


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.



EST. 1939



ENTRÉE



OYSTERS

Half Dozen Natural | \$36

Half Dozen Kilpatrick | \$39

TATTERSALL'S PEA AND HAM SOUP

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

BEETROOT TARTARE

With Goats Curd, Pickled Onions,
Lemon Myrtle and Nasturtium
(G.F) | \$22

RABBIT AND SWEETBREAD RAVIOLO

With Carrot Purée, Pickled Carrot and
Pine Nut Burnt Butter | \$28

MORETON BAY BUG

With Fermented Chilli Mayonnaise
and Yuzu Sesame Seeds
(G.F, D.F) | \$34

TUNA CARPACCIO

With Avocado Purée, Crispy Leeks,
Green Onion Oil and Smoked Ponzu
(D.F) | \$29

FREEMANTLE OCTOPUS

With Green Grape Gazpacho, Pickled
Grapes and Toasted Hazelnuts
(G.F, D.F) | \$26

GLOSSARY

Nasturtium | A Herbaceous Flower Containing an Aromatic Oil, Similar in Taste to Watercress

Sweetbread | Organ Meat From a Cow, Smooth in Texture with a Mild and Creamy Flavour

Raviolo | A Single Large Parcel of Ravioli Pasta, as Opposed to Small Individual Parcels of Pasta

Yuzu | A Sweet Citrus Fruit Originating From Asia With a Hint of Lemon, Mandarin and Herb

Smoked Ponzu | A Japanese Condiment That Combines Smoked Bonito Flakes With Citrus Juice,
Soy Sauce, Mirin and Rice Vinegar

Menu Items Subject To Availability

MAIN COURSE



FISH OF THE DAY

| \$48

SLOW COOKED BEEF CHEEK

With Mushroom, Smoked Pancetta,
Spinach Lasagne and Red Wine Jus | \$42

RICOTTA AND HERBED GNOCCHI

With Red Pepper Tapenade, Blistered
Cherry Tomatoes and Basil | \$34

DUCK CONFIT

With Fig Purée, Glazed Baby Vegetables
and Sweet Potato Galette (G.F) | \$44

GRILLED PIG'S HEAD SAUSAGES

With Nduja White Bean Cassoulet and
Sweet Onion Relish (G.F, D.F) | \$36

CRISPY SKIN BARRAMUNDI

With Pomme Purée, Braised Leeks and
Sauce Matelote (G.F) | \$46

TABLE SIDES

Rocket and Parmesan Salad with Balsamic (G.F) | \$10

Vine Tomato Olive Salad with Cab Sav Vinaigrette (G.F, D.F) | \$12

Horseradish and Herb Slaw (G.F, D.F) | \$10

Braised Red Cabbage (G.F, D.F) | \$12

Peas with Onions and Smoked Bacon (G.F, D.F) | \$12

Green Beans with Toasted Hazelnut Vinaigrette (G.F, D.F) | \$12

Roasted Chat Potatoes with Garlic Herb Oil (G.F, D.F) | \$14

Skin On Chips with Aioli (G.F, D.F) | \$10

Sweet Potato Chips Tossed in Herbed Salt Served with Aioli (G.F, D.F) | \$11

GLOSSARY

Nduja | Spreadable Salami From Calabria in Southern Italy. Traditionally Made From Pork
Scraps, Herbs, Spices, and Calabrian Chilli Peppers

Sauce Matelote | Sauce Made From Red Wine, Butter, Shallots, Sugar, Salt and
Coarsely-Ground Black Pepper



MAIN COURSE



FROM THE GRILL

All steaks are gluten-free and served with a choice of one (1) of the following from each of the potato menu, side menu and sauce menu.

200g Five Founders Carbon Neutral Eye Fillet | \$54

300g Kidman Grain Fed Scotch Fillet MBS 3 | \$69

300g Grasslands Grass Fed Sirloin | \$68

POTATO MENU

Roasted Chat Potatoes with Garlic Herb Oil (G.F, D.F)

Mashed Potato (G.F)

Gratin Potato (G.F)

Skin On Chips (G.F, D.F)

SIDE MENU

Rocket and Parmesan Salad with Balsamic (G.F)

Vine Tomato and Olive Salad with Cab Sav Vinaigrette (G.F, D.F)

Horseradish and Herb Slaw (G.F, D.F)

Braised Red Cabbage (G.F, D.F)

Peas with Onions and Smoked Bacon (G.F, D.F)

Green Beans with Toasted Hazelnut Vinaigrette (G.F, D.F)

Sweet Potato Chips Tossed in Herbed Salt Served with Aioli (G.F, D.F) | \$11

SAUCE MENU

Mushroom (G.F)

Peppercorn (G.F)

Red Wine Jus (G.F, D.F)



DESSERTS AND REFRESHMENTS



PARIS-BREST

With White Chocolate Mousse, Passionfruit
Curd and Toasted Macadamia | \$15

APPLE AND PEAR STRUDEL

With Cinnamon Anglaise and Vanilla
Bean Ice Cream | \$15

RASPBERRY CRÈME BRÛLÉE

With Raspberry Sorbet (G.F) | \$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

Fortified Wines

Witching Hour Fortified Viognier \$18
Henschke Botrytis Semillon \$15
Heggies Botrytis Riesling \$11

Port

Tattersall's Club Barrel Aged Tawny \$15
Penfolds Grandfather Port \$20
Galway 25 Year Old \$9

Brandy

Delord Bas-Armagnac VSOP \$12
Delord Bas-Armagnac 1962 \$30
Hennessy VSOP Cognac \$14
Hennessy XO Cognac \$31

Muscat

Morris Rutherglen Muscat \$13

Liqueur

Strega Limoncello \$12
Midori \$9
Strega Amaro \$12
Amaretto Disaronno \$10
Ouzo 12 \$11

GLOSSARY

Paris-Brest | French Pastry Featuring a Crisp Almond-Studded Baked Ring of Pâte à Choux

Strudel | Dessert of Thin Pastry Rolled Up Around a Fruit Filling

Anglaise | Silky Custard Sauce Flavoured With Vanilla Bean



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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