



Entrees

Daily Shucked Oysters

Half Doz | Doz
21 | 42

Natural | Mango | Chilli Salsa

Kilpatrick | Bourbon Sauce

Panko Crumbed

Cape Grim Beef Carpaccio | 16.50

Extra Virgin Olive Oil | Garlic Crisps | Pecorino Mix | Leaf | Lemon

Crisp Skin Ocean Trout | 16.50

Grapefruit | Roasted Walnuts | Radicchio Salad | Garlic Custard

Marinated Tofu | 16.50

Quinoa | Peanut Chilli | Mango Salad

Tempura Prawns | 24

Smoked Chilli Emulsion | Marinated Cavalo Nero

Seared Kangaroo | 16.50

Spiced Marmalade | Beetroot | Goat Curd

Sous Vide Pork Collarbutt | 16.50

Grilled Fig | Tarragon Salsa | Petite Bouche

Mains

Slow Cooked Pork Tenderloin | 26

Quince Puree | Broccoli | Prune Sauce

Milked Braised Lamb Shoulder Ravioli | 26

Wild Mushroom | Lemon Thyme | Crispy Jamon
| Shaved Matured Grana Padano

Marinated Duck Breast | 26

Wok Fried Choi Greens | Asian Leaf Salad | Plum Sauce

Land + Sea | 30

Grass Fed Beef Fillet | Prawn | Moreton Bay Bug | Oyster | Scented Lemon Lime Creamy Mash
| Harissa Hollandaise

Grilled King Prawns Risotto | 26

Basil Leaves | Green Peas | Tomato Salsa | Extra Virgin Olive Oil | Pecorino

Caramelised Fresh Figs | 20

Roasted Baby Beetroots | Toasted Pistachio | Gorgonzola Dolce | Petite Bouche Salad | Sour Orange Sauce



From the Grill

Chicken Breast | 22.50

Rump Steak | 300g | 27

**New York Style Sirloin | 200g | 400g
27 | 35**

Rib Fillet | 300g | 39

OP Rib | 400g | 45

W Chips | Choice of sauce

Sauces

Jus

Spicy BBQ

Hollandaise

Tomato Chilli

Cream Pepper

Forest Mushroom

Side Dish | 5

Chips | Aioli

Brussel Sprouts | Chestnut Pancetta

Wild Rocket | Cherry Tomatoes | Avocado | Pesto

Sugar Snap Peas | Roasted Hazelnuts | Garlic Butter

Sautéed Chat Potatoes | Lemon Butter | Shallots

Queensland Tomatoes | Buffalo Mozzarella | Basil Olive Oil

Dessert Selection

Apple + Peach Crumble | 16

Crème Anglaise | Raspberry Sorbet | Hazelnut Praline

French Vanilla Panna Cotta | 16

Fresh Berries | Sable Biscuit | Berry Coulis

Crème Sorbet | 16

Soft Dark Chocolate | Salted Caramel | Oat biscuit

Australian Cheese + Imported Cheese | 16

Muscatels | Apricot Chutney | Lavosh Crisp



Tattersall's Traditionals

Pea + Ham Soup | 14

Herb Crusted Lamb Brains | 14

Wild Rocket | Cherry Tomatoes | Avocados | Pesto Dressing

Fresh Market Fish | MP

Cauliflower Puree | Asparagus | Blistered Cherry Tomato | Prosciutto Herb Crust

Grilled Sausages | 22.50

Sautéed Chat Potatoes | Shallots | Brussel Sprouts | Chestnut | Pancetta

Tattersall's Roast Pork | 22.50

Roasted Root Vegetables | Apples Sauce | Tattersalls Pan Jus

Bread + Butter Pudding | 11

Anglaise Sauce | Vanilla Ice Cream

LIGHT MEALS

To Share

Bruschetta | 18

Ripe Roma Tomatoes | Buffalo Mozzarella | Italian Basil | Crème Balsamic

Charcuterie Board | 18

Cured Meat | Smoked Meats | Pickled Vegetable | Chutney Olives

For One

Pork + Prawn Dumplings | 18

Chicken | Chilli Broth | Asian Salad

Cherry BBQ Duck Breast | 18

Mixed Leaves | Apple | Walnut | Sesame Salad | Lemon Lime Honey Dressing

Pistachio + Pork Terrine | 18

English Mustard Cream | French Breakfast Radish | Petite Bouche

Fish + Chips | 18

Panko Crumbed Fish | Summer Salad Dressing | Crispy Chips | Lemon Aioli

Black Angus Beef Burger | 18

Brioche Bun | Grilled Onion | Lettuce | Tomato Dill Pickle | Fries | Tempura Onion Rings

Teriyaki Char Grilled Chicken Breast | 18

Singapore Noodles | Bok Choy | Beans | Snow Peas | Chilli | Almonds | Oyster Sauce