

Starters & Shares

GARLIC BREAD (V)	13
lepinja with garlic and herb butter	
WHIPPED BURRATA (V) (GFA)	19
blistered heirloom cherry tomatoes, fresh basil, garlic ciabatta	
SPANISH CHICKEN PINTXO SKEWERS (GF)	20
red chimichurri sauce	
HALF KILO KINKAWOOKA MUSSELS (GFA)	21
tomato and garlic steamed mussels, crusty loaf, fresh parsley	
MEXICAN BRISKET QUESO (GF)	21
pulled brisket, queso dip, pico de gallo, toasted corn chips	
ARANCINI (3) (V)	18
porcini mushroom and parmesan cheese arancini, garlic aioli	
ZUCCHINI & CARROT FRITTERS (4) (VE) (GF)	20
eggplant baba ganoush	
TA TASTING PLATE	46
house-made roasted garlic hommus & spicy capsicum dip, pork belly bites, Korean buttermilk fried chicken, porcini mushroom arancini, pita & crusty loaf, mixed olives	
DIPS PLATTER (GFA)	21
house-made roasted garlic hommus & spicy capsicum dip, marinated mixed olives, balsamic vinegar, olive oil, toasted pita, crusty loaf	
EXTRA BREAD	5
CHEESE PLATE (V) (GFA)	25
cheddar, brie and blue cheeses, lavosh, cashews, dried fruit	
OYSTERS (GF)	1/2 DOZ DOZ
natural	24 40
Kilpatrick	26 42

Sides

CHIPS (V)	12
WEDGES (V)	14
SWEET POTATO FRIES (V)	14
ROASTED BRUSSELS SPROUTS, SMOKY BACON, HORSERADISH CREAM (VEA) (GF)	13
ROASTED GARLIC & CHIVE MASH (V) (GF)	8

Bowls

VEGETARIAN TACO BOWL (VEA) (GF)	26
coriander and lime white rice, corn salsa, guacamole, black and kidney bean mix, mozzarella cheese, toasted corn chips, jalapeño aioli	
ROASTED VEGETABLE BUDDHA BOWL (VE) (GF)	26
roast beetroot, sweet potato, chickpeas, baby spinach, garlic hommus, tri-coloured quinoa, toasted pepitas, fried kale	
TA CLASSIC CAESAR SALAD (VA) (GFA)	25
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 soy and sesame tofu (VE) (GF)	8
Mexican-pulled beef brisket (GF)	9
S&P squid	9

Classics

SALT & PEPPER CHICKEN	30
tender chicken strips battered then seasoned in salt and pepper flour, chips, salad, aioli MAKE ME A SALAD?	
FISH & CHIPS (GFA)	30
two pieces of Hoki served crumbed, battered or grilled, chips, salad, tartare	
SALT & PEPPER SQUID	32
lightly seasoned in salt and pepper flour, chips, salad, aioli MAKE ME A SALAD?	
ROSEMARY-ROASTED LAMB SHOULDER (GFA)	36
rosemary sea salt potatoes, honey-roasted carrots, grilled broccolini, mint jelly, rich brown gravy	
SEAFOOD TRIO	42
salt & pepper squid, battered Hoki, tomato and garlic steamed mussels, chips, salad, tartare	

Schnitzels

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

Mains

KOREAN BUTTERMILK FRIED CHICKEN	30
sweet potato fries, kimchi slaw, gochujang sweet and spicy sauce	
CRISPY SKIN DUCK BREAST (GF)	36
spiced carrot purée, sautéed green beans, sweet potato crisps, sticky plum glaze	
CREAMY CHICKEN & CHORIZO POT PIE	31
slow-braised chicken, Barossa chorizo and spinach pot pie, flaky puff pastry, roasted garlic and chive mash, green beans	
ATLANTIC SALMON (GF)	38
crispy skin Atlantic salmon, kalamata olives, caper and walnut tapenade, tri-coloured quinoa, broccolini, blistered vine tomatoes	
CRISPY SKIN PORK BELLY (GF)	36
steamed white rice, bok choy, pickled daikon, fresh herbs, peanut and chilli caramel sauce	
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	
VEGAN PASTA PRIMAVERA (VE)	29
corkscrew pasta, fresh market vegetables, Italian herbs, creamy garlic cashew sauce, hint of chilli	

250g Steak

\$18

EVERY THURSDAY NIGHT

RUMP STEAK 250G (GFA)	35
chargirllled to your liking, chips, salad, your choice of gravy	
300G PORTERHOUSE (GFA)	39
chargrilled to your liking, shoestring fries with house garlic and thyme seasoning, red wine jus, chimichurri	
400G MSA RIB EYE (GF)	52
chargrilled to your liking, truffled Paris mash, sautéed brussels sprouts with crispy bacon, red onion jam, roasted garlic and herb butter	

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

*TA Bar food specials are not available for takeaway

15% surcharge applies on public holidays

Burgers

KOREAN BUTTERMILK FRIED CHICKEN BURGER	25
buttermilk fried chicken dusted in our house spice blend, kimchi slaw, gochujang sweet and spicy sauce, Turkish burger bun, chips	
GARDEN VEGGIE BURGER (VE)	23
golden-fried mixed bean, herb and spinach patty, tomato, oak lettuce, roasted garlic hommus, Turkish burger bun, chips	
TA BEEF BURGER	25
chuck mince patty, bacon jam, fried jalapeños, oak lettuce, jack cheddar, garlic aioli, Turkish burger bun, chips	
CHICKEN CAESAR WRAP	22
cos lettuce, grilled chicken, bacon, parmesan, Caesar dressing, chips	

Pizzas

TA (VA)	29
Barossa-smoked chorizo, roast capsicum, fresh tomato, red onion, olives, fresh rocket, feta, napolitana base, mozzarella	
PORK SAUSAGE (VA)	28
garlic Swiss brown mushrooms, roasted julienne fennel, truffle cream sauce, buffalo mozzarella	
BBQ MEATLOVERS	28
ground beef, leg ham, pepperoni, bacon, BBQ base, mozzarella	
MEDITERRANEAN VEGETABLE (V)	26
Jerusalem artichoke, mixed olives, roasted capsicum, oregano, chilli flakes, mozzarella, napolitana base, fresh rocket	

Dessert

WARM PEACH COBBLER (VEA) (GF)	15
vanilla bean custard, fresh strawberry	
STICKY DATE PUDDING (V)	14
butterscotch sauce, vanilla bean ice cream	
TIRAMISU PANNA COTTA (V) (GFA)	14
espresso panna cotta, chocolate-dipped lady finger biscuit, whipped mascarpone	
SALTED CARAMEL MINI DONUTS (V)	16
cinnamon-dusted mini donuts, salted caramel gelato, chocolate fudge and caramel drizzle, fresh strawberries	

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