



# TALI WIRU

Tali Wiru has been awarded an **Australian Good Food Guide Chef Hat for the third year running**, continuing its reign as the Northern Territory's highest-rated restaurant and Gold Plate Awards Restaurant of the Year.

## **CANAPÉS**

### **Kangaroo Tartare** GF / DF

Wattleseed Lavosh, Cured Egg Yolk, Finger Lime

### **Blue Swimmer Crab** GF / DF / A

Wasabi Leaf, Kimchi Mayo, Scampi Caviar, Muntries

### **Lemon Myrtle Haloumi** V

Charred Polenta Chip, Rosella Gel, Crushed Macadamia

### **Emu Paté** GF

Bush Dukkah En Croûte, Black Garlic Fraîche, Bush Tomato Pearls

*Clover Hill Tasmania Exceptionnelle*

*V-Vegetarian VV-Vegan VVA-Vegan Available  
GF-Gluten free GFA-Gluten free available DF-Dairy free  
A-Australian I-Imported M-Mixed Origin*

#### **ALLERGEN STATEMENT:**

Whilst we take great care in controlling our use of allergens where possible, Voyages and its suppliers operate working kitchens and use equipment and facilities that may come into contact with various allergens. As a result, even when an allergen may not be an ingredient in a meal there is always a risk that the meal could still contain traces of allergens which may be transferred during storage or preparation. As such we cannot guarantee that any food or beverage item is free from cross-contact with allergens such as peanuts, tree nuts, milk, eggs, fish, crustaceans, soy, wheat, sesame or lupin. For further information, please speak with your service attendant.

## AMUSE BOUCHE

### **Victorian Chestnut Velouté** GF / V

Mushroom Duxelles, Saltbush Crostini, Finger Lime Essence

*MMAD McLaren Vale Rosé*

## ENTRÉE

### **Blackened Spiced Scallops** GF / DF / I

Sunrise Lime Coconut, Pickled Daikon, Apple, Rosella Crisp, Chermoula

*Tar & Roses Pinot Grigio*

### **Smoked Duck Breast** GF / DF

Lemon Myrtle Macadamia, Leek Matchsticks, Chard, Dark Cherry,  
Ooray Plum Jus

*Shaw & Smith Pinot Noir*

### **Pepperberry Pressed Cauliflower** GF / V / DFA

Eggplant Caviar, Asparagus, Saltbush Beet Chip, Charred Tahini

*Yangarra Ovitelli Blanc*

## MAIN

### **Glacier 51 Toothfish** GF / I

Saffron & Sea Parsley Risotto, Pickled Muntries, Charred Asparagus,  
Desert Lime Beurre Blanc

*Ghostgum Chardonnay*

### **Black Angus Tenderloin 9+** GF / DF

Smoked Quandong, Potato Haystack, Mulled Pepper Leaf Cabbage,  
Broccolini, Aged Port Jus

*Two Hands Yacca Block Single Vineyard Shiraz*

### **Duo Ravioli** V / VVA / DFA

Pumpkin, Warrigal Greens Ravioli, Mushroom Ricotta Farce,  
Bush Tomato Pepperonata, Succulents, Grana Padano

*Yabby Lake Single Vineyard Pinot Noir*



## DESSERT

### **Desert Honey** GF

Honey Mousse, Sunrise Lime Pineapple Compote,  
Honeycomb Tuile, Meringue

### **Misty Chocolate Australian Outback**

Chocolate Parfait, Crème Pâtissière Matcha Sponge,  
Wattleseed Chocolate Soil

### **Farmhouse Cheese** V

Granny Smith Apple & Quandong Compote, Truffle Bush Honey,  
Wattleseed Lavosh

*Frogmore Creek Iced Riesling*