

Event Packages

Here at The Tallies, we cater for all types of functions – whether you're celebrating a birthday, end of year party, baby shower, engagement, or honouring a loved one with a wake. Whatever the occasion, we have everything you need to host a memorable and well-organised event.

PLATTERS

All platters are served as a station with a mixture of sauce condiments.

FRUIT Seasonal Selection of Fruit	120
SANDWICH Mixed Selection of Sandwiches	130
CHARCUTERIE Cured Meats, Marinated Olives, Pickled Cucumber, Selection of Local & Imported Cheeses, Dried Fruit, Crackers	130
ASIAN Spring Rolls, Dim Sim, Satay Chicken Skewers, Prawn Crackers	150
PARTY STARTER Pies, Sausage Rolls, Nuggets, Fish Cocktails	150
SWEET Selection of Pastries, Slices, Cakes, Muffins	150
SLIDERS (20) Tallies Beef Burger & Korean Fried Chicken Burger	150



The Tallies prides itself on using quality ingredients, with our food freshly prepared in-house.

Please note that our menu and kitchen contain gluten, nuts, sesame, shellfish, and other allergens.

While we take every care to accommodate dietary requirements, we cannot guarantee that our food is free from allergens.

CONTACT US:

Functions@thetallies.com.au

\$500 Minimum Spend Saturdays and Sundays

15% Public Holiday Surcharge

Gluten Free - gf | Vegetarian - v | Vegan - ve | Dairy Free - df | Contains Sesame - s | Contains Nuts - n |

Gluten Free Available - gfa | Australian Seafood - a | Imported Seafood - i | Mixed Seafood - m |

SIT DOWN SHARE MENU

Sourdough & Marinated olives on arrival

2 Course 40pp

3 Course 50pp

ENTREE - CHOOSE 2

CHILLI PORK WONTON

House Spiced Pork, Crispy Chilli Oil, Soy, Pickled Ginger, Crispy Shallot, Sesame (s, df)

CALAMARI FRITTI

Confit Garlic Aioli, Herb Oil, Lemon (gf, df, i)

KOREAN FRIED CHICKEN

Marinated Crispy Chicken, House Korean Sauce, Sesame, Siracha Mayo (s, gf, df)

BURRATA & PUMPKIN

Fresh Burrata, Roasted Pumpkin Puree, Marinated Heirloom Tomato, Prosciutto Di Parma, Chunky Pesto, Rocket, Crostini, Vincotto, Herb Oil

BAKED BRIE

Cinnamon Caramelised Fig, Roasted Pistachios, Chilli Honey, Vincotto, Crostini (v, n)

MAIN - CHOOSE 2

PAN SEARED BARRAMUNDI

Whipped Hummus, Blistered Heirloom Tomatoes, Marinated Rocket, Pickled Fennel, Dukkah, Basil Oil, Lemon (gf, df, s, n, a)

RIGATONI

Slow-Cooked True North Beef Cheek Ragu, San Marzano Tomato Sugo, Pecorino, Parsley (gfa)

GNOCCHI

Crispy Bacon, Caramelised Onion, Green Peas, Garlic Cream, Crispy Sage, Pecorino, Sumac

300G BLACK ANGUS STRIPLOIN

Grain fed, Cooked Medium, Broccolini, Chimmi Churri

FLAME GRILLED PORK CUTLET

350g Black Pepper & Fennel Infused Pork Cutlet, Pumpkin Puree, Sautéed Asparagus, Jus (gf,df)

LAMB SHOULDER (+10PP)

12 Hour Slow Cooked Lamb Shoulder, Salsa Verde, Vincotto, Pomegranate, Mint (gf, df)

DESSERT - CHOOSE 2

AMARETTO STICKY DATE PUDDING

Amaretto Caramel, Pecan Crumble, Vanilla Ice Cream (vn)

LIMONCELLO TIRAMISU

Mascarpone, Sponge, Lemoncurd, Candied Lemon (v)

BISCOFF CHEESECAKE

Biscoff Crumble, Biscoff Sauce, Vanilla Ice Cream (v)

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Please note: We can cater to dietary needs if informed prior to the event.