

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.

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@TaikunthiRestaurant

KAURNA ACKNOWLEDGEMENT

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

We acknowledge the deep feelings of attachment and relationship of the Kaurna 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*

Udon noodle | 22

grilled tofu, sesame seeds, spring onion, tomato & leek XO |
VG, DF

Baby octopus skewer | 22

almond tarator, argodolce, chickpea & fennel salad | *GF, DF*

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LARGER

Available from 11:30am to 2.30pm daily

Pork & fennel rigatoni | 26

sofrito, parmesan, chilli pangrattato, cavolo nero | *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*

Marinated grilled chicken | 24

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

SWEETER

Available from 11:30am to 2.30pm daily

Strawberry & coconut blanc-manger | 14

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

Brownie | 15

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

Milk & honey parfait | 15

macadamia, roasted stone fruit, honeycomb | *V, GF*

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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*