

THARA Kitchen & Bar is a sleek contemporary restaurant featuring Western style cuisine fused with global influences. It offers a casual yet elegant dining experience, bringing unique flavors that revolve around the finest quality ingredients.

SAVOURY BREAKFAST



SMOKED SALMON & CHIVES OMELETTE // 120

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Smoked salmon, crème fraiche, spring onion, watercress, crisp capers folded in chives omelet and seeded sourdough with butter

BIG BREAKFAST 95

Farm eggs (poached/ scrambled/ fried), mushroom, sautéed potatoes, spinach, chicken sausage, beef bacon, blistered tomatoes, baked sourdough with butter

PULL RIBS EGG BENEDICT 75

Homemade pull beef ribs, poached eggs, hollandaise, cherry tomato, red onion, rucola, watercress, on toasted english muffin

THARA SHAKSHUKA 75

2 soft poached eggs on simmered paprika, onion, garlic, cilantro and tomato peel with Middle Eastern herbs and spices, feta cheese, watercress and crispy bread

SMASH AVO 70

Cherry tomatoes salad, feta cheese, spinach, red onion, watercress, basil, balsamic vinegar and seeded sourdough

NASI GORENG THARA 75

Fried green rice A la THARA, fried egg, Chef's salad, shrimp crackers served with smoked chicken

MIE GORENG THARA 75

Fried egg noodles a la THARA, shiitake mushroom, fried egg, Chef's salad, shrimp crackers served with smoked chicken.

SWEET & HEALTHY



CHIA COCONUTE PUDDING // 45

LEMON RICOTTA MAPLE PANCAKE STACK 75

Three pancakes with maple syrup, whipped butter, blueberry preserved, orange and mint

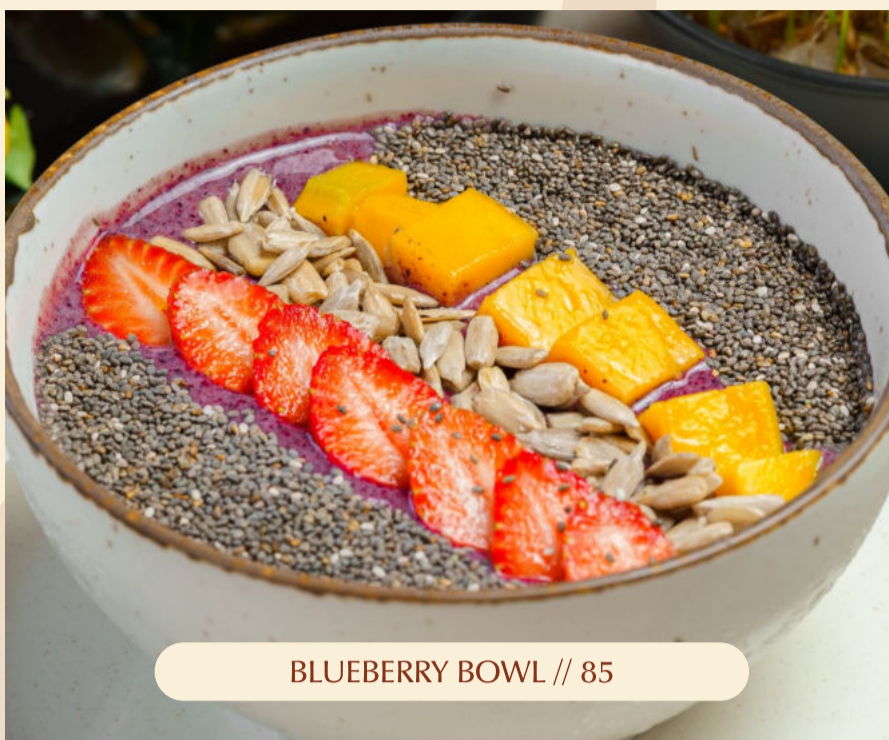
CHIA COCONUT PUDDING 45

Coconut cream, chia seeds, homemade blueberry compote, mango, mint, shredded coconut

GRANOLA STRAWBERRY YOGURT 45

Maple granola, fresh strawberry combined with coconut yogurt and on the side almond milk

HEALTHY SMOOTHIES



BLUEBERRY BOWL // 85

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Blueberry, banana, dates, almond milk topping with fresh strawberry, mango, sunflower seed and chia seed

DRAGON BOWL 75

Dragon fruit, banana, almond milk topping with fresh dragon fruit, mango, pumpkin seed and shredded coconut

CHOCOLATE BOWL 75

Banana, dates, cocoa, walnuts, almond milk, topping with maple granola, banana, berries and shredded coconut

GREEN BOWL 75

Banana, kiwi, almond butter, kale, almond milk, topping with kiwi, banana, blueberry, sunflower seeds and shredded coconut

SANDWICHES & BURGERS



DOUBLE GOLD N' PATTY // 150

OPEN STEAK SANDWICH 120

120 gr beef tenderloin, mushrooms, capsicum medley, dried tomatoes, rocket, caramelized onion, homemade dijon mayo, on French baguette with sweet potato chips

HALLOUMI CHICKEN SANDWICH 90

Lemon chicken breast, halloumi, spinach, balsamic basil tomato, red onion, on focaccia bread with homemade aioli dip

VEGAN PINK HUMMUS 75

MUSHROOM SANDWICH

Beetroot hummus, champignon & portobello mushrooms, cauliflower pickles, on flaxseed crackers with watercress and served on seeded sourdough

DOUBLE GOLD N' PATTY 150

Two wagyu patties, cheddar cheese, pickled cucumber, caramelized onions, watercress, homemade mustard aioli, on toasted brioche bun with potato wedges or buttered fries.

TRUFFLE BLUECHEESE PATTY 110

Wagyu patty, beef bacon, caramelized onion, rocket, blue cheese, truffle aioli, toasted brioche bun, with side of wedges potato or fries

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APPETIZERS & BITES



CAJUN FIN // 75

ALCATRA BEEF EN CROUTE 75

Four slices of crispy French baguette topped with roasted beef tenderloin, caramelized onions hollandaise

SMOKED SALMON CREAM CRACKERS 75

4 salted crackers, topped with smoked salmon, smash avocado, crème fraiche, crisp capers, lemon and fresh dills

CAJUN FIN 75

Crispy white buttered fish, sprinkled crushed chili and fries comes with aioli sauce and lemon parsley

BABY CALAMARI IN TOO DEEP 75

Crispy baby calamari with chimichurri mayo dips and lemon parsley

BITE-SIZED WINGS 75

Six pieces chicken wings, homemade chef salad and BBQ sauce

CLASSIC CAESAR SALAD 50

Baby romaine lettuce, cherry tomato, boiled egg, beef bacon, crouton tossed with caesar dressing and parmesan cheese

BRUSCHETTA 50

Four slices of crispy baguette topped with cherry tomato, red onion, garlic, basil in extra virgin olive oil and balsamic vinegar

ARANCINI 50

Four pieces Italian balls seasoning comes with tomato basil dips

TRUFFLE FRIES 40

A basket of crisp seasoned truffle fries with vegan aioli

THARA MYSTIQUE 40

A basket of crispy potato wedges, sweet potato and onion ring with vegan mystique sauce

DESSERT



LEMON MERINGUE TARTLET 45

BOUNTY BALL 45

KAFFIR LIME BRÛLÉE 45

ADD 1 SCOOP VANILLA ICE CREAM TO ANY DESSERT 10

CHEF SUGGESTIONS



TENDERLOIN STEAK AU JUS // 190

STEAK FRITES 190

200 gr prime angus striploin, grass-fed hand cut roasted potato, buttered green and champignon beef jus

TENDERLOIN STEAK AU JUS 190

200 gr beef tenderloin with pureed peas, roasted potato, onion, shallot and garlic

TASMANIAN SALMON STEAK 150

200 gr salmon fillet, buttered broccoli, mash potato, tomato confit and homemade chimichurri mayo

ROASTED EVERLAST CHICKEN 120

Half organic chicken rotisserie, gravy, house mustard mayo and truffle fries

RED SNAPPER FILLET ON BULGUR 130

SALAD
200 gr fresh red snapper fillet, comes with bulgur salad, glazed baby carrot, blistered tomato and lemon foam

ROLLED CHICKEN BREAST FILLED 95

WITH SPINACH, BEEF BACON & FETA

Served on a crispy potato garlic rosti with broccoli, baby carrot, onion and cream orange citrus sauce

HOMEMADE FETTUCINE PASTA 95

Cooked in creamy smoked chicken sauce, parmesan, cheddar, blue cheese, fresh basil, edible flower and crispy garlic bread

HOMEMADE SPAGHETTI CARBONARA 95

Cooked in beef bacon, champignon, onion, basil and creamy parmesan sauce, parmesan, yellow cheddar and crisp garlic bread

HOMEMADE RAVIOLI AGLIO OLIO 95

Pan-fried blue cheese & champignon ravioli in garlic Italian olive oil, crushed chili with parmesan, yellow cheddar, edible flower and crisp garlic bread

HOMEMADE GNOCCHI TARTUFO 95

Pan-fried gnocchi truffle, champignon and creamy parmesan sauce, parmesan, yellow cheddar, edible flower and crispy garlic bread