



OSPREY'S
RESTAURANT
THALA BEACH NATURE RESERVE



Entrees

House baked ciabatta

Grilled with black garlic butter and
parmesan **v**

14

Seven pepper dusted calamari

nori cracker, toasted sesame,
daikon, BBQ soy sauce **gf**

19

Seared scallops

cannellini bean puree, Charred
fennel, smoked ham hock jus,
crispy sage **gf**

23

House baked ciabatta

confit tomato salsa, vincotto, local
basil and rocket **df, v**

14

Steamed chicken dumplings

chili pepper oil, caramel soy ponzu,
panko shitake mushroom **df**

18

Smoked vitello tonnato

lightly smoked veal, caper and
tuna ceviche, herb mayonnaise,
pangratatto

24

Smoked Pork Belly Croquettes

Gribiche, apple gel, red onion,
sumac

17

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Mains

Lamb rack

Dijon mustard and rosemary, minted
beetroot, whipped goats' cheese **gf**

49.5

220g Beef eye fillet

maple pepper glaze, tarragon potato
pave, mizuna and cress salad, red
wine jus **gf**

52

Tamarind and mango curry

Masala silken tofu, cauliflower, salted
cucumber salad **gf, vg**

28

Chicken breast

Sesame chili glaze, pickled cabbage,
goma shubu **gf df**

37

Crispy Skin barramundi

tamarind curry, pan fried sweet potato
masala, salted cucumber salad **gf, df**

40

Prawn gnocchi

Tomato bisque,
vanilla butter, pancetta, kale

45

Grilled tuna fillet

capsicum, basil and orange salsa,
charred green beans, crumbed fennel
df

44

Gnocchi

Pinenuts, black garlic, fennel, kale,
orange and rosemary pangratatto **v**

32

Five Spice Tempeh

Sticky chilli soy, roasted cashews,
cabbage summer roll, green onion

v

33

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Sides

Potato pave

tarragon butter **gf**

12

Radish salad

sesame dressing and nori **gf, df**

10

Confit tomato salad

local greens, olive oil, balsamic

gf df

15

Sauteed greens

Caramel soy and goma shubu **v**

13

Fries

aioli **gf, df**

9.5

Crumbed fennel

Lemon, pepper, herb

mayonnaise, **gf**

14

Desserts

**White chocolate and goats
cheese parfait**

passion fruit curd, ginger crumb,
orange katafi

\$17

Tiramisu brulee

Frangelico and savarodi
crumble, wattle seed ice
cream

\$17

Dark chocolate tart

peanut ice cream,
caramel cremaux, banana

\$17