



M E N U

E N T R É E

Soup of the day
toasted sourdough

Tattersall's pea and ham soup
toasted sourdough D/F

Daily shucked oyster half dozen
natural, cocktail sauce G/F

OR

baked, Kilpatrick G/F D/F

Slow cooked pork belly
celeriac remoulade, apple gel, heritage carrots G/F D/F

Marinated beetroot
herbed lentils, goats curd, apple, mint, candied walnuts, lemon dressing V G/F

Sautéed prawns
fried cauliflower, Romesco sauce, artichoke hearts G/F D/F

MAIN COURSE

Pan seared market fish

pea puree, sweet potato, fried zucchini, truffle oil G/F

Oven baked chicken Maryland

spinach, Kingfisher bay brie farce, cannellini bean mash, broccoli, tomato coulis G/F

Mediterranean vegetable open lasagne

eggplant, zucchini, pumpkin, wilted spinach, roasted pine nuts V

Braised lamb shank

truffle oil, pumpkin mash, asparagus, roasted radish, beef glaze G/F

Seafood risotto

Californian lobster, Fraser coast prawns, leek, peas, asparagus, champagne cream,
petite bouche salad G/F

Darling Downs 200g 35 day aged pasture fed eye fillet

wrapped in prosciutto, onion confit, baby turnip, parsnip G/F

Choice of sauce – red wine jus, brandied mushroom, cream pepper sauce

Steak accompaniments

Grilled lobster tail, garlic butter G/F \$25

Sautéed prawns, saffron chardonnay cream G/F \$15

Sides - \$8

Beer battered chips, garlic aioli

Crispy potato, garlic aioli

Sautéed brussels sprouts, bacon, almonds G/F

Tattersall's garden salad G/F D/F