



## MENU

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

### ENTRÉE

#### 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 Chardonnay and shallot dressing G/F D/F

#### OYSTERS KILPATRICK

Coffin Bay oysters with a bacon and Worcestershire sauce G/F D/F

#### TWICE COOKED OCTOPUS

Twice cooked Western Australian octopus tentacle, almond cream, harissa mayonnaise, confit kipfler potato, sautéed kale G/F

#### SMOKED LAMB BACKSTRAP

Smoked spiced Tasmanian lamb backstrap, eggplant puree, grilled eggplant, smoked creme fraiche, dukkah crisp, herb salad G/F-O D/F-O

#### GOAT CHEESE AND PARMESAN TART

Goat cheese and parmesan tart, fig and onion relish, sesame dressing V

*- Menu Items Subject To Availability -*



## MAIN COURSE

### OVEN BAKED CHICKEN MIGNON

Oven baked chicken mignon, parsnip mash, blistered cherry tomato, green zucchini, Dijon cream sauce G/F D/F-O

### CARAMELISED PORK BELLY

Caramelised Darling Downs pork belly, apple and green olive salsa, pea puree, tempura cauliflower, beetroot relish D/F

### CITRUS GLAZED MARKET FISH

Citrus glazed market fish, almond and parmesan crumb, spiced roasted tomato coulis, soft herb salad G/F-O D/F-O

### SEAFOOD RAVIOLI

House made seafood ravioli, roasted chilli and lobster bisque sauce, sautéed julienne zucchini, parmesan cream

### SWEET CORN POLENTA

Sweet corn polenta with candied orange, sautéed corn, asparagus, glazed Dutch carrots, pistachio puree, cream of asparagus sauce V G/F

### BEEF AND POTATO HOT POT

Sautéed Eye Fillet and wild mushroom folded through port wine jus, topped with a creamy pea mash and served with a Tattersall's salad

### CHARGRILLED GRASS FED EYE FILLET

200g eye fillet, braised spring onion, baby beetroot, baby carrot, kohlrabi puree G/F-O D/F-O

### STEAK ACCOMPANIMENTS

Moreton bay bug sautéed with lemon pepper G/F | \$25  
Sautéed prawns in garlic butter G/F | \$15

### SIDES | \$9

Crispy beer battered chips served with aioli D/F  
Yukon gold creamy mash potatoes served with shaved pecorino cheese G/F  
Sautéed greens tossed with Spanish chorizo and toasted almonds G/F D/F  
Tattersall's fresh garden salad 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

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