



FUNCTION PACK

WELCOME TO THE MALT SHOVEL TAPHOUSE

Malt Shovel Taphouse is nestled on the banks of the River Torrens, known to the Kaurna people as Karrawirraparri (Red Gum Forest River).

With indoor and outdoor spaces and jaw dropping views of the riverbank, leafy parklands and iconic Adelaide Oval, The Taphouse is the perfect setting for your next event.

Our team's approach to great event experiences starts with our passion for craft beer and exceptional food.

Our commitment to quality is such that the Malt Shovel Taphouse was crowned winner of the Draught Beer Quality Award at the AHA SA Awards for Excellence in 2021, 2022, 2024 and 2025.

Whether you're planning an intimate sit-down dinner in our restaurant or drinks in the fresh air of the terrace, the team at the Taphouse is set to bring your vision to life.





FLEXIBLE EVENT SPACES IN AN UNFORGETTABLE LOCATION

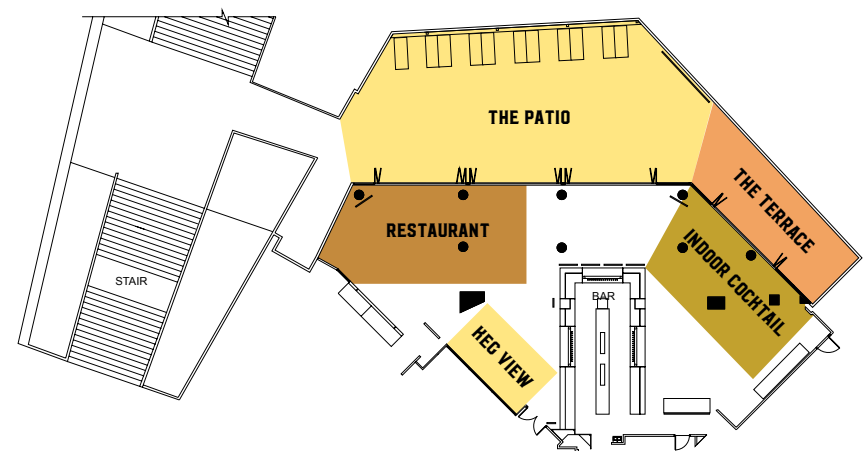
Our riverside location offers your guests the convenience of the riverbank precinct, while feeling secluded from the hustle and bustle of the city.

With a range of indoor and outdoor spaces available, The Taphouse can be transformed to meet each event's requirements.

Take over the whole venue for a capacity of up to 500 guests, choose from our range of spaces, or speak to the team to build your own customised experience.

The venue is available for exclusive hire on Mondays and Tuesdays, with other days available upon request and subject to negotiation.

While we do not offer private rooms for hire, we can accommodate your event by sectioning off a dedicated area within the venue to create a more intimate and tailored experience.



OUTDOORS AT THE TAPHOUSE

Our most popular area overlooking the River Torrens is versatile and stylish, with a new louvred roof allowing sunshine and fresh air as well as the option to lower the block out blinds to provide protection from the elements.

Take over the outdoor Patio or choose our Terrace for smaller gatherings. Designed for stand-up events, both spaces feature stylish cocktail furniture and shade, with the patio covered by a louvred roof for flexible protection, and the Terrace fitted with umbrellas over each table for relaxed comfort. Not to mention the large outdoor screen which can show the game of the day or your content for when the entire venue is hired for your exclusive event on the Patio.

With Adelaide's natural beauty as your backdrop, our outdoor spaces are a memorable setting for casual gatherings, flagship events and special occasions of all kinds.

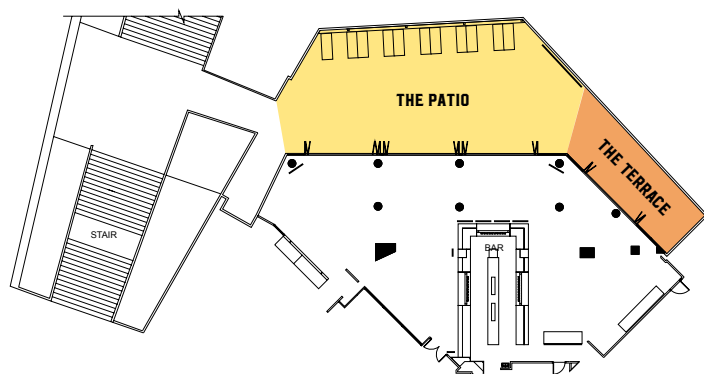
CAPACITY

THE PATIO

Up to 200 cocktail guests

THE TERRACE

Up to 60 cocktail guests





INDOOR–OUTDOOR EXPERIENCE

Want the best of both worlds? Our Indoor–Outdoor Experience offers a flexible space that flows seamlessly between our scenic outdoor area and a contemporary indoor setting.

Guests can move easily between the two, by opening the bifold glass doors, making this a perfect solution for cocktail-style events of all kinds.

Enjoy the atmosphere and views of the outdoors with the cozy ambiance of indoors. Alternatively, our indoor cocktail space can be booked on its own for more intimate stand-up gatherings.

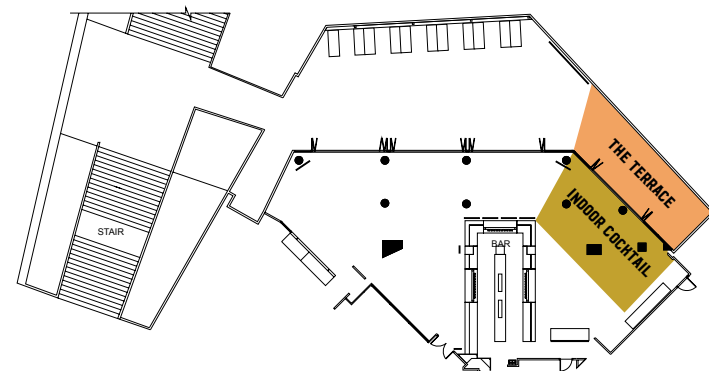
CAPACITY

INDOOR COCKTAIL & THE TERRACE

Up to 150 cocktail guests

INDOOR COCKTAIL SPACE ONLY

Up to 80 cocktail guests



KEG VIEW

A celebration of craft beer. Set your event against the unique backdrop of our state of the art, temperature-controlled keg room.

Framed behind glass, the keg room is on full display and makes for the perfect setting for sit-down meals or drinks and nibbles.

Guests love this space for after work drinks and birthday celebrations – what will you create?

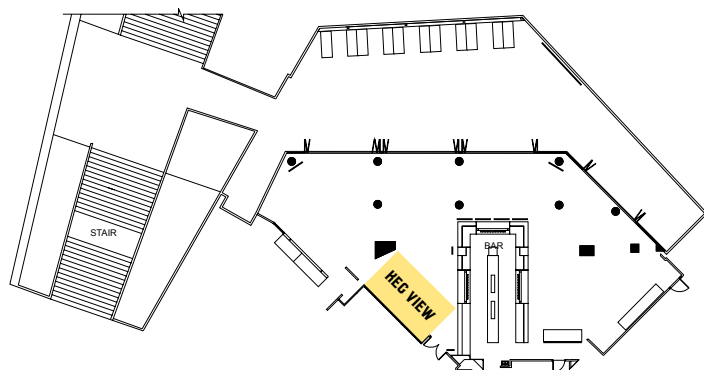
CAPACITY

SEATED

Up to 25 guests

COCKTAIL

Up to 40 guests





THE RESTAURANT

Relaxed and intimate, our restaurant area is ready to host your next long lunch or sit-down dinner.

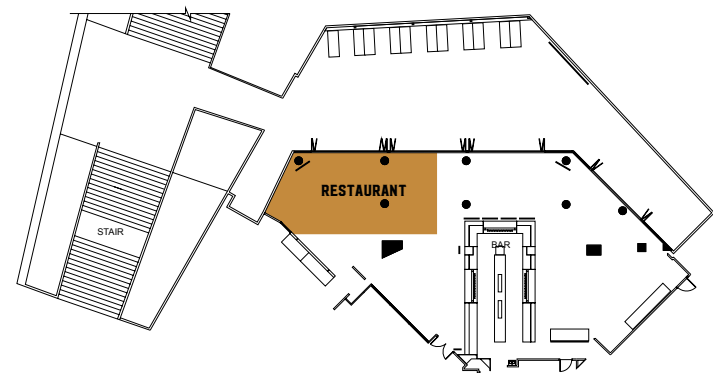
Share our flavourful menu at long tables that allow for an easy flow of great food, drinks and conversation.

Best for working lunches and team functions, special celebratory meals and bottomless brunches.

CAPACITY

SEATED

Up to 40 guests



COCKTAIL PACKAGE

THREE ITEMS	30
FIVE ITEMS	40
EIGHT ITEMS	50

THIS MENU STYLE WILL BE TRAY PASSED TO YOUR FUNCTION GUESTS

Minimum 20 guests

COLD SELECTION

CITRUS CURED KINGFISH (A)

Ginger lime miso, roasted heirloom beets, orange & hazelnut | DF GF

BLINI, GRILLED KING PRAWN (I)

Red pesto & crème fraîche

SWEET POTATO TART

Buffalo feta, cashew polvoron | V

HOT SELECTION

CHICKEN SLIDERS

Rotisserie chicken, chipotle mayo & slaw

PORK SLIDERS

Roasted pork, kimchi & cheese

WAGYU BEEF SLIDERS

Caramelised onion, triple brie cheese & Arugula

SICHUAN SALT & PEPPER SQUID (I)

With yum yum sauce | DF

SALT & VINEGAR FRIED CHICKEN RIBS

With umami mayo | DF

MEAT BALLS

BBQ hickory glazed | GF DF

ARANCINI

Filled with caponata served with garlic aioli, pecorino cheese | GFO DFO V

VEGETARIAN SPRING ROLLS

With sweet chili sauce | DF GFO VG

MARGARITA PIZZETTE

With nap sauce, cheese and basil | V

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





PLATTER MENU

THIS MENU STYLE WILL SEE PLATTERS SERVED TO A DESIGNATED FOOD TABLE

Platters designed to serve 10 guests

OYSTER PLATTER (A) (24) | 80

Port Lincoln oysters served with lemon wedges | GF DF

PLANT BASED PLATTER | 120

Mix of fruits, nuts, vegetables & pickles, seasonal dips served with Turkish bread | GFO DFO VE

WAGYU BEEF SLIDER PLATTER (20) | 110

Wagyu steak, caramelised onion, triple brie cheese & Arugula

CHICKEN SLIDER PLATTER (20) | 100

Rotisserie chicken, chipotle mayo & slaw

PORK SLIDER PLATTER (20) | 100

Roasted pork, kimchi & cheese

MEAT BALL PLATTER (20) | 80

BBQ hickory glazed meat balls

MARGARITA PIZZETTE PLATTER (20) | 80

Mini pizza with nap sauce, cheese & basil | V

CHEF'S SELECTION OF MINI DESSERTS (20) | 90

A variety of bite sized confections

CHEESE PLATTER | 160

Local artisan cheese with seasonal fruit, nuts & crackers | GFO

GRAZING STATION

Cured smoked meats, local artisan cheese, olives, pickles, Beerenberg jam, local preserves and house made Turkish bread | GFO

20 pax | 300

80 pax | 1000

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SIT-DOWN SHARED DINING EXPERIENCE

FEED ME Mains only	50
FEED ME FEAST Starters & mains	65
FEED ME MORE Starters, mains & dessert	75

THIS MENU WILL BE SERVED TO THE CENTRE OF TABLE FOR YOUR GUESTS TO SHARE.
Minimum 20 guests

STARTERS

DUO OF DIPS

Hummus and beetroot dips with grilled
Turkish bread | GFO V

CRISPY GOLDEN FRIED ARANCINI

Filled with caponata served with garlic
mayo & shaved pecorino | DFO GFO V

MAIN PLATTER

MURRAY VALLEY ROASTED PORK LECHON | DF GF

FREE RANGE HOUSE-SEASONED ROTISSERIE CHICKEN | DF GF

PASTURE-FED PORTERHOUSE (cooked medium rare) | DFO GF

SIDES

BABY CHAT POTATOES | GF DF

ROASTED SEASONAL VEGETABLES Black garlic butter | GF V

SAUCES

TRADITIONAL GRAVY | DF

ROSEMARY JUS | DF GF

FIERY HOT SAUCE | GF

ALABAMA BBQ SAUCE | DF GF

DESSERT

CHEFS' SELECTION OF MINI DESSERTS

A variety of bite-sized confections | GFO

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SIT-DOWN MENU

2 COURSE Starters & Mains with sides OR Mains with sides & Dessert	70PP
3 COURSE Starters, Mains, Sides & Dessert	80PP

THIS MENU WILL HAVE STARTERS, SIDES AND DESSERTS SERVED TO THE CENTRE OF TABLES FOR YOUR GUESTS TO SHARE AND INCLUDE AN INDIVIDUAL CHOICE OF MAIN COURSE PER PERSON.
Minimum 20 guests

STARTERS

served to centre of table

DUO OF DIPS

Hummus and beetroot dips with grilled
Turkish bread | GFO V

CITRUS CURED KINGFISH (A)

filled with caponata served with garlic mayo
& shaved pecorino | DFO GFO V

MAINS

choice of individual main meal per person

MEDIUM-RARE PASTURE-FED PORTERHOUSE | DFO GF

ROASTED CHICKEN

Crispy chips & gravy | DF GFO

PAN FRIED WILD CAUGHT BARRAMUNDI (A)

Couscous, sweet potato, butter beans
& cavalo nero | DFO GFO

SIDES

BABY CHAT POTATOES | GF DF

ROASTED SEASONAL VEGETABLES

Black garlic butter | GF V

DESSERT

CHEFS' SELECTION OF MINI DESSERTS

A variety of bite-sized confections | GFO

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BEVERAGE PACKAGES

MINIMUM 20 GUESTS

MALT SHOVEL TAPHOUSE CLASSIC PACKAGE

- | Malt Shovel Taphouse Sparkling Brut
- | Malt Shovel Taphouse White Wine
- | Malt Shovel Taphouse Red Wine
- | Hahn Super Dry
- | Stone & Wood Pacific Ale
- | Little Creatures Pipsqueak Apple Cider
- | Soft Drinks

1 HOUR	30
2 HOURS	40
3 HOURS	48
4 HOURS	56

MALT SHOVEL TAPHOUSE PREMIUM PACKAGE

- | The Lane Lois Blanc de Blancs
- | Sidewood Sauvignon Blanc
- | Turkey Flat Rose
- | St Hallett Garden of Eden Shiraz
- | Premium selection of 16 taps featuring craft beer, cider & rtd's/seltzer
- | Soft drinks

1 HOUR	38
2 HOURS	49
3 HOURS	58
4 HOURS	67

MALT SHOVEL TAPHOUSE SIGNATURE PACKAGE

- | Mumm Champagne
- | Shaw + Smith Sauvignon Blanc
- | Hugh Hamilton "Floozie" Rose
- | Ashton Hills Piccadilly Pinot Noir
- | Langmeil Valley Floor Shiraz
- | Premium selection of 16 taps featuring craft beer, cider and rtd's/seltzer
- | Soft drinks

1 HOUR	45
2 HOURS	55
3 HOURS	63
4 HOURS	71

WANT TO UPGRADE YOUR BEVERAGE PACKAGE?
THESE OPTIONS CAN BE ADDED TO THE TAPHOUSE BEVERAGE PACKAGES

TAP COCKTAIL ADD ON

- | Aperol Spritz
- | 23rd Street Watermelon Squeeze Gin
- | Espresso Martini
- | Taphouse Special – rotates monthly

1 HOUR	15
2 HOURS	20
3 HOURS	24
4 HOURS	27

SPIRIT ADD ON

Add base spirits onto any Taphouse beverage package

1 HOUR	10
2 HOURS	15
3 HOURS	19
4 HOURS	23

BEVERAGES ON CONSUMPTION

The agreed minimum spend will be charged in advance. Payment for additional beverage spend is required to be settled by credit card at the conclusion of your event.

Please finalise booking numbers 5 working days prior to your event





LOCATION & CAR PARKING

Located in the heart of the city, the Malt Shovel Taphouse is within easy walking distance of several paid car parking options, as well as Adelaide Railway Station and other public transport services.

We recommend the following nearby car parks:

Adelaide Convention Centre Riverbank Carpark
Festival Drive, Adelaide SA 5000

Festival Carpark
Festival Drive, Adelaide SA 5000

Adelaide Oval East Carpark
King William Road, North Adelaide SA 5006

ACCOMMODATION

Why not make a night of it? Adelaide Oval Hotel is located just a short walk from our venue – a unique accommodation experience set within the stadium, looking out to the surrounding parklands. Ask our friendly staff about group offers for Adelaide Oval Hotel.



HOW TO FIND US

GUEST TESTIMONIALS

“The location is perfect as it is overlooking the Torrens River. It has a relaxed atmosphere, with communal seating and outdoor spaces. They had live music which made it a very fun spot for gatherings. They offer a great selection of craft beers, wines and cocktails. The food was delicious, and portions are large which are perfect for sharing. The staff are very nice and accommodating. From front of the house to the kitchen staff. The head chef surprised us with a cake which is very much appreciated.”

Jen

“Highly recommend this place was great coming from Melbourne we weren’t familiar with this place, but the service of the staff was incredible they made some recommendations on food which was amazing the atmosphere was nice they accommodated to the weather will go back THANK YOU”

Gina

“Absolutely love this place!! Great vibes, great drinks, great staff!! Will visit this venue till I die”

Hayley

OPENING HOURS

MONDAY

Closed (Available for exclusive private events)

TUESDAY

Closed (Available for exclusive private events)

WEDNESDAY

11.30am to 11pm

THURSDAY

11.30am to 11pm

FRIDAY

11.30am to late

SATURDAY

11.30am to late

SUNDAY

11.30am to 11pm

PUBLIC HOLIDAYS

11.30am to 11pm