER	24
chuck mince patty, bacon, tomato, red onion, green oak lettuce, jack cheddar, truffle aioli, Turkish bun, chips	
CHICKEN CAESAR WRAP	21
cos lettuce, grilled chicken, bacon, parmesan, Caesar dressing, chips	

Schnitzels

\$15 EVERY TUESDAY NIGHT

CHICKEN SCHNITZEL	27
BEEF SCHNITZEL	28
with chips and salad	
SAUCE	3
gravy, mushroom, green peppercorn or diane	
TOPPINGS	4
parmigiana, kilpatrick or Hawaiian	

Pizzas

TA (VA)	29
Barossa smoked chorizo, roast capsicum, fresh tomato, red onion, olives, mozzarella, napolitana base, fresh rocket, feta	
PORK SAUSAGE PIZZA	27
roasted julienne fennel, light Napolitana and mozzarella base, chilli honey drizzle, fresh rocket	
BBQ MEATLOVERS	28
ground beef, leg ham, pepperoni, bacon, mozzarella, BBQ base	
SUMMER VEGETABLE PIZZA (V)	25
basil pesto and bocconcini base, roasted zucchini, baby spinach, cherry tomato, charred corn, red onion	

Dessert

APPLE & RHUBARB CRUMBLE (VEA) (GF)	15
vanilla custard, vanilla bean ice cream, fresh strawberry	
BAKED LEMON LIME CHEESECAKE (V) (GF)	14
whipped Chantilly cream, toasted coconut and pistachio crumble	
MILKYBAR BANOFFEE SEMIFREDDO (V)	15
sliced banana, dulce de leche, chocolate shard	
VANILLA CHIA PUDDING (V) (GF)	14
toasted almond flakes, goji berries, mint leaf, passionfruit jelly	
SALTED CARAMEL MINI DONUTS (V)	16
cinnamon dusted mini donuts, salted caramel gelato, chocolate fudge and caramel drizzle, fresh strawberries	

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 (DF) dairy free

*TA Bar food specials are not available for takeaway

15% surcharge applies on public holidays

Burger Night

MONDAYS

AVAILABLE DINNER

\$18

\$6.5 PINTS
SELECTED
TAP BEERS

any burger from the À la carte menu served with chips

Parmy Night

TUESDAYS

CHICKEN OR BEEF

\$15

AVAILABLE DINNER

served with chips and salad

Steak Night

THURSDAYS

250G STEAK

\$17

AVAILABLE DINNER

250g steak served with chips and salad

Burger or Bowl

+ DRINK

ANY BURGER OR BOWL

\$22

AVAILABLE EVERY LUNCH

any burger or bowl from the a la carte menu with a pint of selected beer, glass of house wine or soft drink

Quizza Me

WEDNESDAYS

2 for \$30 PIZZAS

7pm

DRINK SPECIALS & PRIZES

NO PENS, NO PAPER, JUST FUN!

Fried Chicken

SUNDAYS

FROM 11:30AM

\$15

\$6.5 MISMATCH SESSION ALE PINTS

buttermilk fried chicken served with chips & kewpie slaw