



M E N U

Set price menu may be alternated between a choice of entrée and main or main and dessert

E N T R É E

Soup of the day

Freshly made each day and served with toasted sourdough

Tattersall's pea and ham soup

Tattersall's famous pea and ham soup served with toasted sourdough D/F G/F-O

Daily shucked natural oysters

Coffin Bay oysters served natural with a classic cocktail sauce G/F D/F-O

Oysters Mornay

Coffin Bay oysters baked with King Island aged cheddar and creamy sauce

Grilled sardines

Chargrilled sardines served on toasted brioche with a sweet onion and pine nut dill salad, and a zesty citrus-infused pine nut crumb D/F G/F-O

Fraser Coast king prawns

Fresh Fraser Coast king prawns served with rye crisp and a watercress, pickled cucumber and sorrel petit salad with a cucumber emulsion D/F

Chicken terrine

Savoury chicken terrine served with pickled onions, Piccalilli sauce, and toasted sourdough on the side D G/F-O

Burrata salad

Velvety Burrata cheese with pickled beetroot, thinly sliced radish and silky beetroot pureé topped with an olive oil dressing V/VG-O

MAIN COURSE

Marinated barbeque chicken

Char-grilled chicken breast in an Asian marinade, served with steamed jasmine rice, stir-fried bok choy and oyster mushrooms G/F D/F

Caesar salad

Caesar salad served with a choice of grilled chicken or smoked salmon, accompanied by homemade croutons, Grana Padano cheese and crispy bacon, finished with an anchovy dressing

Grilled market fish

Grilled market fish served with sautéed chat potato, green beans, cherry tomato and kalamata olives, accompanied by a lemon tarragon beurre blanc sauce G/F

Seafood linguini

Creamy pesto and mixed local seafood linguini served with a petit salad

Home-style pumpkin tart

Pumpkin, ricotta and walnut shortbread tart with beetroot pureé and steamed julienne vegetables G/F

300g Cape Grim marble score 3 sirloin

300g sirloin served with a seeded mustard chat potato cake and sautéed summer vegetables G/F D/F

Choice of sauce – red wine jus (G/F D/F), creamy pepper sauce (G/F D/F), forest mushroom sauce (G/F)

Steak accompaniments

Moreton bay bug with creamy garlic butter G/F \$25

Sautéed prawns in rich saffron chardonnay cream G/F \$15

Sides \$9

Beer battered chips served with garlic aioli

Steamed chat potatoes served with garlic parsley butter G/F

Sautéed greens tossed with walnut and rosemary pesto

Summer rocket salad served with parmesan cheese and prosciutto crisp dressed with a balsamic glaze G/F

DESSERT

Chef's selection dessert \$16

Selection of Australian cheeses \$16

King Island cheddar, Kingfisher Bay double cream brie, Targo River blue, fresh berries, quince paste, lavosh crisps GF-O