

ENTRÉE



OYSTERS

Natural (G.F, D.F) | \$5 ea

Kilpatrick (G.F, D.F) | \$5.50 ea

TATTERSALL'S PEA AND HAM SOUP

Tattersall's Famous Pea and
Ham Soup, Freshly Baked
Toasted Sourdough

(D.F, G.F on request) | \$19

CHILLED TOMATO SOUP

Grapes, Almonds,
Smoked Olive Oil,
Manchego Twist (V) | \$22

VANNELLA BUFFALO MOZZARELLA

Golden Beetroot, Candied Walnuts,
Spring Flowers (G.F, V) | \$28

FREEMANTLE OCTOPUS

Green Olive, Sauce Verte,
Basil Aioli (G.F, D.F) | \$34

BEEF CHEEK CROQUETTE

Cauliflower Purée, Green Raisin,
Caper, Celery Salsa | \$29

NORTH QUEENSLAND PRAWNS

Orange Fennel Salad,
Saffron Vinaigrette (G.F, D.F) | \$34

Menu Items Subject To Availability

MAIN COURSE



FISH OF THE DAY

| MP

MARGRA LAMB BARNSELEY CHOP

Marjoram Crushed Pea,
Spring Baby Vegetables,
Mint Sauce (G.F) | \$42

CRISPY WOLLEMI DUCK BREAST

Olive Caramel, Sweet Potato Mash,
Buttered Baby Turnips (G.F) | \$42

ROASTED GOORALIE PORK LOIN

Black Pudding Stuffing,
Root Vegetable Gratin,
Brussels Sprouts,
Cranberry Jus | \$39

BASIL RISONI

Ratatouille, Vine Cherry Tomatoes,
Crispy Parmesan | \$35

CHRISTMAS SET MENU

Roasted Gooralie Pork Loin,
Black Pudding Stuffing, Root
Vegetable Gratin, Brussel
Sprouts, Spiced Apple Purée,
Cranberry Jus | \$67

SURF AND TURF

200g Eye Fillet with
2 Garlic Butter Prawns (G.F) | \$67

FROM THE GRILL

200g Eye Fillet (G.F) | \$54

250g Westholme Wagyu Beef
Rump Cap (G.F) | \$65

300g Sir Thomas Black Angus
Striploin (G.F) | \$68

STEAK ACCOMPANIMENTS

Duck Fat And
Herb Roasted Potatoes

CHOICE OF SAUCE

Garlic Butter (G.F)

Red Wine Jus (G.F, D.F)

Diane (G.F)

Blue Cheese And Peppercorn (G.F)

SIDES

SKIN ON CHIPS With Aioli (G.F) | \$13

ICEBERG AND WATERCRESS SALAD With Meander Valley Buttermilk Dressing | \$13

SEASONAL MIXED GREENS With Lemon Oil (G.F) | \$15

TASTING MENU



TO START

CHILLED TOMATO SOUP

Grapes, Almonds, Smoked Olive Oil, Manchego Twist (V)

paired with

Mr Blacks Small Gully 'Chill me Red Fred' Chilled Malbec 2009

Barossa Valley, South Australia

FIRST COURSE

FREEMANTLE OCTOPUS

Green Olive, Sauce Verte, Basil Aioli (G.F, D.F)

paired with

Blue Pyrenees Varietal Chardonnay 2021

Pyrenees, Victoria

SECOND COURSE

CRISPY WOLLEMI DUCK BREAST

Olive Caramel, Sweet Potato Mash And Buttered Baby Turnips (G.F)

paired with

Coulter C2 Sangiovese 2021

Adelaide Hills, South Australia

DESSERT

TATTERSALL'S STRAWBERRY SUNDAE

LICK Strawberry Ice Cream, Fresh Strawberries, Wafer Cone

paired with

Astoria Prosecco Rose 2020

Veneto, Italy

FOOD ONLY | \$99

WITH PAIRED WINES | \$149

Available exclusively in the Members' Dining Room

DESSERTS AND REFRESHMENTS



CHRISTMAS PUDDING

Brandy Custard, Cherries,
Vanilla Ice Cream | \$18

ORANGE AND ALMOND SLICE

Warmed Orange And Almond
Cake, Citrus Mint Salad,
Toasted Honey,
Walnut Ice Cream | \$18

STICKY DATE PUDDING

Whiskey Caramel,
Vanilla Ice Cream | \$18

STRAWBERRY SUNDAE

LICK Ice Cream, Fresh
Strawberries, Wafer Cone | \$18

SELECTION OF CHEESES

1 choice \$14

2 choices \$22

3 choices \$30

Selection of Cheeses with Fig
Compote, Quince Paste, Fresh
Grapes, Toasted Date Loaf

DIGESTIFS

Armagnac Delord VSOP \$12

Camut 18 Year Calvados \$25

Courvoisier VSOP 10 Year \$13

Armagnac Delord 1962 \$30

Hennessey VS Cognac \$15

Hennessey XO \$45

Martell VS \$20

Tattersall's Club Barrel Aged
Tawny 60ml \$15

*Old Tawny and Apera Blend
with fruity, red-wine, toasted
oak, vanilla, and caramel notes*

COFFEE

Cappuccino, Long or Short Black, Flat White, Macchiato, Latte, Piccolo
Cup \$5 | Mug \$5.50

TEA SELECTIONS

English Breakfast, Earl Grey, Green, Peppermint, Lemon and Ginger,
Chamomile | \$5