


WELCOME



ABOUT THE MEMBERS' DINING ROOM

Welcome to the Members' Dining Room, an homage to the Club's rich heritage, and a 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 surroundings.

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

From acclaimed culinary craftsmanship to the exceptional expertise and attention to detail of your hosts, the Members' Dining Room continues to be appreciated 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 DINING

CAESAR SALAD

| \$25

ORA KING SALMON GRAVLAX

With Pickled Dill Cucumbers, Baby Radishes
and Lemon Crème Fraîche (A) | \$39

ENTRÉE

MUSHROOM BEIGNET

With Parsnip Purée, Shimeji Mushrooms and
Pistachios (V) | \$26

CRISPY LAMB'S BRAINS

With Pea Purée, Parsley Oil, Pickled Grapes and
Golden Raisins (D.F) | \$28

TATTERSALL'S PEA AND HAM SOUP

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

CLASSIC BEEF TARTARE

With Roasted Bone Marrow, Smoked Salt and
Sourdough Croutons (D.F) | \$32

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

Menu Items Subject To Availability

MAIN COURSE



FISH OF THE DAY

(A) | \$50

LAMB RACK

With Black Garlic Glaze, Lyonnaise Potatoes, Soubise, Chives and Onion Rings (G.F) | \$54

DUCK BREAST

With Wild Mushroom Ragout, Truffle Potato Purée and Madeira Sauce (G.F) | \$47

VENISON LOIN

With Pumpkin Gratin, Radicchio, Pickled Pear and Coffee Jus (G.F, D.F) | \$52

CRISPY SKIN SNAPPER

With Orange Carrot Purée, Baby Carrots and an Orange Salmoriglio (G.F, D.F) | \$53

ROASTED BUTTERNUT PUMPKIN RISOTTO

With Chestnut Cream, Sage and Toasted Pumpkin Seeds (G.F, V) | \$39

TABLE SIDES

Chips (G.F, D.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 | \$65

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



RHUBARB CUSTARD

With Rhubarb Purée, Lemon Balm and
Vanilla Bean Ice Cream (G.F) | \$17

ORANGE CHEESECAKE

With Brown Butter Crumble, Coffee Purée and
Candied Orange | \$17

COCONUT AND LIME MOUSSE

With Cherry Sorbet and Chocolate Soil | \$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 Château Lapinesse Sauternes \$25

2013 Château 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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