

T A I  
K U N  
T H I

taikunthi  
(tie-goon-dee)

is the Kaurna word for  
'join, unite, partner, together'

**TAKEAWAY WINES**

We offer takeaway wines! Purchase a wine bottle to take home at \$20 off the menu price.

**FOLLOW US**

Follow us on Instagram for the latest menu specials, events and news.



@TaikunthiRestaurant

**KAURNA ACKNOWLEDGEMENT**

We acknowledge and pay respects to the Kurna people, the traditional custodians whose ancestral lands we gather on.

We acknowledge the deep feelings of attachment and relationship of the Kurna people to country and we respect and value their past, present and ongoing connection to the land and cultural beliefs.

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## **SMALLER BITES**

*Available from 11:30am daily*

### **Taikunthi native thyme focaccia | 10.5**

house churned butter | *V*

olive oil, aged balsamic vinegar | *VG, DF*

### **Whipped ricotta | 16.5**

hot honey, lemon, flaked chilli, walnut, baguette | *V*

### **Parmesan polenta bite | 16.5**

smoked tomato jam, shaved parmesan | *V, GF*

### **Karaage chicken | 16.5**

shichimi-mayo, lemon | *DF*

### **Fried whitebait | 18**

salsa verde, mayo | *GF, DF*

### **Prawn sando | 18**

battered prawn, sesame mayo, furikake, cabbage &  
spring onion salad | *DF*

### **Salted mixed nuts | 8.5**

### **Marinated mixed olives | 8.5**

## **LIGHTER**

*Available from 11:30am to 2.30pm daily*

### **Halloumi | 21**

radicchio, nectarines, housemade focaccia, hazelnut  
balsamic | *V*

### **Brown rice nourish bowl | 17.5**

chickpea, sautéed kale, cherry tomatoes, avocado, pickled  
fennel, radish, lemon-miso vinaigrette | *VG, GF, DF*

*your choice of:*

chicken | 7.5

smoked salmon | 11.5

marinated tofu | 6

### **Chicken & avocado salad | 21.5**

oregano marinated chicken, avocado, quinoa, cucumber,  
baby cos, almond, honey-lime dressing | *GF*

### **Soba noodle salad | 18**

mushroom XO, spring onion, toasted sesame | *VG, DF*

### **Marinated grilled chicken skewers | 21**

freekeh, cranberries, pomegranate, mint & parsley salad | *DF*

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## LARGER

*Available from 11:30am to 2:30pm daily*

### **Braised beef ragu | 28**

fettucine, parmesan truffle oil, lemon and garlic  
pangrattato | *DFO*

### **Roasted cauliflower | 24**

romesco, mixed grains, agrodolce, fried kale | *VG, GF, DF*

### **Baked flathead | 28**

saltbush & caper butter, zucchini salad, smoked sour  
cream, macadamia | *GF*

### **Southern Ranges rump cap | 30**

twice cooked chat potato, native pepper jus | *GF, DF*

### **Lamb rump | 29**

eggplant labneh, couscous tabbouleh, snap peas,  
pickled onion, salsa verde

## **SIDES**

*Available from 11:30am to 2.30pm daily*

### **Baby cos & radicchio salad | 12**

orange, fennel, white balsamic dressing | *VG, GF, DF*

### **Steamed green beans | 12**

lemon oil, toasted almonds | *VG, GF, DF*

### **Fries | 12**

fermented chilli mayo | *VG, DF*

## **SWEETER**

*Available from 11:30am to 2.30pm daily*

### **Blanc-manger coco | 13.5**

berries, toasted coconut, chia jam | *VG, GF, DF*

### **Brownie | 15**

rhubarb & quandong compote, crème fraiche | *V, GF*

### **Panna cotta | 15**

poached fruits, honeycomb, pistachio crumb | *V*

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## CHARCUTERIE

*Available from 11:30am daily*

2 items | 18.5

4 items | 36.5

6 items | 53

Additional | 9.5 each

### Cheese

Manchego DOP 12 month, sheep's milk, semi hard  
| La Mancha, Spain

Fromager d'Affinois, double crème  
| Belley, France

Lemon myrtle chèvre,  
| Woodside Cheese Wrights, Adelaide Hills SA

### Charcuterie

Pancetta, salt-cured aged pork belly  
| Quattro Stelle, NSW

Capocollo, cured, air-dried pork neck  
| Marino SA

Wagyu bresaola, air matured, grass-fed  
| Marino SA

Served with bread, quince paste, olives, dried fruit & lavosh  
| *GF options available*