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# WELCOME



## ABOUT THE MEMBERS' DINING ROOM

Welcome to the Members' Dining Room – an homage to the Club's rich heritage, and harmonious complement to its contemporary spaces.

Standing in the heart of the city for almost 100 years, the Art Deco Members' Dining Room is an inimitable piece of Brisbane's history and one of the most celebrated and exclusive dining experiences in Queensland.

With ten-metre high ceilings and walls adorned in Queensland marble, each aspect of your dining experience has been carefully considered to honour the prestige and grandeur of your surrounds.

The room also gives a nod to the Club's horse racing legacy with its showcase of statues and trophies.

From experiencing acclaimed culinary craftsmanship, to the exceptional expertise and attention to detail from your hosts, the Members' Dining Room continues to appreciate as a rare jewel and one of Brisbane's finest dining experiences.

In this beautiful space, we hope you enjoy your experience, cherish special moments with loved ones, and create a lifetime of unforgettable memories.

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**EST. 1939**



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# ENTRÉE



## OYSTERS

Half Dozen Natural | \$24  
Half Dozen Kilpatrick | \$27

### TATTERSALL'S PEA AND HAM SOUP

Tattersall's Famous Pea and  
Ham Soup, Freshly Baked  
Toasted Sourdough  
(G.F on request) | \$19

### GRILLED BEEF TONGUE

With Piccalilli Puree, Baby Turnip, Salsa  
Verde and Black Garlic Puree (G.F/D.F) | \$26

### BEETROOT RAVIOLI

With Goat Curd, Walnuts and  
Baby Basil (V) | \$24

### MISO GLAZED GLACIER 51 TOOTHFISH

With Radish Carpaccio, Cucumber and Daikon  
(D.F) | \$32

### LYONNAISE ONION TART

With Jerusalem Artichokes, Artichoke Hearts and  
Mornay Sauce (V) | \$24

### SESAME CRUSTED HIRAMASA KINGFISH

With Mandarins, Pickled Persimmon, Yuzu Ponzu  
and Golden Sesame Oil (G.F/D.F) | \$26

Menu Items Subject To Availability

## MAIN COURSE



### MUSHROOM CRUSTED VEAL TENDERLOIN

With Wild Mushrooms, Parsley Orzo and  
Cepe Cream Sauce (G.F) | \$44

### ROASTED LAMB RUMP

With Eggplant Puree, Broccolini Florets, Labne,  
Cumin Tomato Sauce (G.F) | \$42

### SQUID INK FETTUCCINE

With Grilled Freemantle Octopus, Warm Tomato  
Salsa and Nduja Oil (D.F) | \$39

### VENISON CUTLET

With Black Pudding, Blackberries, Black Cabbage,  
Beetroot and Chocolate Jus (G.F) | \$46

### PUMPKIN WELLINGTON

With Quince, Vegetable Jus (V)  
(please allow 20 minutes) | \$32

### FISH OF THE DAY

Market Price

### FROM THE GRILL

*All steaks are Gluten Free and served with beef  
tallow roasted potatoes and a choice of sauce.*

200g Darling Downs Eye Fillet Grain Fed MBS1+  
| \$49

250g Ranges Valley Black Onyx Flank Steak MBS3+  
| \$47

300g Ranges Valley Black Onyx Scotch Fillet MBS3+  
| \$64

400g Riverine Region Dry-Aged Sirloin On The Bone  
| \$68

#### ADD ON

Bordelaise (G.F/D.F) | \$3

#### CHOICE OF SAUCE

Port and Red Wine Jus (G.F/D.F)

Mushroom

Peppercorn and Blue Cheese (G.F)

#### SIDES

##### ROASTED CARROTS

With Honey Glaze, Raisins and Walnuts | \$9

##### PEAS

With Bacon, Onion and Butter | \$9

##### MESCLUN, FRESH HERBS, RADISH

Classic Vinaigrette | \$9

##### SKIN ON FRIES

With Aioli | \$9

Menu Items Subject To Availability

# DESSERTS AND REFRESHMENTS



## SAFFRON POACHED PEAR

With Filo Pastry, Lemon Mascarpone  
and Pistachio Ice Cream | \$15

## BAKED PLUM

With Plum Chantilly, Plum Gel and  
Warm Chocolate Fondant | \$15

## HAZELNUT CAPPUCCINO CHEESECAKE

With Toasted Hazelnuts and  
Hazelnut Ice Cream | \$15

## CHEESE TROLLEY SELECTION OF CHEESES

1 choice | MP

2 choices | MP

3 choices | MP

Selection of Cheeses with Fig Compote, Quince  
Paste, Fresh Grapes, Toasted Date Loaf

## DIGESTIFS

Delord VSOP Bas-Armagnac \$12

Christian Drouin Calvados VSOP \$18

Delord 1962 Armagnac \$30

Hennessey VS Cognac \$15

Hennessey XO Cognac \$31

Martell VS Cognac \$20

Tattersall's Club Barrel Aged Tawny 60ml \$15  
*Old Tawny and Apera Blend with fruity, red-  
wine, toasted oak, vanilla, and caramel notes*

## COFFEE

Cappuccino, Long or Short Black, Flat White, Macchiato, Latte, Piccolo

Cup \$5 | Mug \$5.50

## TEA SELECTIONS

English Breakfast, Earl Grey, Green, Peppermint, Lemon and Ginger,

Chamomile | \$5

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# THANK YOU FOR DINING



## HISTORY OF THE MEMBERS' DINING ROOM

Designed by the same architects behind Brisbane's beloved City Hall, architects Hall and Prentice, Tattersall's Members' Dining Room is of a rare calibre of craftsmanship in Brisbane.

Built in 1939, the space is 'quintessentially Tattersall's' and one of the most cherished aspects of the Club amongst long-standing and new Members alike.

The room features sprawling windows overlooking Queen Street Mall, diffusing natural light that reflects off the Art Deco style mirror-lined walls.

Also featured are four large oil paintings featuring local artists and subjects, commissioned from Queensland artists William Bustard, Charles H. Lancaster, Mel Haysom and P. Stanhope Hobday.

Measuring 10.5 feet high by six feet wide, the murals are set within the marble and between wall mirrors, each depicting Queensland industry, respectively honouring miners, timber-getters, agriculturalists and pastoralists.

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