

## STARTERS

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### BREADS

<b>Bread Basket</b>	<b>\$8</b>
fresh baguette, olive oil & balsamic, duhka & hommus	
<b>Fresh Oyster (GF) (DF)</b>	<b>1/2 Dozen \$22</b>
SA Ceduna Rock Oysters W champagne vinaigrette	
<b>King Island Brie &amp; Spinach Soufflé (V)</b>	<b>\$18</b>
W caramelised onion & a creamy sauce	
<b>1000 Guineas Beef Carpaccio</b>	<b>\$25</b>
W wild mushrooms, truffle aioli, semi dried cauliflower & shaved parmesan cheese	
<b>Soup of the day (V) (GF) (DF)</b>	<b>\$12</b>
W toasted garlic bread	
<b>Mushroom Croquettes</b>	<b>\$25</b>
Mushroom duxelle, potato & spinach croquette W roquette salad, poached eggs & aioli	
<b>Potato Spun Prawns</b>	<b>\$28</b>
W cabbage salad & szechuan sauce	

### SIDES

<b>Shoestring Fries (GF) (V)</b>	<b>\$8</b>
W aioli	
<b>Sesame Green Beans (V) (DF)</b>	<b>\$8</b>
W chili, mint coriander & oyster sauce	
<b>Braised Kale &amp; Red Onion (V) (GF) (DF)</b>	<b>\$6</b>

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### PANINI

Your choice, baked fresh W shoe fries	
<b>Confit Duck Leg (DF)</b>	<b>\$22</b>
W onion jam, cornichon & mesclun	
<b>Pulled Pork</b>	<b>\$22</b>
W sweet soy sauce & pea tendrils	
<b>Smoked Salmon &amp; Fresh Dill</b>	<b>\$22</b>
W chili mayonnaise & roquette salad	
<b>Vegetarian Olive Tapenade (V)</b>	<b>\$22</b>
W grilled capsicum, zucchini, eggplant & a roquette salad	
<b>Grilled Lamb Back Strap</b>	<b>\$22</b>
W horseradish cream, caramelised onion & fraisé salad	



(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

## MAINS

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<b>French Moules Marinières (GF)</b> Classic sailors style mussels W new potatoes, thyme, white wine & toasted sourdough	<b>\$26</b>
<b>Robarra - Baby Barramundi (GF)</b> Grilled baby barramundi & poached clams W herb quinoa, berry salad & dill beurre blanc	<b>\$42</b>
<b>1000 Guineas Beef</b> Premium 200g beef fillet W apple & potato galette, caramelised onion & hunter au jus	<b>\$42</b>
<b>Crispy Duck Leg on Braised Lentils (GF)</b> W orange mint pistachio & parsnip chips	<b>\$35</b>
<b>Harissa Spiced Lamb Rack (GF)</b> W couscous & cucumber laban	<b>\$38</b>
<b>Slow Cooked Crispy Pork Belly</b> W carrot purée & foie lentil jus	<b>\$33</b>
<b>Vegetarian Stuffed Puff Pastry (V)</b> W rolled eggplant, goat cheese, cherry tomatoes & balsamic	<b>\$30</b>

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## SALADS

<b>King Island Blue Cheese Salad</b> W curly endive baby beets, roasted walnuts, sliced apple & seeded mustard dressing	<b>\$17</b>
<b>Fresh Baked Bean Salad (GF) (DF) (V)</b> W mesclun, cherry tomatoes, red onion, cucumber & horseradish cream	<b>\$12</b>
<b>Garden Salad (GF) (DF) (V)</b> W house made lemon vinaigrette, mesclun & prosciutto	<b>\$12</b>
<b>Landaise Salad (DF) (V)</b> W sweet dressing, green beans, sliced onion, lardon, breadcrumbs & baby potatoes	<b>\$15</b>
<b>Prawn Caesar</b> W anchovy dressing, poached eggs, grilled prawns, shaved parmesan & croutons	<b>\$18</b>

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## DESSERT

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<b>Lemon Grass Crème Brulée</b> W fresh berries	<b>\$12</b>
<b>Chocolate Custard</b> W chocolate soil, orange jelly & caramelised peanuts	<b>\$12</b>
<b>Mango Panna Cotta</b> W white meringue, fresh berries & pistachio crumbs	<b>\$12</b>
<b>Tali Dessert Tasting Platter</b> W macaroon (2 pieces), mini crème brulée & chocolate tart	<b>\$15</b>
<b>Trio of Ice Cream</b> three flavours of ice cream	<b>\$6</b>
<b>Tali Cheese Plate</b> A selection of King Island brie, camembert & blue cheese W quince paste & apple chutney	<b>\$30</b>

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## 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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## KIDS MENU

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<b>Spaghetti Bolognese</b> house made beef bolognese, spaghetti & shaved parmesan cheese	<b>\$12</b>
<b>Fish &amp; Chips</b> Battered or grilled barramundi fillet W tomato sauce, aioli, salad & shoestring fries	<b>\$12</b>
<b>Beef Slider</b> W grilled grain fed beef patties, tomato sauce, aioli, salad & shoestring fries	<b>\$12</b>
<b>Surf &amp; Turf Tacos</b> guacamole & pickled vegetables topped with ocean med king prawns	<b>\$12</b>



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