



To Share

House Made Bread ^(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

Grilled Haloumi ^(GF, V) 21

burnt honey, roasted almond & lime cheek

Peking Duck Spring Rolls ^(DF) 21

Master's Bo sauce

Green Papaya Salad ^(GF, DF) 22

cucumber, snow pea, bean sprout, spring onion, peanuts & somtam dressing

add beef 5

add prawn 8

Szechuan Salt & Pepper Squid 26

chilli, capsicum, spring onion, fried shallots, bean sprouts, Spanish onion & lime

Tali Light Lunch

Wagyu Steak Burger 32

house made burger bun, wagyu steak, lettuce, cheese, tomato, truffle aioli, teriyaki sauce, red cabbage pickle served with shoestring fries

Mediterranean Falafel Bowl ^{(V) (DF)} 25

crispy chickpea falafels, couscous, cherry tomatoes, cucumber, red onion, baby spinach, sesame dressing, pomegranate seeds & toasted almonds

add chicken 6

add prawn 8

add chicken & prawn 12

Tali Caesar Salad 30

cos lettuce, bacon, croutons, Grano Padano & poached egg with traditional anchovy Caesar dressing

add chicken 6

add prawn 8

add chicken & prawn 12

Tali Club Sandwich 28

triple layer sandwich with chicken, bacon, egg, cheese, lettuce, tomato, mayonnaise served with shoestring fries

King Island Blue Cheese Salad ^(V) 28

pear, walnut & rocket with mustard ranch dressing

Smoked Salmon & Avocado Wrap 24

tortilla wrap with smoked salmon, smashed avocado, baby spinach, red onion, capers, cream cheese served with shoestring fries

Mains

Creamy Pesto Rigatoni with Blue Swimmer Crab 36
sautéed seasonal vegetable, pine nut, parmesan & pangratatto

Pan Seared Chicken Breast ^(GF) 36
butternut puree, fennel, orange segment, pomegranate & jus

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

Tali Grill

served with herb roasted kipfler potatoes & your choice of sauce

Thousand Guineas Eye Fillet 200g ^(GF) 56

Riverine Scotch 300g ^(GF) 61

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

Sides

Jasmine Rice ^(VE) 5

Shoestrings Chips with Aioli ^(V) 9

Garlic & Herb Roasted Kipfler Potatoes 11

Paris Mash ^(V, GF) 12

Tali Green Salad ^(VE, GF, DF, NF) 13
green leaves, shaved fennel, tomato, cucumber, radish & herb vinaigrette