



TALI
Lunch Menu

Bread

Bread Basket (V) 8
selection of warm rolls, butter, olive oil & balsamic

Garlic Bread (V) 5
house made pane bread lightly toasted with
garlic & herb butter
Add Cheese +3

Light Meals

Soup of the Day (V) 14
with toasted garlic bread

Halloumi Wrap (V) 18
with fried halloumi, roasted cauliflower &
spicy avocado basil salsa

Spicy Chickpea Stew (V) (DF) 18
slow cooked mediterranean vegetables &
chickpeas in a spicy sauce with pappadams

Caesar Salad 18
with crispy bacon, cos lettuce, croutons & a
tangy caesar dressing
Add Chicken +5
Add Prawns +8

Sides

Basket of Fries 8

Lyonnais Potatoes 8

Garlic & Herb Green Beans 8

Garden Salad 8

Burgers

Tali Beef Burger 24
premium housemade wagu beef pattie with
tomato, caramelised onion, iceberg lettuce,
cheese & garlic aioli

Tali Chicken Burger 22
grilled chicken breast with tomato, caramelised
onion, iceberg lettuce, cheese & garlic aioli

Club Sandwich 22
triple deck sandwich with chicken, bacon,
beetroot, iceberg lettuce & tomato

Mains

Battered Barra & Chips (DF) 24
tempura battered barramundi fillet with chips,
salad & tartare

Spaghetti Bolognese 20
rich beef bolognese sauce on spaghetti pasta
topped with shaved parmesan

Chicken Schnitzel 20
300g chicken breast fillet crumbed & fried
with chips & salad
Add Parmigiana +5

Rack of Lamb (GF) 42
with carrot & cumin puree, broccolini &
eggplant relish

Scotch Fillet Steak (GF) 36
your choice of sauce (red wine jus, creamy
garlic or mushroom sauce) with chips & salad

Eye Fillet Steak (GF) 38
your choice of sauce (red wine jus, creamy
garlic or mushroom sauce) with chips & salad



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

*Please note that all dishes are garnished See staff for any dietary requests.
Seafood is imported unless otherwise stated



Kids Menu

Spaghetti Bolognese 12
beef bolognese sauce with spaghetti & shaved parmesan

Fish & Chips (DF) 14
battered barramundi fillet with fries & tomato sauce

Desserts

Cheese Platter (GF) 26
selection of premium australian cheese with crackers, dried fruit & quince paste

Lemon Myrtle Crème Brûlée (GF) 16
with petit macaron

Chocolate Fondant 16
with chocolate crumbs, hazelnut praline & vanilla ice cream

Affogato 8
espresso coffee shot over vanilla ice cream
Add Irish Whisky +4



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