

# 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



## STARTERS

### OYSTERS

Natural (A) | \$2 each

Kilpatrick (A) | \$4 each

### OSCIETRA CAVIAR

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

## TABLESIDE CARVED ENTRÉE

### ORA KING SALMON GRAVLAX

Ora King Salmon Gravlax Carved Tableside  
with Pickled Dill Cucumbers, Baby Radishes  
and Lemon Crème Fraîche (A) | \$39

## ENTRÉE

### TUNA TARTARE

With Fresh Tomato Coulis, Avocado Purée,  
Finger Lime and a Squid Ink Tuille (D.F, A) | \$26

### MORTON BAY BUG COCKTAIL

With Marie Rose, Buttered Wholemeal Bread and  
Lemon (A) | \$29

### WARMED WAGYU BEEF TONGUE

With Mustard Crème Fraîche,  
Pickled Cucumber and Smoked Sea Salt (G.F)  
| \$27

### TATTERSALL'S PEA AND HAM SOUP

With Freshly Baked Toasted Sourdough  
(G.F on request) | \$19

### GRILLED ZUCCHINI & RICOTTA INVOLTINI

With Radicchio, Blood Orange and Pinenut Salad  
(V, G.F) | \$24

Seafood Selection: A = Australian, I = Imported, M = Mixed  
Menu Items Subject To Availability

# MAIN COURSE



## FISH OF THE DAY

(A) | \$50

## PORK CUTLET

With Smoked Celeriac Purée, Apple Mostarda,  
Potato Galette, Braised Leek and Jus Gras  
(G.F) | \$44

## HERB CRUSTED LAMB LOIN

With Ratatouille, Zucchini Purée  
and Pommes Fondant | \$49

## CRISPY SKIN BARRAMUNDI

With Tomato Fondue, White Bean and Squid Ragout  
and Grilled Asparagus (G.F, D.F, A) | \$44

## POTATO GNOCHI

With Roasted Sweetcorn Purée,  
King Brown Mushrooms, Burnt Butter and  
Parmesan Cream (V) | \$39

## TABLE SIDES

Chips (G.F) | \$10

Mashed Potato (G.F) | \$14

Roasted Chat Potatoes with Garlic Herb Oil (G.F, D.F) | \$12

Sweet Potato Chips and Aioli (G.F, D.F) | \$14

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

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

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

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

Creamed Spinach (G.F) | \$12

Seafood Selection: A = Australian, I = Imported, M = Mixed

# 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, small side and sauce.*

200g Five Founders Carbon Neutral Eye Fillet | \$59

300g Kidmans Wagyu Cube Roll | \$77

350g Black Angus Sirloin | \$69

300g Westholme Wagyu Rump Cap | \$74

## 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)

Sweet Potato Chips (G.F, D.F)

## SMALL SIDE MENU

Rocket and Parmesan Salad with Balsamic (G.F)

Vine Tomato, Olive Salad with Cabernet Sauvignon Vinaigrette (G.F, D.F)

Peas with Onions and Smoked Bacon (G.F)

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

Creamed Spinach (G.F)

## SAUCE MENU

Mushroom (G.F)

Peppercorn (G.F)

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

# DESSERTS AND REFRESHMENTS



## RASPBERRY BRÛLÉE

With Fresh Raspberries and Raspberry Sorbet  
(G.F) | \$17

## MANGO CREAM

With Coconut Ice Cream, Grilled Mango and  
Lychee Foam | \$17

## WHITE CHOCOLATE & COFFEE CHEESECAKE

With Pistachio Crumb and Cocoa Sorbet | \$17

## 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  
2019 Delas Beaumes de Venise \$25  
2023 Chateau Lapinesse Sauternes \$25  
2013 Chateau Rieussec-Carmes de Rieussec \$13

### 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  
Christian Drouin Calvados VSOP \$18

### 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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