
BREAD

Bread Basket \$8

fresh baguette, olive oil & balsamic,
duhka & hommus

YOUR OWN PLATTER OF CANAPÉ'S

For something a little bit different, why not try one of our canapé platters. Design the platters to your palate for 2 or more.

Crumbed Prawns (DF) \$20

4 prawns

Beef Tartare \$14

3 pieces W croutons

Salmon Tartare \$16

3 pieces W croutons

Baked Camembert Cheese \$15

4 pieces W brioche

Mushroom Croquette (V) \$15

5 pieces

Goat Cheese Roll (V) \$14

5 pieces W crackers

FRESH OYSTERS

1/2 Dozen \$22
Dozen \$41

SA Ceduna Rock Oysters

W champagne vinaigrette (GF) (DF)

ENTREE

Cauliflower Soup (V) \$12

W cauliflower couscous & pickled cauliflower

Twice Baked Parmesan & Spinach Soufflé (V) \$18

W caramelised onion & a creamy sauce

Salmon Tartare \$20

W cream fraiche, pickled cucumber,
radish & confit of cherry tomatoes

Slow Cooked Pork Belly \$18

W carrot purée, braised dutch carrot
& sweet soy jus

Pan Sealed Abalone \$30

W parsnip purée, potato chips
& fried bacon dust

Foie Gras & Duck Liver Parfait \$30

W confit chicken wings, pea tendrils
& bread crumbs

Braised Ham Hock Terrine \$25

W grilled spring onion, rhubarb
& mustard aioli

1000 Guinness Beef Carpaccio Asparagus \$25

W wild mushrooms, truffle aioli, semi fried
cauliflower & parmesan cheese

Grilled Asparagus \$20

W poached quail eggs, crispy bacon,
rocket salad & beurre noisette

Fried Wild Mushroom (V) (GF) (DF) \$16

W quinoa & parsley olive oil



(GF) Gluten Free (DF) Dairy Free (V) Vegetarian

*Please note that all dishes are garnished
If you have any food allergies, please let our staff know



TALI

CLASSIC & CONTEMPORARY PLATES

1000 Guineas Beef Fillet \$42

Premium grain fed 200g beef fillet
W apple & potato galette, sauté' kale
caramelised onion & hunter au jus

Duck Assiette \$35

½ roasted duck breast, duck leg pavé & a
confit of duck liver
W carrot purée, baby root vegetables & orange jus foam

Roasted Quail \$38

W cauliflower couscous, wild mushrooms, pea
& baby spinach puree, quandong & foie gras jus

Robarra – Baby Barramundi (GF) \$42

Grilled baby barramundi & poached clams
W herbed quinoa & berry salad
& beurre blanc

Roasted Lamb Rack \$38

W braised cabbage wrapped in sliver beet,
baby root vegetables, confit of bread crumbs
& olive jus

Wagyu Beef \$55

Premium wagyu 300g scotch fillet
W wood mushrooms grilled asparagus &
blue cheese sauce

Vegetarian Stuffed Puff Pastry (V) \$30

W rolled eggplant, goat cheese, cherry tomato
& balsamic

Grilled Chateaubriand (for 2) \$69

Chateaubriand is a thick cut from the beef tenderloin
fillet of our 1000 Guineas. In contemporary
times, chateaubriand cuts of beef refer to

"a large steak cut from the thickest part of a fillet beef"

500g of fillet

W pomme lyonnaise & a mushroom ragout sauce

SOUTHEAST ASIAN PLATES

Pho' (V) (DF) \$18

(vegetarian, beef, chicken or seafood) Vietnamese noodle
soup

W sliced onion, fresh basil, lemon, bean sprout

Tofu Stir Fry (V) (GF) (DF) \$20

Wok fired seasoned vegetables
W fried tofu, oyster & hoisin sauce

Pad Thai (V) \$21

(vegetarian, beef, chicken or seafood)
W seasonal vegetables & peanut

Fried Rice (V) (GF) (DF) \$17

(vegetarian, beef, chicken or seafood)
W baby corn, snow peas & fried onion

Black Pepper Beef \$25

Diced fillet mignon wok seared
W broccoli, baby corn & white onion in a black
pepper sauce

Prawn XO (DF) \$35

sautéed green prawns W broccoli, carrots,
baby corn, & snow peas in XO sauce

Lemon Chicken \$25

breaded crispy breast fillet of chicken, sautéed
in a sweet sauce made with fresh lemons

Traditional Beijing Roasted Duck \$42

1/2 Whole Duck W chef's special condiments

INDIAN SUBCONTINENT PLATES

Add heat to your dish. Make your dish medium, hot or very hot

Naan Bread \$5

W raita

Chana Masala (V) \$25

Spicy southern style infused chickpeas
W fresh chili, cardamom seeds, coriander, cumin
coconut milk & basmati rice

Goat Vindaloo \$32

A popular dish in the region of Goa, fiery, & spicy
W rice, yoghurt with coconut, crushed peanuts,
tomato raita & basmati rice

Biryani (V) \$10

Northern Indian vegetable spices
W robust flavours cooked in one pot & basmati rice

Kerala Chicken Masala \$30

A typical Kerala dish
W thick creamy coconut milk, coriander no chili
& basmati rice

Lamb Korma \$30

Yoghurt based Indian masala, spicy but not hot
W naan and salad of sliced onions, tomatoes &
basmati rice



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SALAD

King Island Blue Cheese Salad (V)	\$17
W curly endive, roasted walnut, sliced apple & grain mustard seed dressing	
Baked Bean Salad (V)	\$12
fresh baked beans, mesclun lettuce cherry tomatoes, red onion, cucumber & horseradish cream	
Garden Salad	\$12
W homemade lemon vinaigrette, mesclun lettuce & prosciutto	
Landaise Salad	\$15
sweet dressing, green beans, sliced onion, bacon, breadcrumbs & baby potatoes	
Prawn Caesar Salad	\$18
anchovy dressing, poached eggs, grilled prawns, shaved parmesan & croutons	

SIDES

Shoestring Chips (GF) (DF) (V)	\$8
W aioli	
Sesame Green Beans	\$8
W chili, mint, coriander oyster sauce	
Braised Kale & Red Onion	\$6

KIDS MENU

Spaghetti Bolognese	\$12
homemade beef bolognese, spaghetti & shaved parmesan cheese	
Fish & Chips	\$12
battered or grilled fish fillet, tomato sauce, aioli, salad & shoestring chips	
Beef Slider	\$12
W toasted garlic bread, grilled sliced beef fillet, tomato sauce, aioli, salad & shoestring chips	
Brioche Bun	\$12
W pulled pork, coleslaw & caramelised onion	

DESSERT PLATES

Tali Dessert Platter	\$15
W macarons (2pieces), mini creme brulée & chocolate tart	
Lemongrass Creme Brulée	\$12
W fresh berries	
Mango Panna Cotta	\$12
W white meringue, pistachio crumb & fresh fruit	
Chocolate Custard	\$12
W peanut candy, chocolate soil & orange gel	
Caramelised Apple Tart	\$12
W cinnamon powder, walnut crumble & vanilla ice cream	
Trio of Ice Creams	\$6
W three different flavours of ice cream	
Cheese Platter	\$30
a selection of King Island brie, camembert, blue cheese W quince paste & apple chutney	

DESSERT & FORTIFIED WINES

	GLASS
saltram "mr pickwicks" tawny	\$9
penfolds "grandfather" rare tawny	\$11
vasse felix cane cut semillon	\$8
de bortoli noble one botrytis semillon, nsw	\$10
BOTTLE	
vasse felix cane cut semillon	\$32
de bortoli noble one botrytis semillon, nsw	\$50



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