



Lunch Menu

Food is one of life's simple pleasures and at Thala our aim is to create original, beautifully-crafted cuisine with an emphasis on harmony, flavour and texture to balance your senses.

Our inspiration comes from the diversity in nature and we are delighted to work with like-minded growers.

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

Luukas Trautner, Head Chef

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

Please note a 10% surcharge applies on public holidays



Starters to share...

Campagne bread roll with homemade hummus, pearl onions, extra virgin olive oil and micro watercress (v) (vg) \$8.5

Antipasto platter of salami, chorizo, smoked ham, baked lemon and thyme ricotta, Chef's marinated feta, roasted Mediterranean vegetables, olives and artisan bread (gf on request) \$35.2

Starters...

Chilled seafood tasting plate of Coral Sea tiger prawn with jalapeno mayo, spiced passionfruit glazed green-lip mussel, herb & garlic marinated Moreton Bay bug and a freshly shucked oyster with lemon (gf) (df) \$18.7

Five crispy coconut Coral Sea banana prawns on a petite bean sprout salad with a Mareeba mango and coriander dipping sauce (df) (gf) \$21.5

Slow-braised beef cheek arancini balls on carrot aioli topped with a dollop of red wine onion jam finished with crisp parmesan wafers and snowpea tendrils \$14.8

Tablelands tomato salad mixed with Spanish onion, basil and crunchy bread crumbs topped with crumbled stilton cheese and drizzled with a red wine vinegar dressing (v) \$14.3

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Mains

Braised beef cheek burger served in a charcoal brioche bun with petite garden leaves, tomato, gherkins, dijon mustard, aioli & hand cut chips. \$28

Twice cooked Tablelands chicken breast infused with lemon and herbs served with cous cous, glazed apricot salsa, roast tomato and sumac spiced organic yoghurt \$29.9

Spice-rubbed line caught yellowfin tuna steak served rare with a capsicum and orange salsa on roasted turmeric potatoes and a jalapeno mayonnaise (df) (gf) \$37.9

Pappardelle with seasonal forest mushrooms, truffle oil, shaved parmesan and microcress (v) \$25.9

Slow-cooked saltwater crocodile in a massaman style curry served with snowpeas, salted peanuts, chilli and plantation coconut rice (gf) \$28.9

Thala's signature salad of Tablelands baby leaves and wild rocket, Julatten coriander and mint, red onion, bean sprouts, local macadamia nuts, freshly-grated plantation coconut and a ginger, chilli and organic coconut oil dressing (df) (gf) (v) \$23.9

w sautéed beef tenderloin strips (df) (gf) \$28.9

w turmeric spiced goat's cheese (gf) (v) \$27.9



Sides

Garden salad with Chef's dressing	\$10.8
Fries with homemade aioli	\$9.8
Thala's coconut plantation rice	\$8.9
Steamed greens	\$9.8

Desserts

Warm homemade ginger pudding with apricot vanilla purée and vanilla custard ice cream	\$17.9
Homemade éclair filled with mango mousse, Thala's coconut sorbet and passionfruit curd, finished with a sprinkle of macadamia nut crumble	\$19.9
Chilled chocolate peanut parfait and caramel sauce served with chocolate soil and candy peanuts (gf)	\$17.9
Fresh seasonal and tropical fruit plate with Mareeba mango sorbet	\$17.9

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