



Entrees

Daily Shucked Oysters

Half Doz | Doz
21.50 | 42

Natural | French Shallot | Chardonnay Vinaigrette

Kilpatrick | Bourbon Sauce

Oven Baked Champagne Butter | Shallot | Parsley

Roasted Quail | 24.50

Prosciutto | Corn Puree | Onion Jam

Oven Baked Lamb Loin | 21

Baked Haloumi | Lemon Juice | Honey | Rosemary | Petite Bouche | Pine Nut Crust

King Prawn + Avocado Salad | 19

Baby Cos | Cherry Tomatoes | Salmon Roe | Lemon Dressing

Salt + Pepper Calamari | 17

Rocket | Baby Red Sorrel | Chilli Lime Dressing | Mango Aioli

Warm Buffalo Mozzarella + Asparagus Salad | 17

Truss Cherry Tomatoes | Endive | Chervil | Salsa Verde | Sourdough Wafer

Twice Cooked Pork Belly | 19

Sweet Potato Cream | Crumbed Cauliflower Florets | Apple Wafer | Walnut Candy | Apple Jus

Mains

Duo of Lamb | 33

Braised Lamb Striploin | Char Grilled Lamb Cutlet | Sweet Potato Puree | Crumbed Cauliflower Florets | Sautéed Zucchini | Merlot Jus

Fresh Market Fish | 33

Petite Bouche | Grapefruit | French Radish | Heirloom Cherry Tomatoes | Basil Essence | Olive Tapenade

Dry Aged Char-grilled Pork Cutlet | 33

Potato Rosti | Pea Puree | Baby Carrots | Quince Jus

Aubergine Cannelloni | 18

Gourmet Spinach | Queensland Pumpkin | Semi Dried Tomatoes | Roasted Walnut | Mixed Grains

Sous Vide Beef Tenderloin | 29

Medium Rare Eye Fillet | Onion Ash | Fennel Puree | Vegetable Tian | Veal Jus

Black Angus Beef Burger | 18

Brioche Bun | Bacon | Lettuce | Tomato | Cheddar Cheese | Smokey BBQ Sauce | Fries | Tempura Onion Rings



From the Grill

Chicken Breast | 25

Double Lamb Cutlet | 39

**New York Style Sirloin | 200g | 400g
27 | 41**

Rib Fillet | 300g | 39

OP Rib | 400g | 42

W Roasted Chat Potatoes | Choice Of Sauce

Sauces

Tattersall's Jus
Spicy BBQ
Hollandaise
Tomato Chilli
Cream Pepper
Forest Mushroom

Side Dish | 6

Chips | Lemon Aioli

Dutch Carrots | Orange Honey Glaze | Roasted Walnut

Steamed Sugar Snap Peas | Asparagus | Hazelnut Oil | Ricotta | Olive Tapenade

Roasted Chat Potatoes | Garlic | Rosemary

Radicchio | Red Sorrel | Red Mignonette | Balsamic Vinaigrette

Caesar Salad

Baby Cos | Croutons | Grana Padano | Anchovy Dressing | Poached Egg

Dessert Selection

Dello Mano Chocolate Mousse | 12
Lychee Jelly | Raspberry Dust | Fresh Berries

Raspberry Clafoutis | 12
Champagne Mascapone | Maple Wafer

Lemon Yoghurt Cake | 12
Berry Salad | Strawberry Gel | Double Cream

Australian + Imported Cheese | 16
Muscatels | Honeycomb | Lavosh Crisp | Fresh Berries



Tattersall's Traditionals

Pea + Ham Soup | 14

Herb Crusted Lamb Brains | 14

Mint + Pea Mash | Sautéed Baby Carrots | Petite Bouche | Balsamic Glaze

Grilled Sausages | 22.50

Roasted Chat Potatoes | Beans | Snow Peas | Blistered Cherry Tomatoes | Olives | Red Wine Jus

Tattersall's Roast of the Day | 22.50

Roasted Root Vegetables | Seasonal Greens | Tattersall's Pan Jus

Bread + Butter Pudding | 11

Anglaise Sauce | Vanilla Ice Cream

LIGHT MEALS

To Share

Pizza Bread | 19

Cheese | Rosemary | Garlic

Tuna Pop Sashimi | 19

Jasmine Rice | Sake | Wasabi | Teriyaki Soy | Wakame

Charcuterie Board (2) | 19

Cured Meat | Smoked Meats | Pickled Vegetable | Chutney | Olives

For One

Pan Grilled Prawn Linguini | 18

Extra Virgin Olive Oil | Cherry Tomatoes | Chilli | Pecorino

BBQ Duck Breast | 18

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

Fish + Chips | 18

Macadamia Nut Battered Fish | House Dressing | Chips | Lemon Aioli | Green Leaves

Garlic + Soy Grilled Chicken Breast Stir Fry | 18

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