

# FOOD MENU

A NOTE FROM OUR HEAD CHEF, SOL BORLONGAN

"This menu was lovingly crafted with my cooking philosophy of "simple ingredients, balanced to perfection". My personal favourites are the Prawn Skewers and the Chicken Wings. Please enjoy your time at "Our House" and feel free to say hello!"

MALT SHOVEL TAPHOUSE

Festival Drive, Adelaide 5000



## SMALL EATS

Three plates | 38  
Four plates | 48  
Five plates | 58

**TRIO OF DIPS** | 13  
Hummus, eggplant & beetroot dips served with grilled pita bread | DFO GFO V

**CRISPY PORTOBELLO MUSHROOMS** | 13  
Southern-style fried mushrooms served with pickled cucumber & bama sauce | DF VG

**BURRATA** | 18  
Italian classic served with heirloom tomato, pickled melon, olives and pine nuts dressed in a balsamic reduction | GF V

**SEASONAL VEGETABLE TEMPURA** | 14  
Roasted nori-fried tempura seasonal vegetables served with tomato chutney | DF V

**ARANCINI BITES** | 14  
Pumpkin & goat cheese arancini served with napoletana sauce, garnished with shaved pecorino | GFO V

**SMOKED STICKY CHICKEN WINGS** | 16  
House rub marinated wings tossed in a citrus glaze served with pickles & BBQ mayo | DF

**SKEWERED GRILLED PRAWNS (3)** | 17  
BBQ prawns served with black garlic chilli butter, grilled green onion & pickled fennel | GF

**CALAMARI** | 16  
Served with hibachi yum yum sauce | DF

**PORK TACOS** | 17  
Two rotisserie pork tacos, fresh avocado, jalapenos, pico de gallo, pickled onion & adobo mayo

## FEAST PLATTER

For two | 95  
For four | 160



Murray Valley roasted pork  
Free range house-seasoned roasted chicken

Medium rare pasture-fed striploin

Baby chat potatoes and roasted seasonal vegetables

### SELECT TWO SAUCES

Red wine jus  
Buttery hot sauce  
Warm mustard  
Traditional gravy

## PLATTER FOR TWO

**CHEESE BOARD** | 30  
Local artisan cheese, Beerenberg jam & fresh berries served with crackers | GFO V

**SALUMI PLATTER** | 35  
Cured smoked meats, olives, local preserves, pickles & grilled pita

## STEAKS

Steaks are served medium rare with your choice of side & sauce

**WAGYU RUMP 300GM** | 59  
Marble rating 5+ | DF GF

**NEW YORK CUT STRIPLOIN 300GM** | 49  
Pasture fed | DF GF

### SELECT ONE SIDE

Mashed potato  
Chips  
Baby chat potatoes

### SELECT ONE SAUCE

Red wine jus  
Buttery hot sauce  
Warm mustard  
Traditional gravy | GF

## MAIN PLATES

**SMOKED OX CHEEK ON SOURDOUGH BAGUETTE** | 28  
Eight-hour smoked & slow-cooked ox cheek, bone marrow spread, bread & butter pickles served with chips | DF

**PULLED CHICKEN ROLL** | 25  
Pulled rotisserie chicken, chipotle mayo & slaw served with chips | DF

**SOBA NOODLE SALAD** | 25  
Edamame, soba noodle & cabbage salad with peanut dressing | DF VG

**ROTISSERIE CHICKEN** | 28  
Served with roasted vegetables & traditional gravy | DF

**GRILLED LAMB CUTLETS (3)** | 32  
Served with mashed potato & warm mustard dressing | GF

**FISH & CHIPS** | 30  
Ale battered fish fillets, slaw & tartare served with chips | DF

**FISH OF THE DAY** | 30  
Market fish, fresh leafy salad & roasted chat potatoes | DFO GFO

DF Dairy Free | DFO Dairy Free Option | GF Gluten Free | GFO Gluten Free Option | VG Vegan | VGO Vegan Option | V Vegetarian  
\*Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients

## ON THE SIDE

**ROASTED SEASONAL VEGETABLES** | 10.5  
Seasonal vegetables roasted with sweet miso butter & pecans | GF V

**TRUFFLE PARMESAN FRIES** | 10.5

**ROASTED BABY CHAT POTATOES** | 10.5  
Roasted in duck fat, tossed in brown malt vinegar & bacon salt

**HOUSE MADE SLAW** | 9.5  
Shredded red cabbage, carrot, green apple & white BBQ sauce | DF GF V

**GARDEN LEAFY SALAD** | 9.5  
Fresh mixed greens & pear dressed with mustard vinaigrette | DF GF VG

**BUTTERY MASHED POTATO** | 9.5

## SOMETHING SWEET

**BASQUE CHEESECAKE** | 15  
Served with berry compote

**WATERMELON SORBET** | 15  
With a side of coconut sago | DF GF VG

**STOUT CHOCOLATE TART** | 15  
Topped with double cream

## KIDS

Served with kids soft drink

**CRISPY CHICKEN & CHIPS** | 14

**KIDS PORK TACO & CHIPS** | 14

**BATTERED FISH & CHIPS** | 14

**KIDS DESSERT** | 5  
Vanilla ice-cream & chocolate sprinkles

# BEVERAGE LIST

## CHAMPAGNE

	GL	BTL
Veuve Clicquot Yellow Label <i>Champagne, France</i>	-	125
Dom Perignon <i>Champagne, France</i>	-	380
Moet & Chandon Brut Imperial <i>Champagne, France</i>	26	115

## SPARKLING

	GL	BTL
The Lane Lois Blanc de Blancs <i>Adelaide Hills</i>	12	54
Billy Button Prosecco <i>Alpine Valleys</i>	12	54
Mollydooker "Miss Molly" Sparkling Shiraz <i>McLaren Vale</i>	12	54

## WHITE

	GL	BTL
Shaw + Smith Sauvignon Blanc <i>Adelaide Hills</i>	14	60
Groom Sauvignon Blanc <i>Adelaide Hills</i>	11	52
Shut the Gate Rosie's Patch Riesling <i>Clare Valley</i>	11	52
Jim Barry The Atherley Riesling <i>Clare Valley</i>	13	56
Turon Chardonnay <i>Adelaide Hills</i>	14	60
Karrawatta "Anth's Garden" Chardonnay <i>Adelaide Hills</i>	11	52
Sophie's Hill Pinot Grigio <i>Adelaide Hills</i>	12	54
Coriole Chenin Blanc <i>McLaren Vale</i>	12	54

## ROSÉ

	GL	BTL
Hustle & Vine The Rosé That Grew From Concrete <i>Adelaide Hills</i>	14	60
Longview Nebbiolo Rosato <i>Adelaide Hills</i>	11	52
Vanguardist V Rosé <i>McLaren Vale</i>	-	85
Trio Rosé Magnum <i>Paracombe</i>	-	95

## RED

	GL	BTL
Edenflo Candy Lane Light Red Blend <i>Barossa Valley (served chilled)</i>	12	54
Mollydooker Boxer Shiraz <i>McLaren Vale</i>	16	70
Spinifex Miette Shiraz <i>Barossa Valley</i>	11	52
Yalumba Bush Vine Grenache <i>Barossa Valley</i>	15	63
Alpha Box & Dice toZzo Sangiovese <i>Adelaide Hills</i>	14	60
Jim Barry The Cover Drive Cabernet Sauvignon <i>Clare Valley</i>	11	52
Running with Bulls Tempranillo <i>Barossa Valley</i>	11	52
Paracombe Pinot Noir <i>Adelaide Hills</i>	11	52
Torbreck The Steading GSM <i>Barossa Valley</i>	-	110

## TAP BEER

	Pint	Imperial
Hahn Superdry	10.8	13.8
Stone & Wood Green Coast Lager	12.3	16.3
Stone & Wood Pacific Ale	12.3	16.3
Stone & Wood Cloudy Pale Ale	12.3	16.3
Little Creatures Pacific Ale	11.9	15.9
Fixation Little Ray Hazy IPA	12.3	16.3
White Rabbit Dark Ale	11.9	15.9
Little Dragon Ginger Beer	12.3	16.3
Little Creatures Pipsqueak Cider	11.9	15.9

Ask our friendly staff for our latest exclusive pours and rotating guest tap selection

## BEER PADDLES

Your choice of four tap beers served on a paddle for you to enjoy | 17

## SPIRITS

Smirnoff Vodka	12.5
Gordons Gin	12.5
Johnnie Walker Red Label	12.5
Bulliet Bourbon	12.5
El Jimador Tequila	12.5

Ask our friendly staff for our extended spirit and RTD selection

## NON-ALCOHOLIC

Coca Cola Soft Drinks	5.5
Juice - Orange, Apple or Pineapple	6.5
James Squire Zero	10.5
Wolf Blass Zero Wine - Sparkling NV, Sauvignon Blanc or Shiraz	10.5

## TAP COCKTAILS

<b>PINK MARTINI</b> A fruity blend of juicy raspberry and tart lemon, with red berries and a sweet taste of gin	17
<b>STRAWBERRY DAIQUIRI</b> Our daiquiri is a delicious mix of strawberries, white rum and lime	17
<b>ESPRESSO MARTINI</b> A rich and smooth coffee flavoured cocktail with characteristic vanilla and chocolate notes, made with vodka	17
<b>PASSIONFRUIT MARTINI</b> Vodka combined with juicy passionfruit and lime is balanced with smooth notes of vanilla and marshmallow	17

## SPRITZ COCKTAILS

	GL	JUG
<b>APEROL SPRITZ</b> Summer classic, a glowing fusion between bitter orange and prosecco	18	34
<b>ELDERFLOWER SPRITZ</b> A refreshing spritz with fresh mint, lime, elderflower liqueur, prosecco and soda	18	34
<b>PAMPELLE SPRITZ</b> Our spin on a classic, blend of bittersweet essence of ruby red grapefruit and prosecco	18	34
<b>818 PASSIONFRUIT PUNCH</b> Enjoy this fresh & fruity blend of 818 tequila blanco, passionfruit and pineapple	19	-

## MOCKTAILS

<b>CHERRYPOP</b> Maraschino cherry and grapefruit built into a refreshing soda	12
<b>SUNRISE SLING</b> Strawberries, orange and pineapple built into a tropical delight	12
<b>MINTED LIME REFRESHER</b> Zesty ginger ale, tangy lime juice with fresh mint creating a refreshing drink	12