

To Share

Bread Basket (6pc) (V) 14

mixed bread with butter & dukkha hummus

Coffin Bay Oysters (Finger Lime Caviar (GF, DF, NF) or Kilpatrick (DF, NF))

½ Dozen 33 Dozen 64

Entrée

Cheese Arancini (3pc) (V) 19

mixed cheese, truffle aioli & basil pesto

Korean BBQ Flat Meatball Skewers (2pc) 22

beef & pork meatballs with soy, garlic, onion, sesame, spring onion & black garlic aioli

Twice Baked Souffle (V) 22

with camembert in creamy sauce

Chicken Karaage 24

with ponzu, cabbage, sesame mayo & lemon

Szechuan Salt & Pepper Squid 26

with chilli, spring onion, fried shallots, bean sprouts, spanish onion & lime

Crispy Confit of Pork Belly (GF, NF) 26

with apple puree, rum & blueberry reduction

Thousand Guineas Beef Carpaccio 28

with horseradish crème fraiche, capers, pickled cauliflower, shaved parmesan & rocket

Grilled Octopus (GF, NF) 29

with smoked paprika aioli, pickled beetroot, roasted capsicum, olives, capers & charred lime

Light Lunch

Crumbed Camembert Salad (V) 21

mesculin, pickled beetroot, honey & pinenuts

Caesar Salad 2⁻

baby cos lettuce, poached egg, bacon, parmesan, croutons & creamy caesar dressing with anchovies

Add Chicken +6 Add Prawns +8

Singapore Laksa (V) 21

spiced coconut broth, egg noodle, tofu, bean sprouts, broccoli, coriander & fried shallots

Add Chicken +6
Add Prawns +8

Tali Club Sandwich (NF) 24

triple deck sandwich with grilled chicken, bacon, sliced cheese, fried egg, tomato, lettuce, mustard mayo & shoestring chips



with duck fat roasted potatoes & your choice of sauce

Riverine New York Strip 300g 46 Riverine Scotch 300g 59 Thousand Guineas Eye Fillet 200g 54

Your Choice of Sauce

jus (GF, DF), creamy mushroom (GF), green peppercorn (GF) or blue cheese sauce



Beef & Pork Ragu (NF) 29

with rich tomato, pappardelle pasta & grana padano

Romesco Potato Gnocchi (V) 32

with cherry tomato, baby spinach & smoked fior di latte mozzarella

Chicken Cassoulet 35

crispy chicken breast, lardon, chorizo, chicken chipolata, cannellini beans, tomato, braised in chicken stock with crispy breadcrumbs

Red Wine Braised Beef Cheek (NF) 36

with lardon, green peas & mushrooms served with paris mash

French Pork Cutlet (NF) 39

with french lentils, lardon, peas, brussels sprouts & jus

Barramundi Fillet (NF) 42

with leek fondue, cherry tomato & bisque

Tali Fried Rice (V, GF) 24

with peas, corn, egg, spring onion & bean sprouts

Add Chicken +6 Add Prawns +8

Vegetable Green Curry (NF) 25

eggplant, tofu, kaffir lime leaves, lemon grass, vegetables & roti

Add Chicken +6

Beef Bulgogi (DF) 36

beef, soy, sesame oil, spring onion, garlic, sesame seed & crispy potato



Jasmin Rice (VG, DF, GF) 5

Roti (DF, V) 6

Shoestring Chips with aioli (V) 8

Paris Mash (GF, V, NF) 12

Broccolini with toasted almond & burnt butter (GF) 14

Tali Green Salad (VG, GF, NF) 12

with green leaves, shaved fennel, tomato, cucumber, radish & french dressing

King Island Blue Cheese Salad (GF, V) 16

with pear, walnut, rocket & mustard ranch dressing