

SMALL PLATES

GARLIC BREAD (v, gfa) 8

St Malo Turkish Bread, House Confit Garlic Herb Butter
Add Cheese +3 Add Bacon +3 Switch To Gluten Free +3

FRIES (ve, gf) 12

Tomato Sauce

LOADED FRIES (gf, v) 16

Crispy Bacon, Fried Shallots, Smokey BBQ, Ranch, Chives

TRUFFLE FRIES (gf) 16

Truffle Aioli, Porcini, Pecorino

ONION RINGS (v) 15

Confit Garlic Aioli

CHILLI PORK WONTON (8) (s, df) 18

House Spiced Pork, Crispy Chilli Oil, Soy, Pickled Ginger, Crispy Shallots

KOREAN FRIED CHICKEN (s, df) 20

Marinated Crispy Chicken, House Korean Sauce, Sesame, Sriracha Mayo

CALAMARI FRITTI (gf, df, i) 18

Confit Garlic Aioli, Herb Oil, Lemon

HONEY SOY CHICKEN WINGS (gf, df, s) 18

Oven Roasted, Honey Soy Glaze, Sesame, Chives, Lemon

BAKED BRIE (v, n) 22

Cinnamon Caramelised Fig, Roasted Pistachios, Chilli Honey, Vincotto, Crostini

LAMB SOUVLAKI (gf, df, s, n) 24

2 Marinated Lamb Skewers, Whipped Hummus, Salsa Verde, Chimmi Churri, Dukkah

SIZZLING PRAWNS (gf, df, i) 20

House Mediterranean Marinade, Salsa Verde, Chives, Lemon

SALADS

TALLIES CAESAR 22

Baby Gem Lettuce, Crispy Bacon, Pecorino, Crostini, Boiled Egg, House-Made Dressing

POKE BOWL (gf, df, s, i, r) 26

Yellowfin Tuna Crudo, Brown rice, Cherry Tomato, Seaweed, Pickled Cucumber, Pickled Ginger, Radish, Edamame Beans, Spanish Onion, Coriander, Crispy Wild Rice, Sesame, Shiso Dressing

BURRATA & PUMPKIN 26

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

SALAD ADD ON'S

Mediterranean Grilled Prawns (gf, i) **+8**

Marinated Roasted Chicken (gf, df) **+6**

150g Grilled Beed Fillet (gf, df) **+7**

PROUDLY SERVING

T N TRUE NORTH

True North Beef is an Australian family owned company supplying premium Australian raised cattle over 1.2 million hectares of natural grassland in the gulf region of QLD Australia. The cattle roam freely in the natural landscape that is rich in biodiversity. This being why they are called True North.

BLACK ANGUS

True North Black Angus MBS2 150 day grain fed, is a quality Australian Black Angus beef featuring an MBS2 for a balanced, rich flavour and tender texture. Carefully raised for consistency and natural eating quality, delivering a juicy, full-bodied beef experience with a clean finish.

GRASS FED

True North Grass Fed Beef, is a premium Australian beef raised on natural pastures, delivering a clean, rich flavour profile with exceptional tenderness and consistency. Ethically produced with a focus on sustainability, this grass-fed beef offers a naturally lean finish and true paddock-to-plate quality.

All Steaks Come With The Choice Of 2 Sides

Fries

Garden Salad

Creamy Mashed Potatoes

Steamed Vegetables

250G BLACK ANGUS RUMP 38

300G GRASS-FED STRIPLOIN 42

350G BLACK ANGUS SCOTCH FILLET 49

450G BLACK ANGUS RIB EYE 59

Add Creamy Garlic Prawns (i) +9

SAUCE 2

Aioli, Plant-Based Aioli, Smokey Chipotle Mayo, Tartare, Mango Habanero Aioli, Gravy, Creamy Mushroom, Peppercorn, Diane

BURGERS

THE TALLIES CLASSIC (gfa) 24

Angus Pattie, American Cheese, Tallies Burger Sauce, Lettuce, Tomato, Onion, Toasted Milk Bun, Fries

FRIED CHICKEN BURGER 26

Crispy Chicken Thigh, House Korean Sauce, Pickled Cucumber, Asian Creamy Slaw, Sriracha Mayo, Toasted Milk Bun, Fries

STEAK SANDWICH (gfa) 28

150g True North Scotch Fillet, House Relish, Lettuce, Tomato, Beetroot, American Cheese, Toasted Panini Roll, Fries

BURGER ADD ON'S:

Beef Patty +5

Fried Egg +3

Bacon +4

Gluten Free Bun +3

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
15% Public Holiday Surcharge

MAINS

TALLIES FISH & CHIPS (i) 28

House Sourdough Beer Battered NZ Hoki, Fries, Lemon, Malt Vinegar, Tartare

PULLED BEEF NACHOS (gf) 26

12hr Slow Cooked True North Pulled Beef, Pico De Gallo, Cheese Sauce, Jalapeno, Guacamole, Sour Cream, Corn Chips

CHICKEN SCHNITZEL 25

250g Panko Crumbed Schnitzel, Fries, Garden Salad

Add Parmy: Smoked Ham, House Tomato Sugo, Cheese +4

Add Prawns: Creamy Garlic Prawns (i) +9

Add Texas: Maple Bacon, Cheese, Smokey BBQ, Ranch, Onion Rings +6

Add Tallies Melt: Camembert Cheese, Sautéed Asparagus, Cranberry Sauce +6

PLANT-BASED SCHNITZEL (ve) 26

Fries, Garden Salad, Vegan Aioli

PAN SEARED BARRAMUNDI (gf, df, s, n, a) 34

Whipped Hummus, Blistered Heirloom Tomatoes, Marinated Rocket, Pickled Fennel, Dukkah, Basil Oil, Lemon

FLAME GRILLED PORK CUTLET (gf, df) 30

350g Black Pepper & Fennel Infused Pork Cutlet, Pumpkin Puree, Sautéed Asparagus, Jus

BEEF TACOS (3) 24

12hr Slow Cooked True North Pulled Beef, Lettuce, Pico De Gallo, Smokey Chipotle Mayo, Soft, Flour Tortilla, Lemon

SOFT SHELL CRAB TACOS (3) (i) 26

Marinated Soft Shell Crab, Lettuce, Pico De Gallo, Mango Habanero Aioli, Soft Flour Tortilla, Lemon

1KG TRUE NORTH BLACK ANGUS T-BONE BISTECCA (designed 2 share) (gf) 110

Salsa Verde, Jus, Sea Salt, Lemon, Chives

Choice Of 2 Sides:

Fries, Garden Salad, Creamy Mash, Steamed Vegetables

SIDES & SAUCES

Creamy Mashed Potatoes (gf, v)

8

Steamed Vegetables (ve, gf)

8

Garden Salad (ve, gf)

8

Brown Rice (gf, ve, s)

5

Sauces: Aioli, Plant-Based Aioli, Smokey Chipotle Mayo, Tartare, Mango Habanero Aioli, Gravy, Creamy Mushroom, Peppercorn, Diane

2

KIDS \$15

(12 years & under)

Nuggets & Chips

Cheeseburger & Chips

Fish & Chips (i)

Marinated Chicken & Salad (gf, df)

Pasta (v, gfa)

Tomato or Cheesy Butter

PASTA

RIGATONI (gfa) 26

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

GNOCCHI 24

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

RAVIOLI (v, n) 26

3 Cheese Mushroom Ravioli, Brown Butter, Sautéed Wild Mushroom, Truffle & Rosemary Pesto, Porcini, Roasted Hazelnut

PIZZA 9"

Pizzas may come out separate from the rest of the menu

MARGHERITA (v) 22

House Tomato Sugo, Mozzarella, Basil, Pecorino

PEPPERONI 24

House Tomato Sugo, Mozzarella, Pepperoni, Hot Honey

BBQ CHICKEN 24

Smokey BBQ, Mozzarella, Marinated Chicken, Spanish Onion, Capsicum, Smokey Chipotle Mayo

TRUFFLE PIG 24

Rosemary & Garlic EVOO, Mozzarella, Marinated Pork, Wild Mushroom, Truffle Pesto, Pecorino

SWEETS

AMARETTO STICKY DATE PUDDING (v, n) 12

Amaretto Caramel, Pecan Crumble, Vanilla Ice Cream

LIMONCELLO TIRAMISU (v) 12

Mascarpone, Sponge, Lemoncurd, Candied Lemon
(18+ Only - Contains Alcohol)

BISCOFF CHEESECAKE (v) 12

Biscoff Crumble, Biscoff Sauce, Vanilla Ice Cream

AURORA SORBET (ve, gf) 5

Strawberry, Mango, Lemon

AURORA GELATO (gf, v) 5

Vanill, Chocolate, Rainbow

How Did We Do?

Vouchers drawn monthly
T&C's Apply



WANT TO WIN A \$100 RESTAURANT VOUCHER?

Scan the QR code, leave us a Google review, and go into the draw to win! Bonus points if you head over to **The Tall Timbers Hotel** Facebook and review us over there too!

If you weren't completely satisfied with your experience, please speak with one of our friendly staff - we'd love the opportunity to make it right.

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.

Weekly Specials

Monday

Steak Night \$20 M | \$22 NM

250G ANGUS RUMP MBS2+ (gf, df) Grain Fed, Fries, Garden Salad
Add Sauce: \$2 Refer to main menu

Tuesday

Burger Night \$20 M | \$22 NM

THE TALLIES CLASSIC BURGER (gfa)
Angus Pattie, American Cheese, Tallies Burger Sauce, Lettuce, Tomato, Onion, Toasted Milk Bun, Fries
FRIED CHICKEN BURGER
Crispy Chicken Thigh, House Korean Sauce, Pickled Cucumber, Asian Creamy Slaw, Sriracha Mayo, Toasted Milk Bun, Fries

Wednesday

Schnitzel Night \$20M | \$22 NM

CHICKEN SCHNITZEL
Panko Crumbed Schnitzel, Fries, Garden Salad
Add Sauce: \$2 Refer to main menu
Add Parmy: House Tomato Sugo, Smoked Ham, Melted Cheese **\$4**
Add: Creamy Garlic Prawns (i) **\$9**
Add Texas: Maple Bacon, Cheese, Onion Rings, Smoky BBQ, Ranch **\$6**
Add Tallies Melt: Camembert Cheese, Sautéed Asparagus, Cranberry Sauce +6

Thursday

Mexican Night \$18M | \$20NM

CRAB OR BEEF TACOS (3)
PULLED BEEF NACHOS (gf)
12hr Slow Cooked Pulled Beef, Pico Di Gallo, Cheese Sauce, Jalapeño, Guacamole, Sour Cream, Corn Chips
\$15 MARGARITAS

Mon-Fri

11.30am - 2.30pm

Lunch Specials \$18 M | \$20 NM

PULLED BEEF NACHOS
12hr Slow Cooked Pulled Beef, Pico Di Gallo, Liquid Cheese, Jalapeño, Guacamole, Sour Cream, Corn Chips
BATTERED FLATHEAD & CHIPS (i)
Fries, Lemon, Tartare
GNOCCHI
Crispy Bacon, Caramelised Onion, Green Peas, Garlic Cream, Crispy Sage, Pecorino, Sumac
THE TALLIES CLASSIC BURGER (gfa)
Angus Pattie, Melted Cheese, Tallies Burger Sauce, Lettuce, Tomato, Onion, Toasted Milk Bun, Fries
CHICKEN SCHNITZEL
Panko Crumbed Schnitzel, Fries, Garden Salad
TALLIES CAESAR
Baby Gem Lettuce, Crispy Bacon, Pecorino, Croutons, Boiled Egg, House Made Dressing

Sunday

Kids Eat Free

KIDS EAT FREE
(11:30am - 5pm - 12 Years & Under)
1 Free Kids Meal With Every 1 Adult Main Meal

Oyster

Saturdays - Sundays



Natural: Native Pepper Mignonette, Herb Oil, Lemon \$3 each
Kilpatrick: Crispy Bacon, House Made Sauce, Lemon \$3.5 each

T&C's May Apply / Weekly Specials Are Not Available On Public Holidays

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



OPENING HOURS

LUNCH

Monday to Friday – 11.30am – 2.30pm

Saturday 11:30am – 9pm

Sunday 11:30am – 8pm

DINNER

Monday to Thursday 5.30pm–8.30pm

Friday 5.30pm–9pm

Saturday 11:30am – 9pm

Sunday 11:30am – 8pm

SPARKLING

STONEGATE CUVÉE BRUT

South Australia

Freshly cut apple and brioche precede riper more tropical notes

PIZZOLATO PROSECCO

Italy

Aromas of golden apple, pressed flowers, white peach and mint

CHARLES PELLETIER BLANC DE BLANCS

France

Fresh peach and apricot notes

ROSÉ

LAMBROOK SEED ROSÉ

Adelaide Hills

Aromas of raspberry and strawberry

WINE ON TAP

GREATEST SHOWMAN CHARDONNAY

Adelaide Hills

Aromas of rockmelon, peach, and citrus, complimented by hints of toasty French oak

KISSING BOOTH SAUVIGNON BLANC

Marlborough NZ

Crisp and refreshing, with tropical citrus & bright acidity

WHITE WINE

PALADINO PINOT GRIGIO

Italy

Fruity and delicate bouquet with aromas of apple and pear

MT RILEY PINOT GRIS

New Zealand

Bright florals with apple and pear notes

TULLOCH SEMILLON SAUVIGNON BLANC

Hunter Valley

Light notes of citrus and passionfruit

MT RILEY SAUVIGNON BLANC

New Zealand

Vibrant aromas of pink grapefruit, passionfruit and gooseberries

ESTO 1866 CHARDONNAY

South Australia

Flavours of tropical fruit, buttery brioche and roasted cashews



30



10 13 36

RED WINE



10 13 36

LES PEYRAUTINS PINOT NOIR

France

Aromas of black fruits, followed by hints of vanilla and olives

BASILEUS SHIRAZ

Barossa Valley

Exotic spice, licorice and blackberry on nose

ANGOVE FAMILY CREST SHIRAZ

McLaren Vale

Aromatics are dominated by black cherry, dark chocolate and spice

STONEGATE CABERNET SAUVIGNON

South Australia

Aromas of spicy cherry and plum with some herbal notes

TULLOCH CABERNET SAUVIGNON

Hunter Valley

Notes of liquorice & dried five spice

PICCOLOS 200ML

LONG ROW SPARKLING

South Australia

An opulent sherbet like crisp palate

JACOB'S CREEK SPARKLING PINK MOSCATO

South Australia

Sweet notes of strawberry

VILLA JOLANDA PROSECCO

Italy

Clean with lively aromatic apple and pear aromas

LONG ROW PICCOLOS 187ML

WHITES

Chardonnay / Sauvignon Blanc / Moscato

REDS

Merlot / Shiraz / Cabernet Sauvignon

COCKTAILS

AMARETTO SOUR 22

Amaretto, lemon, sugar syrup, egg white

ESPRESSO MARTINI 22

Fresh espresso, kahlua, vanilla vodka

FRENCH MARTINI 22

Charmbord, vanilla vodka, pineapple juice

PINA COLADA 18

Malibu, pineapple juice, coconut cream

PASSIONFRUIT MOJITO 18

Bacardi, mint, lime, passionfruit, sugar syrup, soda

OLD FASHIONED 22

Bourbon, sugar, bitters, orange twist

MARGARITA 21

Classic / Chilli / Passionfruit / Coconut

JUGS 1.5L

SANGRIA 30

White / Red wine, orange liqueur, orange juice, lemonade, fruit

FRUIT TINGLE 28

Vodka, blue curacao, lemonade, red cordial

SEX ON THE BEACH 34

Vodka, peach liqueur, orange juice, cranberry juice

SHOTS

COWBOY 10

Butterscotch, baileys

JAM DONUT 10

Charmbord, baileys

MINI BEER 10

Liquor 43, cream

WET PUSSY 10

Vodka, peach schnapps, cranberry

