


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

TABLESIDE DINING

ORA KING SALMON GRAVLAX

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

ENTRÉE

COOKED QUEENSLAND PRAWNS

With Mango, Avocado Purée, Mango Vinaigrette
and Puffed Rice (A, G.F, D.F) | \$30

VITELLO TONNATO

With Tuna Cream, Caperberries, Pickled Shallot,
Baby Parsley and Lemon Oil (G.F, D.F) | \$28

TATTERSALL'S PEA AND HAM SOUP

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

RICOTTA STUFFED CRISPY ZUCCHINI FLOWERS

With Ajo Blanco, Compressed Green Grapes and
Dill Oil (V, G.F, D.F) | \$26

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

Menu Items Subject To Availability

MAIN COURSE



FISH OF THE DAY

(A) | \$52

CRISPY SKIN OCEAN TROUT

With Pea and Mint Purée, Pickled Fennel, Asparagus and a Lemon Butter Emulsion (A, G.F)
| \$54

LAMB LOIN

With Smoked Eggplant, Roasted Zucchini, Mint Salsa Verde and Whipped Goat's Curd (G.F)
| \$49

ROASTED PORK FILLET

With Pig's Trotter Croquette, Carrot Purée, Rapini and Seeded Mustard Jus (G.F, D.F) | \$45

PAN FRIED POTATO GNOCCHI

With Pea and Mint Purée, Summer Greens, Herb Emulsion and Crispy Parmesan (V, G.F, D.F)
| \$38

TABLE SIDES

Chips (G.F, D.F) | \$10

Mashed Potato | \$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

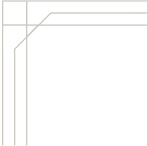
Vine Tomato, Olive Salad with Cabernet Sauvignon Vinaigrette (G.F, D.F) | \$12

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 served with a choice of one (1) of the following from each of the potato, small side and sauce menus

- 200g Five Founders Carbon Neutral Eye Fillet (G.F) | \$65
- 350g Black Angus Sirloin (G.F) | \$77
- 300g Kidmans Wagyu Rib Fillet | \$69

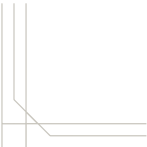
POTATO MENU

- 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)
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DESSERTS AND REFRESHMENTS



TABLESIDE DINING

STRAWBERRY ROMANOFF

Fresh Macerated Strawberries, Vanilla Ice Cream,
Chantilly and Orange Liqueur (G.F) | \$20

TONKA BEAN PANNA COTTA

With Mango Purée, Mango Sorbet,
Fresh Passionfruit (G.F) | \$17

DARK CHOCOLATE AND NUTELLA CRÉMEUX TART

With Orange Segments, Orange Gel,
Cream Chantilly and Toasted Hazelnuts | \$17

CHEESE TROLLEY SELECTION OF CHEESES

1 Choice | MP

2 Choices | MP

3 Choices | MP

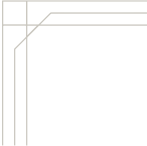
Selection of Cheeses with
Fig Compote, Quince Paste, Fresh Grapes,
Toasted Date Loaf

AFFOGATO

Locally made Lick vanilla ice cream topped with a shot of
Tattersall's house-blend espresso | \$10

Add a liqueur | \$15

Choose from Frangelico, Baileys, Amaretto or Grand Marnier



THANK YOU FOR DINING



HISTORY OF THE MEMBERS' DINING ROOM

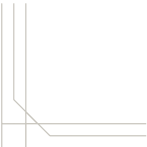
Designed by the same architects behind Brisbane's beloved City Hall, architects Hall and Prentice, Tattersall's Members' Dining Room is of a rare calibre of craftsmanship in Brisbane.

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.



EST. 1939
