

Starters & Shares

GARLIC BREAD (V)	13
lepinja with garlic & herb butter	
TOMATO BURRATA SALSA (V)(GFA)	21
blistered heirloom cherry tomatoes, sticky balsamic glaze, fresh basil, garlic croutons	
BBQ MEATY PORK RIBS (GF)	25
slow braised & smothered in our house BBQ sauce, kewpie slaw	
MEXICAN BRISKET QUESO (GF)	22
pulled brisket, queso dip, pico de gallo, toasted corn chips	
ARANCINI (3)(V)	18
porcini mushroom & parmesan cheese arancini, garlic aioli	
SPICED ZUCCHINI & CARROT FRITTERS (4)(VE)(GF)	19
Mexican salsa, chipotle aioli	
TA TASTING PLATE	46
house-made garlic hommus, burrata salsa, pork belly bites, buttermilk fried chicken, porcini mushroom & parmesan cheese arancini, toasted pita, garlic croutons	
DIPS PLATE (VE)(GFA)	22
house-made beetroot & white bean, garlic hommus dips served with marinated Kalamata olives, balsamic, olive oil, toasted pita, crusty loaf	
EXTRA BREAD	5
CHEESE PLATE (V)(GFA)	25
cheddar, brie, blue cheeses, lavosh, cashews, dried fruit	
OYSTERS	1/2 DOZ DOZ
natural (gf)	26 44
Kilpatrick (gf)	28 46

Sides

CHIPS (V)	12
WEDGES (V)	14
SWEET POTATO FRIES (V)	14
GRILLED STONE FRUIT SALAD (V)(GF)	13
rocket, whipped ricotta & chilli honey drizzle	
ROASTED GARLIC & CHIVE MASH (V)(GF)	8

Bowls

TACO BOWL (VEA)(GF)	26
lime & coriander jasmine rice, corn salsa, guacamole, black & kidney bean mix, mozzarella cheese, toasted corn chips, jalapeño aioli	
NOURISH BOWL (VE)(GF)	26
roasted sweet potato, chickpeas, blistered cherry tomatoes, baby spinach, garlic hommus, tri-coloured quinoa, honey mustard sauce, toasted pepitas, fried kale	
TA CLASSIC CAESAR SALAD (VA)(GFA)	25
cos lettuce, parmesan cheese, bacon, croutons, Caesar dressing, poached egg, anchovies	
ADD ON	
grilled chicken (gf)	7
S&P chicken	7
roast lamb (gf)	8
grilled sticky soy & sesame tofu (ve)(gf)	8
S&P squid	9
Mexican pulled beef brisket	9

Classics

SALT & PEPPER CHICKEN	30
tender chicken strips battered then seasoned in salt & 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 & pepper flour, chips, salad, aioli MAKE ME A SALAD?	
ROSEMARY ROASTED LAMB SHOULDER (GFA)	37
rosemary sea salt potatoes, roasted butternut pumpkin, grilled broccolini, mint jelly, rich brown gravy	

Schnitzels

\$16 EVERY TUESDAY NIGHT

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

Mains

BUTTERMILK FRIED CHICKEN	30
buttermilk fried chicken dusted in our house spice blend, sweet potato fries, honey mustard slaw, dill pickles, chipotle aioli	
CRISPY SKIN DUCK BREAST (GF)	38
miso pumpkin purée, sautéed green beans, pickled red onion salad	
FETTUCINE GAMBERI	36
Australian prawn cutlets, smoked chorizo, cherry tomatoes, garlic, fresh dill, lemon zest	
PAN SEARED NT BARRAMUNDI (GF)	37
Jamaican jerk spiced Barramundi, roasted baby carrots, charred corn salsa, lime & coriander jasmine rice	
CRISPY SKIN PORK BELLY (GF)	37
roasted garlic soft polenta, chargrilled greens, red wine jus	
COCONUT TOFU CURRY (VE)(GFA)	31
coconut, chickpea & spinach curry, jasmine rice, bok choy, toasted roti bread	
STUFFED BUTTERNUT PUMPKIN (VE)(GF)	29
roasted butternut pumpkin, brown rice, black beans, corn, dried cranberries, toasted pepitas, avocado, beetroot & white bean purée	

250g Steak

\$18

EVERY THURSDAY NIGHT

250G RUMP STEAK (GFA)	36
chargrilled to your liking, chips, salad, gravy	
300G PORTERHOUSE (GFA)	41
chargrilled to your liking, shoestring fries, house garlic & thyme seasoning, red wine jus, chimichurri	
400G MSA RIB EYE (GF)	54
chargrilled to your liking, duck fat kipfler potatoes, blistered vine cherry tomatoes, red wine jus, bearnaise	

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

BUTTERMILK FRIED CHICKEN BURGER	25
buttermilk fried chicken dusted in our house spice blend, rasher bacon, cheddar cheese, honey mustard slaw, Turkish burger bun, chips	
GARDEN VEGGIE BURGER (VE)	23
golden-fried mixed bean, herb & spinach patty, tomato, oak lettuce, beetroot & white bean hommus, Turkish burger bun, chips	
TA BEEF BURGER	26
chuck mince patty, rasher bacon, red onion 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)	30
Barossa-smoked chorizo, roasted capsicum, fresh tomato, red onion, olives, feta, napolitana base, mozzarella, fresh rocket	
TANDOORI CHICKEN PIZZA (VA)	29
tandoori marinated chicken breast, roasted capsicum, red onion, napolitana base, mozzarella, mint yoghurt	
BBQ MEATLOVERS	29
ground beef, leg ham, pepperoni, bacon, BBQ sauce base, mozzarella	
MEDITERRANEAN VEGETABLE (V)	27
Jerusalem artichoke, kalamata olives, roasted capsicum, oregano, chilli flakes, napolitana base, mozzarella, fresh rocket	

Dessert

MIXED BERRY ETON MESS (VEA)(GF)	15
whipped coconut yoghurt, mixed berry compote, peanut butter, toasted seeds	
LEMON MERINGUE TART (V)	15
lemon curd, torched meringue in a sweet tart shell, chantilly cream, fresh strawberry	
NUTELLA PANNA COTTA (V)(GFA)	14
chocolate wafer rolls, toasted crushed hazelnuts, chantilly cream	
MINI CHURROS (V)	18
cinnamon-dusted mini churros, salted caramel dipping sauce, fresh strawberries	

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