

 **ROTISSERIE** 

The hero of our kitchen!  
 Perfectly paired with a  
 great beer.

**FROM THE SPIT**

**Saltgrass Lamb** ..... 27  
 300g shawarma spiced, slow cooked,  
 carved and served with toasted seeds  
 and yoghurt (gf)

**Murray Valley Porchetta** ..... 27  
 300g house-spiced, dried, rolled and  
 served with pickled fennel and  
 rocket leaves (gf)

**Fleurieu Free Range Chicken**  
 Seasoned with Taphouse rub and  
 served with brioche stuffing (gf)  
 Half chicken ..... 25  
 Whole..... 50

**Let our chefs make  
 your dining experience  
 memorable!**

**Feed Me ..... 55pp**  
 3 shared courses with  
 multiple items, chosen by  
 our Taphouse chef

**Feeling hungry? Add  
 an extra course to the  
 Feed Me menu .. 10 pp**

The Feed Me is compulsory for any  
 restaurant booking of 10 people or more

**ROTISSERIE ROLLS 20.0**

**Chicken Roll**  
 Taphouse slaw, avocado salsa  
 and chipotle

**Pork Roll**  
 Fermented apple, salad leaves  
 and chipotle

All rolls served with fries

**SIDES**

**Gem Lettuce** ..... 9.5  
 Pickled onion, truss tomato and caramel  
 balsamic (v) (gf) (vegan)

**Glazed Roasted Pumpkin** ..... 9.5  
 Yoghurt and toasted seeds (v) (gf)

**Taphouse Apple Slaw** ..... 9.5  
 Chipotle mayo and white BBQ sauce  
 (v) (gf)

**Grilled Greens** ..... 9.5  
 Seasonal greens tossed with preserved  
 lemon and almonds (gf)

**Roasted Cauliflower** ..... 9.5  
 Miso and apple butter and native bush  
 dukkah (gf)

**Roasted Chat Potatoes** ..... 9.5  
 Olsson's kosher salt and sherry vinegar  
 (v) (gf)

**Truffle & Parmesan Fries** ..... 9.5  
 (v)

(v) vegetarian (gf) gluten free  
 (gfo) gluten free option

## SHARED Available 11am-3pm and 5pm-9pm

**Salt & Pepper Tofu** 19  
Pickled vegetables and fruits, native herbs,  
cold pressed olive oil and sherry vinegar (v) (gf)  
(vegan)

**Roasted Salad** 20  
Selection of seasonal heirloom vegetables with  
freakah, barley & sprouted legumes, native herbs  
and yoghurt (v) (gfo) (vegan o)

**Confit King Mushroom** 24  
Barossa oyster mushroom, wild rice, puffed rice  
and salsa verde (v) (gfo) (vegan o)

**Yellow Fin Kingfish Crudo** 20  
Pressed watermelon, citrus segments, pickled  
onion, first press olive oil and sumac spice (gf)

**Milk-poached Veal** 24  
Seared with coffee rub, served with tuna  
croquette, white BBQ sauce, cured caper leaves,  
preserved lemon and lemon cheek

**Smoked Salted Cod** 27  
Fennel, black radish, Dirt(y) red lentils, black  
garlic chips and baby leaves (gf)

## ALL DAY FOOD Available 11:30am – 9pm

**Housemade Dips (3) with Bread** 15  
(gfo)

**Truffle & Parmesan Fries** 9.5  
(v)

**Traeger Smoked Wings** 15  
with BBQ sauce (gf)

**Southern Fried mushrooms** 12  
with 'Bama' sauce (v) (vegan)

**South Australian Baby Squid** 20  
Dusted and fried with apple, kolharbi,  
rocket leaves and fermented chili butter (gf)

**Haloumi** 17  
Panzanella roasted capsicum, heirloom tomato,  
basil, sea parsley and sourdough (v) (gfo)

**Beef Chips** 20  
Texas-style smoked brisket, pressed, crumbed  
then fried and served with BBQ sauce

**Charcuterie Board** 30  
Local smoked and cured meats, South Australian  
olives, house made pickled vegetables, marinated  
fetta and bread (gfo)

## KIDS (UP TO 12 YEARS)

*All kids meals are served with a small drink  
and a house-made choc top ice cream*

**Choice of Rotisserie Meat** 14  
Fries and salad

**Fish Fingers** 14  
Fries and salad

## DESSERTS

**Beeramis** 14  
Marscapone sabayon with sponge fingers dipped  
in stout syrup

**Pipsqueak Cheesecake** 14  
Salted caramel ice cream

**Cheese Plate** 27  
Locally made cheeses, housemade bark and  
fruit paste

(v) vegetarian (gf) gluten free (gfo) gluten free option

*\*Allergies We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.*

FESTIVAL DRIVE, ADELAIDE, SA 5000

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