

MALT  
SHOVEL

TAPHOUSE

FESTIVAL DRIVE  
ADELAIDE

**THE BEER GUIDE** WE REMEMBER THAT DAY OUR FRIEND, OUR ORIGINAL "BEER GUIDE", Poured our first craft beer. Time stopped as this new world of flavour, of floral hops and toffee malts, slammed head-first into our taste buds. They took us by the hand and led us to this bold new world. Our lives and our beer would never be the same again. We've created this emporium of discovery in honour of their legacy...

*Our menu is designed to share. Some items take longer than others to prepare, we bring out each dish fresh as it's ready.*

## SHARED

Truffle & Parmesan Fries (v)	9
House-made Dips (3) w/ Bread (v) (gfo)	14.5
Hiramasa Kingfish Ceviche Tacos Lime, chili	15
Fried Chicken Wings Hot sauce or (soft) sauce	13.5
Crumbed & Spiced Swiss Mushrooms White bama sauce (v)	10
Grilled Halloumi Vine tomato salad, roasted pumpkin, barley, basil (v)	16.5
Char-grilled SA Octopus Romesco sauce, lemon, oregano	19.5
Charcuterie Board Barossa prosciutto, pastrami, sopressa, olives, pickled vegetables, marinated feta, breads (gfo)	29.5

## MAINS

Barramundi Fillet Charred radicchio pickle, bell pepper, black onions, white bean, basil, rocket oil (gf)	28.5
Salt & Pepper Tofu Pressed watermelon, pickled zucchini, orange & mandarin segments, shallot onions, radish, fresh herbs (v) (gf) add chicken 5 (gf)	19
Pressed Pork Belly Beetroot puree, onion jam, fennel, mustard leaves, puffed seed granola (gf)	25
Roasted Heirloom Carrots Polenta crisps, pomegranate, herb leaves, honey labneh (v) (gf)	19

## KIDS\* (UP TO 12 YEARS)

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

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



## ROTISSERIE

The hero of our kitchen and the reason our chef's 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**

**Clare Valley Scotch Fillet**  
Vegetable ash salt & mustard butter (gf)

**PAIR WITH - WHITE RABBIT DARK ALE**

**400g** ..... 45

Serves 2  
choice of 2 sides + condiments

**600g** ..... 67

Serves 3  
choice of 3 sides + condiments

**800g** ..... 89

Serves 4  
choice of 4 sides + condiments

### ROTISSERIE ROLLS 15

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

**Lamb Roll**  
Mustard leaves, pickle fennel,  
mint, aioli

**Beef Roll**  
Cheese, mushrooms, onion jam,  
pickles

add side of fries 4.5

## SIDES

<b>Gem Lettuce</b> Shallot onion, truss tomato, caramel balsamic (v) (gf)	8.5
<b>Agave Glazed Roasted Pumpkin</b> Yogurt & toasted seeds (v) (gf)	8.5
<b>Taphouse Coleslaw</b> Fresh herbs, tomato & cider dressing (v) (gf)	8.5
<b>Grilled Greens</b> Preserved lemon & almonds (v) (gf)	8.5
<b>Roasted Chat Potatoes</b> Salt & malt vinegar (v)	8.5
<b>Roasted Cauliflower</b> Dukkah, miso mustard & apple butter (v)	8.5

## DESSERTS

<b>Beeramis</b> Mascarpone sabayon, sponge fingers, stout (v)	12
<b>Sour Cherry Meringue</b> Clotted cream, barley crisps, puffed black rice, buckwheat	12
<b>Cake of the Day</b> Ask your guide for today's selection	12
<b>Sorbet &amp; Seasonal Fruit</b> Ask your guide for today's selection (v) (gf)	12
<b>Pipsqueak Cheese Cake</b> Salted caramel & apple ice cream	12
<b>Cheese Plate</b> Surprise Bay cheddar, Onkaparinga brie, Roaring 40's blue, Barossa bark, quince & honeycomb (gf available)	25

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



# BEER OH BELOVED BEER. BE ADVENTUROUS. LET OUR BEER GUIDES TAKE YOU ON A JOURNEY THROUGH THE WORLD OF CRAFT THAT IS THE MALT SHOVEL TAPHOUSE. POURED WITH LOVE. SERVED WITH KNOWLEDGE. MADE TO BE ENJOYED.

## WHITE WINE

	GLASS	BOTTLE
<b>Rieslingfreak No. 3</b> Clare Valley	—	55
<b>Steingarten Riesling</b> Eden Valley	10.2	60
<b>Shaw + Smith Sauvignon Blanc</b> Adelaide Hills	12.5	58
<b>Jericho Fume Blanc</b> Adelaide Hills	10	50
<b>Ottelia Pinot Gris</b> Limestone Coast	9.2	46
<b>Hahndorf Hill 'White Mischief' Gruner Veltliner</b> Adelaide Hills		49
<b>Jacob's Creek Barossa Valley Signature Chardonnay</b> Barossa Valley	8.5	41
<b>The Lane Block 1 Chardonnay</b> Adelaide Hills	—	56

## ROSE

	GLASS	BOTTLE
<b>Longview Nebbiolo Rosato</b> Adelaide Hills	10	50
<b>Woodstock Grenache Rose</b> McLaren Vale	9	45

## RED WINE

	GLASS	BOTTLE
<b>Samuel's Gorge Grenache</b> McLaren Vale	—	75
<b>Turkey Flat Grenache</b> Barossa Valley	—	72
<b>Ministry of Clouds Shiraz</b> McLaren Vale	—	65
<b>I am George the Unbound Shiraz</b> Barossa Valley/Padthaway	9.5	48
<b>Head Wines 'Head Red' Shiraz</b> Barossa Valley	—	59
<b>Sons of Eden Kennedy Barossa Valley GSM</b> Barossa Valley	—	58
<b>Kilikanoon 'Killermans Run' GSM</b> Clare Valley	8.8	44
<b>SC Pannell Tempranillo Touriga</b> Adelaide Hills	—	62
<b>Paracombe Pinot Noir</b> Adelaide Hills	9.5	48
<b>Parker Cabernet Sauvignon</b> Coonawarra	9.4	47
<b>St Hugo Cabernet Sauvignon</b> Coonawarra	15	75

## BEER ON TAP

	285 mL	425 mL	570 mL
<b>FURPHY REFRESHING ALE</b> 4.4%	6.8	9.8	13
<b>KOSCIUSZKO PALE ALE</b> 4.5%	7.3	10.9	14.5
<b>BYRON BAY HAZY LAGER</b> 4.4%	7	10.3	14
<b>LITTLE CREATURES IPA</b> 6.4%	8.2	12.3	15.7
<b>LITTLE CREATURES PILSNER</b> 4.6%	7.3	10.9	14.5
<b>EUMUNDI REFRESHING LAGER</b> 4.4%	7	10.3	14
<b>HAHN SUPER DRY</b> 4.6%	6.8	9.8	13
<b>LITTLE CREATURES ROGERS</b> 3.8%	6.6	9.8	13
<b>WHITE RABBIT DARK ALE</b> 4.9%	7.3	10.9	14.5
<b>WHITE RABBIT WHITE ALE</b> 4.5%	7.3	10.9	14.5
<b>JAMES SQUIRES AMBER ALE</b> 5.0%	7.9	12.2	15.3
<b>PIPSQUEAK CIDER</b> 5.2%	7.2	10.5	14.2
<b>LIMITED EDITIONS</b>			
<b>MALT SHOVEL BREWERS XPA</b> 5.3%	7.5	12	14.5
<b>MALT SHOVEL BREWERS VIENNA MARZEN</b> 5.2%	7.5	12	14.5
<b>PANHEAD V MALT SHOVEL DITCH CREEPER NEIPA</b> 6.4%	7.9	12.2	15.3
<b>LITTLE CREATURES XPA</b> 4.9%	8.2	12.3	15.7

## BEER PADDLES

16.5

**PICK YOUR PADDLE** (selection of any 4 brews)

**THE LIMITED PADDLE** (selection of Limited Edition brews)

**THE ESSENTIAL PADDLE** (LC Pilsner, Furphy, JS Amber, WR Dark)

## SPARKLING

	GLASS	BOTTLE
<b>Mumm Grand Cordon</b> Champagne	22	95
<b>Mumm Grand Cordon Rose</b> Champagne	—	105
<b>Petit Cordon by Maison Mumm</b> Champagne	12	55
<b>Hentley Farm Blanc de Noir</b> Barossa Valley	9.8	49
<b>La Prova Prosecco</b> Adelaide Hills	10.3	51
<b>The Black Chook Sparkling Shiraz</b> McLaren Vale	9.5	48
<b>Little Miss Collette Moscato (500ml)</b> McLaren Vale	9.5	43