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**

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

PROUDLY SERVING

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

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

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**
Vanilla, 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
Members Night

MEMBERS RECEIVE 20% OFF MEALS
Includes: Mains, Salads, Grill, Burgers, Pizza & Pasta
Sign up today! Just ask one of our friendly staff.

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
12hrSlow 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
Kilapatrick: 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

SPARKLING

STONEGATE CUVEE BRUT — 30
South Australia
Freshly cut apple and brioche precede riper more tropical notes

PIZZOLATO PROSECCO — 40
Italy
Aromas of golden apple, pressed flowers, white peach and mint

CHARLES PELLETIER BLANC DE BLANCS — 35
France
Fresh peach and apricot notes

ROSÉ

LAMBROOK SEED ROSÉ	10	13	36

Adelaide Hills
Aromas of raspberry and strawberry

WINE ON TAP

GREATEST SHOWMAN CHARDONNAY	9	13

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

KISSING BOOTH SAUVIGNON BLANC	9	13

Marlborough NZ
Crisp and refreshing, with tropical citrus & bright acidity

WHITE WINE

PALADINO PINOT GRIGIO — 34
Italy
Fruity and delicate bouquet with aromas of apple and pear

MT RILEY PINOT GRIS	11	14	38

New Zealand
Bright florals with apple and pear notes

TULLOCH SEMILLON SAUVIGNON BLANC — 36
Hunter Valley
Light notes of citrus and passionfruit

MT RILEY SAUVIGNON BLANC	11	14	38

New Zealand
Vibrant aromas of pink grapefruit, passionfruit and gooseberries

ESTO 1866 CHARDONNAY	9	11	30

South Australia
Flavours of tropical fruit, buttery brioche and roasted cashews

RED WINE

LES PEYRAUTINS PINOT NOIR	10	13	36

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

BASILEUS SHIRAZ	10	13	36

Barossa Valley
Exotic spice, licorice and blackberry on nose

ANGOVE FAMILY CREST SHIRAZ — 38
McLaren Vale
Aromatics are dominated by black cherry, dark chocolate and spice

STONEGATE CABERNET SAUVIGNON	9	11	30

South Australia
Aromas of spicy cherry and plum with some herbal notes

TULLOCH CABERNET SAUVIGNON — 36
Hunter Valley
Notes of liquorice & dried five spice

PICCOLOS 200ML

LONG ROW SPARKLING — 10
South Australia
An oppulent sherbet like crisp palate

JACOB'S CREEK SPARKLING PINK MOSCATO — 10
South Australia
Sweet notes of strawberry

VILLA JOLANDA PROSECCO — 13
Italy
Clean with lively aromatic apple and pear aromas

LONG ROW PICCOLOS 187ML

WHITES — 8
Chardonnay / Sauvignon Blanc / Moscato

REDS — 8
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