



ROTISSERIE



The hero of our kitchen and the reason our chefs get out of bed each day! Perfectly paired with a great beer.

FROM THE SPIT

Fleurieu Free-Range Chicken
Spiced sea salt rub (gf)

PAIR WITH - LITTLE CREATURES PILSNER

Rolled Lamb Forequarter
Garlic, wild thyme
& olive oil (gf)

PAIR WITH - JAMES SQUIRE AMBER ALE

Murray Valley Pork Belly
Spiced & rolled porchetta (gf)

PAIR WITH - KOSCIUSZKO PALE

Add Taphouse Beef Jus 5

200g Select one of the meats from the spit
and one choice from sides **25.5 pp**

Let our chefs make your
dining experience simple.

Feed Me 45 pp

Chef's selection of shared
items, rotisserie & sides

or just

**Let The Kitchen
Feed Me 70 pp**

**ROTISSERIE
ROLLS** **17.5**

All served with fries

Chicken Roll

Taphouse slaw, avocado
salsa, chipotle aioli

Lamb Roll

Mustard leaves, pickle
fennel, mint, aioli

Pork Roll

Fermented apple, salad
leaves & chipotle aioli

SIDES

Gem Lettuce 8.5
Shallot onion, truss tomato,
caramel balsamic (v) (gf)

**Agave Glazed Roasted
Pumpkin** 8.5
Yogurt & toasted seeds (v) (gf)

Taphouse Coleslaw 8.5
Fresh herbs, tomato
& cider dressing (v) (gf)

Grilled Greens 8.5
Preserved lemon &
almonds (v) (gf)

Roasted Chat Potatoes 8.5
Salt & malt vinegar (v) (gfo)

Roasted Cauliflower 8.5
Dukkah, miso & apple
butter (v) (gfo)

SHARED

Housemade Dips (3) w/ Bread	15
(v) (gfo)	
Truffle & Parmesan Fries (v)	9
Beef Chips	19.5
Pressed yoder smoked beef brisket crumbed & fried with Taphouse bbq sauce	
Spencer Gulf Hirmasa Kingfish Ceviche	19.5
78 degree gin, river mint, finger lime caviar (gf)	
Fried Chicken Wings	14
Hot sauce or (soft) sauce	
Crumbed & Spiced Swiss Mushrooms	10
White bama sauce (v)	
Gulf Baby Squid	18
Dusted & fried, fermented apple, garlic chips, kohlrabi, rocket & chili butter	
Milk Poached Veal	24
Coffee rubbed veal, tuna croquettes, bama dressing, caper leaves & crispy kale	
Grilled Halloumi	16.5
Warm white bean puree, pickled pumpkin, oven dried tomato & salad leaves (gf)	
Charcuterie Board	29.5
Local smoked & cured meats, SA olives, house pickled vegetables, marinated feta, artisan style breads (gfo)	

KIDS (UP TO 12 YEARS)

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

Choice of Rotisserie Meat	13.5
Fries and salad	
Fish Fingers	13.5
Fries and salad	

MAINS

Beef	36
Tenderloin cooked to 59 degrees, seared, skordalia, burnt pickle onion, fried onion, leaves (gf)	
Murray Gold Cod	27
Creamed leeks, malt onions, green beans, red elk leaves (gfo)	
Roasted Salad	19
Roasted carrots, golden beets, fennel, black rice, pearl barley, toasted seeds, fresh herbs & warm native mint yogurt (v) add chicken 5	
Salt & Pepper Tofu	19
Pressed watermelon, pickled zucchini, orange & mandarin segments, shallots, radish, fresh herbs (v) (gf) add chicken 5 (gf)	
Vego Sandwich	21
Halloumi, fried mushrooms, onion jam, salad leaves, pickles & fries (v)	

DESSERTS

Beeramisu	13
Mascarpone sabayon, sponge fingers, stout (v)	
Taphouse Seasonal Meringue	14
Clotted cream, beer syrup	
Pipsqueak Cheesecake	13
Salted caramel & apple ice cream	
Sorbet & Seasonal Fruit	12
Ask our staff for today's selection	
Cheese Plate	27
Adelaide Hills, McLaren Vale & Barossa Cheese's, Housemade Bark, Local Fruit Paste (gfo)	
(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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