

Entrees

Daily Shucked Oysters

Half Doz | Doz

22.50 | 43

Natural | Cocktail Sauce | Lemon

Flambéed Soy | Ginger | Spring Onion

Kilpatrick | Bourbon Sauce

Oven Baked Chicken | 17

Chestnut | Cranberries | Prosciutto | Mediterranean Polenta | Carrot Anise Puree |
Port Wine Jus

Heirloom Cherry Tomato Tart | 15

Tomato Coulis | Grilled Leek | Salsa Verde | Petite Bouche Salad

King Prawns + Avocado Mousse | 19

Baby Gems | Lime Wedge | Sour Dough Crisp

Salt + Pepper Calamari | 17

Rocket | Baby Red Sorrel | Smoked Chilli Aioli | Lime

Warm Buffalo Mozzarella + Asparagus Salad | 17

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

Mains

Duo Of Duck | 25

Braised Maryland Duck | Char Grilled Duck Breast | Crispy Buckwheat | Asparagus | Duck Jus

Pan Seared Market Fish | 30

Pea Puree | Green Peas | Broad Beans | Edamame Beans | Basil Oil | Beurre Blanc Sauce

Scallop + Chorizo Saffron Risotto | 21

Leek | Green Peas | Asparagus | Chardonnay Cream

Homemade Beetroot Ravioli | 18

Zucchini | Japanese Pumpkin | Roasted Pine Nuts | Pumpkin Puree |
Blistered Cherry Tomatoes | Basil Oil

Braised Lamb Shank | 25

Savoy Cabbage | Smoked Eel | Beurre Blanc | Tomato Coulis

Baked Pork Loin | 25

Prosciutto | Fig | Walnut | Parsnip Puree | Brussel Sprout

Tattersall's Traditionals

Pea + Ham Soup | 14

Herb Crusted Lamb Brains | 16

Herb Rosti | Sautéed Baby Winter Greens | Petite Bouche | Tattersall's Jus

Grilled Sausages | 22.50

Truffle Mash | Braised Savoy Cabbage | Blistered Cherry Tomatoes | 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

From The Grill

Teys Certified Angus Beef MSA Grain Fed 120 Days Selected cattle

200g Angus Tenderloin | 31

300g Angus Sirloin | 38

400g OP Rib | 42

Oakey Reserve 100% Black Angus Grain Fed 150 Days Marble Score 3+ Darling Downs

350g Oakey Reserve Rib Fillet | 50

6 Weeks Dry Aged Nolan Beef Tender Stretched Gympie

450g Dry Aged Striploin Bone In | 55

300g Dry Aged Rump | 41

Sauces

Tomato Chilli

Tattersalls Jus

Cream Pepper Sauce

Forest Mushroom Sauce

Spicy BBQ

Dianne Sauce

Sides | 6

Truffle Mash Potatoes

Steamed Sugar Snap Peas | Asparagus | Roasted Hazelnuts | Whipped Ricotta |
Olive Tapenade

Battered Chips | Garlic Aioli

Mixed Leaves | Garlic Croutons | Gruyere Cheese | Mustard Dressing

Roasted Mixed Root Vegetables | Sautéed Garlic | Mixed Herbs

Spinach | Pinenuts | Ricotta

Dessert Selection

Coconut Panna Cotta | 12

Coconut Crumb | Coconut Jelly | Coconut Anglaise

Dark Chocolate Tart | 12

White Chocolate Ganache | King Island Cream | Fresh Raspberries

Doughnuts | 12

Vanilla | Chocolate | Coffee | Anglaise Sauce | Vanilla Bean Ice Cream

Australian + Imported Cheese | 16

Grapes | Fig Jam | Lavosch Crisp

Affogato | 12

Espresso Coffee | Vanilla Ice Cream | Frangelico

Liqueur Coffees | 12

Jameson Whiskey | Kahlua | Drambuie | Cream

Coffee | 4.50

Cappuccino | Long or Short Black | Flat White | Macchiato Long or Short | Latte | Piccolo
Iced Latte | Dirty Chai

Decaf | Skinny | Soy | Zymil | Almond Milk

Syrup

Hazelnut | Vanilla | Caramel | .50
Double Shot

Other Options | 5

Chai Latte | Iced Chai latte | Hot Chocolate

Tea Selections | 5

English Breakfast | Earl Grey | Irish Breakfast | Lady Grey | Assam Bold |
Green | Peppermint | Lemon + Ginger | Chamomile | Rooibos | Chai