

FOOD MENU



HOST YOUR NEXT FUNCTION AT OUR HOUSE
where great company meets the best craft beer & shared plates!

MALT SHOVEL TAPHOUSE

Festival Drive, Adelaide 5000



SMALL EATS

Three plates | 50
Four plates | 60
Five plates | 70

DUO OF DIPS | 16
Hummus and roasted beetroot dips served with house made grilled Turkish bread | **DFO GFO V**

CRISPY MUSHROOM BITES | 17
Southern style portobello mushrooms served with tangy pickled cucumber & our signature Alabama sauce | **DF V**

ARANCINI | 16
Golden fried arancini, filled with caponata served with garlic mayo & shaved pecorino | **DFO GFO V**

SEASONED POTATO CHIPS | 12
Tossed in saltbush salt & vinegar | **DF VG**

PORK TACOS (2) | 19
Grilled pork, adobo mayonnaise, fresh avocado, pico de gallo, pickled onion, jalapenos | **DF**

BBQ WINGS | 18
Juicy chicken wings tossed in sweet hickory BBQ sauce, served with pickles & a side of white BBQ sauce | **DF GF**

CITRUS CURED KINGFISH (A) | 18
Ginger lime miso, roasted heirloom beets, orange & hazelnut | **DF GF**

SALT AND PEPPER SQUID (I) | 18
Hibachi yum yum sauce | **DF**

LAMB KOFTA (2) | 18
Hand chopped chimichurri | **DF GF**

ROASTED BEET & PISTACHIO SALAD | 16
Buffalo feta, baby spinach, toasted pistachios & dried cranberries with balsamic dressing | **DFO GF V**

FEAST PLATTER

For two | 99
For four | 179



Murray Valley roasted pork lechon | **DF GF**

Free range house-seasoned rotisserie chicken | **DF GF**

Medium rare pasture-fed porterhouse steak | **DFO GF**

Baby chat potatoes & roasted seasonal vegetables | **DFO GF**

CHOICE OF TWO SAUCES

Traditional gravy | **DF**

Rosemary jus | **DF GF**

Fiery hot sauce | **GF**

Alabama BBQ sauce | **DF GF**

PLATTERS FOR TWO

SALUMI PLATE | 33
Cured smoked meats, olives, local preserves, pickles & house made Turkish bread | **GFO**

CHEESE BOARD | 35
Local artisan cheese, Beerenberg jam, seasonal fruit, nuts & crackers | **GFO V**

GRAZING PLATE | 45
Selection of cured and smoked meats, cheeses, olives, local preserves, pickles & grilled Turkish bread | **GFO**

ROTISSERIE CHICKEN FEAST | 65
Free range whole chicken served with baby chat potatoes & roasted seasonal vegetables with a side of traditional gravy | **DFO GFO**

STEAKS

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

NEW YORK CUT STRIPLOIN 300GM | **DF GF** | 57

ORGANIC SCOTCH FILLET 300GM | **DF GF** | 47
Grass-fed

SELECT ONE SIDE

Roasted seasonal vegetables | **DFO GF**

Chips | **V**

Pear salad | **DF GF VG**

SELECT ONE SAUCE

Traditional gravy | **DF**

Rosemary jus | **DF GF**

Fiery hot sauce | **GF**

Alabama BBQ sauce | **DF GF**

MAIN PLATES

LAMB CUTLETS (3) | 40
with grilled zucchini, skordalia & rosemary jus | **DFO GF**
Add Cutlet | 10

WAGYU STEAK & BRIE BAGEL | 31
Medium rare wagyu steak, caramelised onions, triple cream brie & arugula served with crispy chips

SPAGHETTI FRESCO | 29
Roasted cherry tomatoes, capers, garlic, fresh chili & Parmigiano Reggiano | **DFO V**
Add prawns (M) | 4

PACIFIC ALE FISH & CHIPS (A) | 30
Stone & Wood Pacific Ale battered local flathead fillets & tartare served with crispy chips | **DF GFO**

BARRAMUNDI (A) | 34
Pan fried wild caught barramundi, couscous, sweet potato, butter beans & cavolo nero | **GFO DFO**

ROTISSERIE CHICKEN | 30
Rotisserie chicken served with crispy chips, green salad & gravy | **DFO GFO**

CHICKEN & GRAVY ROLL | 29
Pulled rotisserie chicken on a toasted panini, traditional gravy served with pickles and crispy chips

NOODLE SALAD BOWL
Your choice of protein served with vermicelli noodles, cabbage salad, crispy shallots, with Asian dressing | **DF GF VGO**

Tofu | **DF VG** | 28
Rotisserie chicken | **DF GF** | 30
Roast pork | **DF GF** | 30

ON THE SIDE

PEAR SALAD | 12
Fresh mixed greens & pear dressed with roasted sesame with tahini dressing | **DF GF VG**

BLACKENED BROCCOLINI | 12
Fermented soybean butter, roasted almonds | **GF DFO V**

ROASTED CHAT POTATOES | 12
Roasted baby chat potatoes, tossed in truffle oil & parmesan | **DFO GF V**

SOMETHING SWEET

WARM CHOCOLATE FONDANT | 15
A rich chocolate fondant with a gooey lava centre | **V**

BAKED LEMON CHEESECAKE | 15
Buttery biscuit crust, rich cream cheese, drizzled with tangy lemon sauce | **V**

AFFOGATO | 12
Vanilla ice cream with a shot of espresso coffee | **GF V**

KIDS

Kids meals (under 12) served with tomato sauce

TEMPURA CHICKEN & CHIPS | 16

KIDS PORK TACO & CHIPS | 16

BATTERED FISH (I) & CHIPS | 16

KIDS ICE CREAM | 5
Vanilla ice cream with shaved chocolate

DF Dairy Free | **DFO** Dairy Free Option | **GF** Gluten Free | **GFO** Gluten Free Option | **VG** Vegan | **VGO** Vegan Option | **V** Vegetarian **Seafood Origins** - (A) Australian | (I) Imported | (M) Mixed origin (the dish includes both Australian and imported seafood) *Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients

BEVERAGE LIST

HAPPY HOUR & DAILY SPECIALS



CHAMPAGNE

	150ml	Btl
G H Mumm Cordon Rouge <i>Champagne, France</i>	25	110
Pol Roger <i>Champagne, France</i>	-	130

SPARKLING

	150ml	Btl
The Lane Lois Blanc de Blancs <i>Adelaide Hills</i>	14	60
Grant Burge Prosecco <i>Barossa Region</i>	14	60
Mollydooker “Miss Molly” Sparkling Shiraz <i>McLaren Vale</i>	15	62

WHITE

	150ml	250ml	Btl
Shaw + Smith Sauvignon Blanc <i>Adelaide Hills</i>	15.5	22	66
Sidewood Sauvignon Blanc <i>Adelaide Hills</i>	14	20	60
Jim Barry Watervale Riesling <i>Clare Valley</i>	15	21	62
Hancock Chenin Blanc <i>McLaren Vale</i>	14	20	60
Grant Burge Pearl Pinot Gris <i>Adelaide Hills</i>	14	20	60
Mars Needs Moscato <i>Barossa Valley</i>	14	20	60
The Lane Vineyard Chardonnay <i>Adelaide Hills</i>	15.5	22	66
Shaw + Smith M3 Chardonnay <i>Adelaide Hills</i>	-	-	80

ROSÉ

	150ml	250ml	Btl
Turkey Flat Rose <i>Barossa Valley</i>	14	20	60
Hugh Hamilton “Floozie” Sangiovese Grenache Rosé <i>McLaren Vale</i>	15.5	22	66

RED

	150ml	250ml	Btl
Ashton Hills Picadilly Pinot Noir <i>Adelaide Hills</i>	15.5	22	66
Running with Bulls Tempranillo <i>Barossa Valley</i>	14	20	60
Yangarra Circle Grenache <i>McLaren Vale</i>	15.5	22	66
Hentley Farm Villain & Vixen GSM <i>Barossa Valley</i>	15.5	22	66
O’Leary Nero D’avola <i>McLaren Vale</i>	15.5	22	66
Jim Barry Cover Drive Cabernet Sauvignon <i>Clare Valley</i>	14	20	60
Yalumba The Signature Cabernet Sauvignon Shiraz <i>Barossa Valley</i>	-	-	110
Langmeil Valley Floor Shiraz <i>Barossa Valley</i>	15.5	22	66
St Hallett Garden of Eden Shiraz <i>Barossa Valley</i>	14	20	60
Hugh Hamilton “Black Ops” Shiraz <i>McLaren Vale</i>	-	-	80

ON TAP

	Pint	Imperial
Hahn Superdry	12.5	15.2
Stone & Wood Pacific Ale	13.5	16.2
Guinness	-	16.2
Kirin Ichiban	13.5	16.2
Heineken	13.5	16.2
James Squire Lashes Pale Ale	13.5	16.2
White Rabbit Dark Ale	13.5	16.2
Little Creatures Pipsqueak Cider	14.5	17.2
Little Dragon Ginger Beer	14.5	17.2
James Squire Lemon Squash	14.5	17.2
South Ave Seltzer	14.5	17.2

Ask our friendly staff for our latest exclusive pours

BEER PADDLES

Choice of four tap beers served on a paddle | 18

SPIRITS & RTD’S

House Spirits	13.9
South Ave Seltzer	15.5
Hard Rated	15.5

NON-ALCOHOLIC

Coca Cola Soft Drinks	6.2
Juice - Orange, Apple or Pineapple	6.2
Heineken 0.0	11.5
Non-alcoholic Wine - Sparkling, Sauvignon Blanc, Shiraz	10

COCKTAILS

PEACH MOJITO	19
SPICY MANGO MARGARITA	20
ESPRESSO MARTINI	22
RUBY ICED TEA	22

SPRITZ

	Gl	Jug
APEROL Prosecco, soda, orange	20	42
HUGO Elderflower liqueur, prosecco, soda, mint	20	42
LIMONCELLO Ambra limoncello, prosecco, soda, lemon	20	42
SARTI Blood orange, mango & passionfruit aperitif, prosecco, soda, orange	20	42
WATERMELON SQUEEZE 23rd St gin, watermelon and apple	20	42

MOCKTAILS

SUNRISE SLING Strawberries, orange and pineapple built into a tropical delight	13
PINEAPPLE DREAM A refreshing, creamy blend of pineapple juice, coconut cream and ice	13

ADD A SHOT TO ANY MOCKTAIL TO MAKE IT A COCKTAIL | 8