

Dinner Menu

Entrees

Tattersall's Traditional Pea + Ham Soup | 14

Daily Shucked Oysters

**Half Doz | Doz
23.50 | 44**

Natural | Cocktail Sauce | Lemon

Mornay Sauce | Parmesan Cheese

Kilpatrick | Bourbon Sauce

Herb Crusted Lamb Brains | 22

Parsnip Puree | Prosciutto | Petite Bouche | Lamb Jus

Baked Mediterranean Aubergine | 15

Baby Spinach | Roast Butternut Pumpkin | Semi Dried Tomatoes | Tomato Coulis | Basil Oil |
Roast Walnuts

Seared Scallops | 21.5

Corn Puree | Rocket | Lotus Root Chips | Red Sorrel

Oven Baked Venison Pot Pie | 19.5

Braised Venison | Flaky Puff Pastry | Petite Bouche Salad

Salt + Szechuan Squid | 17

Rocket | Baby Red Sorrel | Herb Aioli | Lime

Smoked Salmon Terrine | 19.5

Salmon Pearls | Roast Hazelnut | Fennel + Citrus Salad | Lemon | Sourdough Crisps

Mains

Orange Glazed Duck Breast | 30

White Bean Puree | Roast Baby Beetroot | Walnuts | Balsamic Creme | Cherry Compote

Pan Seared Market Fish | 32

Truffle Gnocchi | Asparagus | Broad Beans | Cherry Tomato | Basil Oil | Salsa Verde

Wild Forest Mushroom Risotto | 25

Grana Padano Cheese | Asparagus | Fried Enoki

Moroccan Spiced King Prawns | 30

Couscous | Fennel | Roast Capsicum | Petite Bouche | Lemon Vinaigrette

Char Grill Lamb Rump | 35

Celeriac Fondant | Baby Winter Vegetables | Lamb Jus

Braised Beef Cheeks | 28

Potato Puree | Beans | Radish | Tomato Coulis | Red Wine Jus

Tattersalls' Traditional Grilled Sausages | 25

Potato Rosti | Grilled Tomato | Onion | Field Mushroom | Port Wine Jus

Tattersalls' Roast Of The Day | 32

Roasted Root Vegetables | Seasonal Greens | Tattersalls' Pan Jus

From The Grill

Chicken Breast | 25

Pork Cutlet | 25

200g Grass Fed Angus Tenderloin | 35

400g OP Rib | 52

300g Black Opal Wagyu Striploin Marble Score 4 -5 | 52

Tasmanian Highlands Cape Grim Reserve

300g Rib Fillet | 45

Sauces

Tomato Chilli

Tattersall's Jus

Cream Pepper Sauce

Forest Mushroom Sauce

Spicy BBQ

Dianne Sauce

Sides | 6

Creamy Mash Potatoes | Chives

Wild Rocket | Fennel | Radish | Citrus |

Lemon Dressing

Battered Chips | Garlic Aioli

Caesar Salad | Garlic Croutons | Grana Padano Cheese | Bacon

Brussels Sprouts | Crispy Bacon | Parmesan Cheese

Steamed Greens | Salsa Verde

Dessert Selection

Bread + Butter Pudding | 14

Anglaise | Double Cream | Vanilla Ice Cream

Dark Chocolate Fondant | 14

White Chocolate Ganache | Mascarpone | Candy Orange | Vanilla Ice Cream

Ginger Crème Brulee | 14

Biscotti | Double Cream | Pineapple Confit

Sticky Date Pudding | 14

Orange + Almond Gelato | Caramel Sauce | Chantilly Cream

Cheese Selection

Served With Dried Fruit | Nuts | Lavosh Crackers | Quince Paste

Coal River, Tasmania Blue | 11

Mild Blue | Sweet+ Tangy Blue

Coal River, Tasmania Triple Cream Brie | 11

Robust | Full Flavour | Snowy Rind

Wookey Hole Caves, Dorset England Aged Cheddar | 11

Aged 12 - 24 Months

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 | Long or Short Macchiato | Latte | Piccolo

Iced Latte | Dirty Chai

Decaf | Skinny | Soy | Zymil | Almond Milk

Syrup | 0.5

Hazelnut | Vanilla | Caramel |

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