

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 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*

Smoked hummus | 16

pickled red onion, currants, housemade flatbread | *VG*

Fried mozzarella sticks | 17

smoked tomato relish, pickled green chilli | *V*

Karaage chicken | 16.5

shichimi-mayo, lemon | *DF*

Fried whitebait | 18

salsa verde, mayo | *A, GF, DF*

Prawn sando | 18

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

Salted mixed nuts | 8.5

Marinated mixed olives | 8.5

Seafood origin

A - Australia

I - Imported

M - Mixed origin

LIGHTER

Available from 11:30am to 2.30pm daily

Halloumi | 22.5

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

Chicken & avocado salad | 21.5

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

Udon noodles | 23

mushroom XO, broccolini, spring onions | *VG, DF*

Battered zucchini | 22

black garlic yoghurt, zucchini salad, fried rosemary, honey
dressing | *V, GF*

Brown rice nourish bowl | 18

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

your choice of:

chicken | 7.5 smoked salmon *M* | 11.5 marinated tofu | 6

Kinkawooka mussels | 24

herb butter, nduja, fennel, baguette | *A, GFO*

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LARGER

Available from 11:30am to 2.30pm daily

Lamb ragu fettuccine | 29

truffle pecorino, pangrattato | *DFO*

Roasted cauliflower | 24

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

Marinated grilled chicken skewer | 25

pilaf, almonds, smoked carrot salad, zhoug, whipped
tahini | *GF, DFO*

Southern Ranges rump cap | 30

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

Braised beef cheek | 32

celeriac puree, rapini, chilli oil | *GF*

Market fish of the day *M* | 30

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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*

Chips | 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

miso salted caramel, poached fruits, crème fraiche | *V, GF*

Whipped cheesecake | 15

roasted quince, almond biscotti | *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

Ash chèvre,
| Woodside Cheese Wrights, Adelaide Hills SA

Charcuterie

Cacciatore, mild salami
| Marino, SA

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*