

STARTERS

BREADS

Bread Basket \$8

fresh baguette, olive oil & balsamic,
duhka & hommus

Fresh Oyster (GF) (DF) \$27

SA Ceduna Rock Oysters
W champagne vinaigrette

King Island Brie & Spinach Soufflé (V) \$18

W caramelised onion & a creamy sauce

1000 Guineas Beef Carpaccio \$25

W wild mushrooms, truffle aioli, semi
dried cauliflower & shaved parmesan cheese

Soup of the day (V) (GF) (DF) \$10

W toasted garlic bread

Mushroom Croquettes \$25

Mushroom duxelle, potato & spinach croquette
W roquette salad, poached eggs & aioli

Potato Spun Prawns \$28

W cabbage salad & szechuan sauce

SIDES

Shoestring Fries (GF) (V) \$8

W aioli

Sesame Green Beans (V) (DF) \$8

W chili, mint coriander & oyster sauce

Braised Kale & Red Onion (V) (GF) (DF) \$6

PANINI

Your choice, baked fresh
W shoe fries

Confit Duck Leg (DF) \$22

W onion jam, cornichon & mesclun

Pulled Pork \$22

W sweet soy sauce & pea tendrils

Smoked Salmon & Fresh Dill \$22

W chili mayonnaise & roquette salad

Vegetarian Olive Tapenade (V) \$22

W grilled capsicum, zucchini, eggplant & a
roquette salad

Grilled Lamb Back Strap \$22

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



MAINS

French Moules Marinières (GF) Classic sailors style mussels W new potatoes, thyme, white wine & toasted sourdough	\$26
Robarra - Baby Barramundi (GF) Grilled baby barramundi & poached clams W herb quinoa, berry salad & dill beurre blanc	\$42
1000 Guineas Beef Premium 200g beef fillet W apple & potato galette, caramelised onion & hunter au jus	\$42
Crispy Duck Leg on Braised Lentils (GF) W orange mint pistachio & parsnip chips	\$35
Harissa Spiced Lamb Rack (GF) W couscous & cucumber laban	\$38
Slow Cooked Crispy Pork Belly W carrot purée & foie lentil jus	\$33
Vegetable Stuffed Puff Pastry (V) W rolled eggplant, goat cheese, cherry tomatoes & balsamic	\$28

SALADS

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



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DESSERT

Lemon Grass Crème Brulée \$12
W fresh berries

Chocolate Custard \$12
W chocolate soil, orange jelly & caramelised peanuts

Mango Panna Cotta \$12
W white meringue, fresh berries & pistachio crumbs

Tali Dessert Tasting Plater \$15
W macaroon (2 pieces), mini crème brulée & chocolate tart

Trio of Ice Cream \$6
three flavours of ice cream

Tali Cheese Plate \$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

KIDS MENU

Spaghetti Bolognese \$10
house made beef bolognese, spaghetti & shaved parmesan cheese

Fish & Chips \$12
Battered or grilled barramundi fillet
W tomato sauce, aioli, salad & shoestring fries

Beef Slider \$12
W grilled grain fed beef patties, tomato sauce, aioli, salad & shoestring fries

Surf & Turf Tacos \$12
guacamole & pickled vegetables topped with ocean med king prawns



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