


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

Natural | \$2 each

Kilpatrick | \$4 each

TATTERSALL'S PEA AND HAM SOUP

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

BAKED SHARK BAY SCALLOPS

With Creamed Leek, Salmon Pearls and
Citrus Hollandaise (G.F) | \$26

KANGAROO TARTARE

With Davidson Plum Powder and Pepper
Mayonnaise (G.F, D.F) | \$30

FRENCH ONION SOUP

| \$19

MUSHROOM ARANCINI

With Sunchoke Purée, Pickled Mushrooms
and Sweet Cherry Reduction (V) | \$29

ORA KING SALMON GRAVLAX

Ora King Salmon Gravlax Carved Tableside
with Pickled Dill Cucumbers, Baby Radishes
and Lemon Cream Fraiche | \$36

OSCIETRA CAVIAR

20g Oscietra Caviar from The House of
Kaviari Served with Blinis and
Accompaniments | \$99

Menu Items Subject To Availability

MAIN COURSE



FISH OF THE DAY

|\$50

LASAGNE

With Lentils, Roasted Pumpkin, Spinach,
Fresh Passata and Pumpkin Seed Pesto
|\$34

WILD VENISON LOIN

With Braised Red Cabbage, Purple
Potato and Blackberry Jus (G.F) | \$49

CHICKEN FRICASÉE

With Mushrooms, Roasted Sunchokes
and Spinach (G.F) | \$44

BEEF BOURGUIGNON

With Smoked Pancetta and Mash Potato
(G.F) | \$36

PAN ROASTED SPENCER

GULF KINGFISH

With Buttered Zucchini and Lemon
Chive Beurre Blanc (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

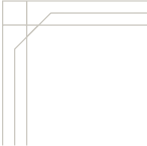
Peas with Onions and Smoked Bacon (G.F, D.F) | \$12

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



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
- 200g Chauvel Citrus Fed Wagyu Tenderloin MBS 6 - 7 | \$69
- 300g Westholme Wagyu Rump Cap MBS 4 - 5+ | \$59
- 300g Southern Ranges Grass Fed Cube Roll MBS 2+ | \$64
- 500g Kidman Wagyu Bone in Striploin MBS 4 - 5+ | \$75

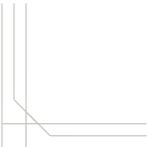
POTATO MENU

- 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)
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DESSERTS AND REFRESHMENTS



FRANGELICO AND DARK CHOCOLATE MOUSSE

With Raspberry Gel, Berry Salsa
and Toasted Hazelnuts (G.F) | \$15

APPLE AND RHUBARB CRUMBLE

With English Toffee Ice cream
(G.F) | \$15

ALMOND PUDDING

With Amaretto Cream and
Honey-Poached Quince | \$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

Dessert Wines

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

Port/Tawny

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

Armagnac/Cognac

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
Frangelico \$9
Strega Amaro \$12
Amaretto Disaronno \$10
Ouzo 12 \$11



THANK YOU FOR DINING



HISTORY OF THE MEMBERS' DINING ROOM

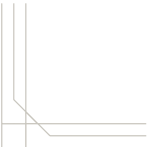
Designed by the same architects behind Brisbane's beloved City Hall, architects Hall and Prentice, Tattersall's Members' Dining Room is of a rare calibre of craftsmanship in Brisbane.

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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