



To Share

House Baked Bread Basket ^(V) 6pcs 15
served with umami butter and hummus & bush dukkah

Coffin Bay Oysters (1/2 Dozen or Dozen)
natural with mignonette ^(GF, DF) 33 64
natural with granny smith apple & herb vinaigrette ^(GF, DF) 33 64
kilpatrick 36 68

Entrée

Confit Celeriac ^(GF, V) 20
parmesan cream, pickled muntrie, miso walnut & vegetable ash

Grilled Haloumi ^(GF, V) 21
burnt honey, roasted almond & lime cheek

Peking Duck Spring Rolls ^(DF) 3pcs 21
master Bo's sauce

Pork & Chive Gyoza ^(DF, NF) 5pcs 22
crispy chilli oil

Green Papaya Salad ^(GF, DF) 22
papaya, cucumber, snow pea, bean sprout, spring onion, peanuts & somtam dressing with hints of lychee
add beef 5
add prawn 8

Beef Cheek Croquette 25
celeriac remoulade, black garlic emulsion & truffle cream

Crispy Confit of Pork Belly ^(GF, DF) 26
apple puree & blue berry reduction

Szechuan Salt & Pepper Squid 26
chilli, capsicum, spring onion, fried shallots, bean sprouts, Spanish onion & lime

Grilled WA Octopus ^(GF, DF, NF) 29
smoked paprika aioli, pickled beetroot, roasted capsicum, olives, capers & charred lime

Butter Seared Scallop ^(GF) 3pcs 29
Japanese sashimi grade scallop with sweet potato puree, prosciutto & jus

Tali Grill

served with herb roasted kipfler potatoes & your choice of sauce

Riverine New York Strip 300g ^(GF) 48

Thousand Guineas Eye Fillet 200g ^(GF) 56

Riverine Scotch 300g ^(GF) 61

1200g Lamb Shoulder ^(GF) 105

800g Ribeye Steak ^(GF) 140

Sauce Options: jus ^(GF), creamy mushroom ^(GF), green peppercorn ^(GF), blue cheese ^(GF)

Mains

Confit Eggplant (VG, GF) 29

glazed miso, salsa verde, pickled shimeji, fig vino cotto & bush grain

Creamy Pesto Rigatoni with Blue Swimmer Crab 36

sautéed seasonal vegetables, pine nuts, parmesan & pangratatto

Pan Seared Chicken Breast (GF) 36

butternut puree, fennel, orange segment, pomegranate & jus

Roasted Pork Tenderloin (GF) 39

sweet potato puree, asparagus, edamame, confit tomato & apple jus

Confit Duck Breast (GF, NF) 46

celeriac puree, braised red cabbage, pickled grape, beetroot compote & jus

Duo of Lamb (GF, NF) 45

lamb cutlet, char-grilled lamb rump, colcannon, sweet and sour baby carrot & mint jus

SA Snapper (GF, NF) 46

green pea, heirloom tomato, asparagus & seafood velouté

Pan Seared Humpty Doo NT Barramundi (GF) 48

sauce vierge, cauliflower puree, brussels sprout salad & raisin vinaigrette

Japanese Teriyaki Wagyu Beef Rump (300g) 56

cheddar cream, broccolini, shimeji & teriyaki sauce

Thai Red Curry 27

seasonal vegetables & pita bread

add prawns 8

Tali Fried Rice 24

egg, peas, corn, spring onion & bean sprout

add chicken 6

add prawns 8

Sides

Jasmine Rice (GF) 5

Shoestring Chips with Aioli (V) 9

Garlic & Herb Roasted Kipfler Potatoes 11

Paris Mash (V, GF) 12

Tali Green Salad (VG, GF, DF, NF) 13

green leaves, shaved fennel, tomato, cucumber, radish & herb vinaigrette

Broccolini with Toasted Almond & Burnt Butter (V) 14

Blue Cheese Salad (V) 17

with pear, walnut, rocket & mustard ranch dressing

15% surcharge applies on Sundays & Public Holidays

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