

LUNCH

House sourdough baguette, whipped butter, sea-salt (V)
\$12

Tandoori octopus, turmeric labneh, green pawpaw, salted lime. gf
\$23

Paperbark smoked crocodile pastilla, bush plum curd, shore clams. df
\$24

Seared kangaroo tataki, dragonfruit ponzu, fried artichoke, native chilli,
picked herbs. gf,df
\$24

Marinated olives, paprika nuts, chipotle caramel popcorn. gf, df, v, vg
\$18

Hand stretched fougasse, prosciutto, mungalli quark, cucumber pickle,
crisp kale.
\$18

Edamame beignet, seared halloumi, creamed spinach, black bean. v,gf
\$24

Prawn linguini with sour cream chives, fig leaf pangrattato
\$36

Beer battered local fish, fries, house tartare, mixed leaf salad
\$36

Thala Prime Beef Burger, Swiss cheese, house pickles, caramelised onion
jam, shoestring fries.
\$29

Roasted eggplant, peanut and coconut aromat, salt and pepper tofu, puy
lentil dressing. vg, v
\$34

SIDES

Truffle fries, black salt, aioli v \$10

Plantation salad v,vg,gf \$10

Charred broccoli, lemon yoghurt, almond, chilli flakes v,gf \$14