



Dinner Menu

v- vegetarian, gf-gluten free, df-dairy free, vg-vegan

Osprey's philosophy is to serve local fresh food prepared with imagination and originality.

At Thala, we pride ourselves in simple, tempting, and exciting combinations of local produce added to ingredients harvested fresh from our own gardens.

Creating dishes is our passion. We delight in innovative, healthy and tasty food. Our greatest reward is for you to also enjoy our creations.

Please note a 10% surcharge applies on public holidays.



Pacific Oyster yuzu & chervil (df, gf)	\$7.90 each
Pandesal with smoked beetroot labneh, crispy garlic & sage (v)	\$18
Popcorn cauliflower, tossed in Kyoto glaze with fried garlic (vg, df, gf)	\$20
House cured duck ham, goose liver parfait, port gel on brioche	\$22
Szechuan chicken ribs with sweet, fermented chilli sauce, pork floss & sesame (gf, df)	\$22
Hervey bay scallop tartare with finger lime, crispy guanciale & citrus oil (gf, df)	\$27.5



Farmed barramundi with charred greens, XO sauce & local Asian herb salad (df)	\$42
Spicey Nduja squid ink linguini with Shark Bay blue swimmer crab & pea tendrils	\$45
Sous vide duck breast with Thai red curry & lychee slaw (gf, df, vo)	\$46
250g Wagyu Striploin-MB 6, with burnt onion soubise, garden greens tossed with almonds	\$88
200g eye fillet with crispy kipfler, wild mushrooms, petite radish salad & black garlic jus (gf,vo)	\$59
Housemade gnocchi with truffle oil, wild mushrooms, walnut & crispy kale (vg, df)	\$39
Shoestring fries with café de paris butter (gf, v)	\$10
Charred leek, goats yoghurt, cashew nut dukkah with herb oil (gf, v)	\$12
Tossed Asian greens (vg, df)	\$12



Strawberry smash, chocolate cremeux, strawberry coconut snowball & green ant meringue (gf)	\$17
Ube pannacotta, chewy fig, cashew nut crumble, berries & chervil (gf)	\$17
Wattleseed ice-cream, boozy coffee jelly, burnt white chocolate, kiwiberry & brandy snap	\$19

Vegan options available on request

Dessert Wine (375ml Bottles)

De Bortoli - Noble One Botrytis Semillon Riverina NSW	\$79
Vasse Felix - Cane Cut Semillon Margaret River WA	\$57
Cookoothama Botrytis Semillon Riverina NSW \$12	\$48
Quealy - May Harvest Muscat Blanc Mornington Peninsula VIC	\$58
	<u>Per Serve</u>
Galway Pipe	\$12
Grant Burge 6yo Tawny	\$9
Penfolds Grandfather	\$27
Mr. Pickwick's Tawny	\$20
Rutherglen Classic Muscat	\$12
Victor Gontier Domfrontais Calvados	\$16.5
Courvoisier VSOP	\$15
Hennessy VSOP	\$16.5
Remy Martin XO	\$34
Delord 1985 Armagnac	\$18
St Agnes XO Australian Brandy	\$17