

TATTERSALLS BOUTIQUE HOTEL

MENU

STARTERS

\$9

Marinated Local Olives

Grilled Sourdough

With semi dried tomato pesto & confit garlic.

Green Pea & Avocado Guacamole

Served with corn tortilla crisps.

ENTREES

Oysters

\$6 ea

Paired with lemon, your choice of dressings: chardonnay vinegar or wakame & yuzu

House Cured Atlantic Salmon

\$22

With celeriac, fennel granny smith remoulade, red caviar.

Burrata

\$21

Buffalo mozzarella burrata, heirloom tomato, salsa crudo.

Duck Liver Parfait

\$17

With jardinera vegetables, dijon mustard, crusty bread.

Thai Style Crispy Pork

\$19

With plum, mild chilli caramel, coriander.

Garlic Butter Prawns

\$21

With herbs, warm sourdough.

Potato Gnocchi

\$18

Gorgonzola dolce cream, candied walnuts, honey thyme.

MAIN COURSE

New England Lamb Rump

\$35

Rocket, sun dried tomatoes, roasted garlic aioli, grana padano, mixed herbs.

Scallop & Salmon Linguini

\$28

Scallop and confit salmon mornay linguini, baby peas, saffron.

Malaysian Seafood Laksa

\$36

Market fish, calamari, octopus, yamba king prawns, balmain bugs, rice noodles, coriander & lime.

Char Grilled Half Chicken

\$33

De-boned free range half chicken, roasted mediterranean vegetables, labne, lemon, herbs.

Sticky Fried Lamb Ribs Thai Salad

\$31

Vermicelli noodles, orange, roasted peanuts, mint, coriander, nam jim.

Market Fish

\$34

Paris mash, grilled asparagus, citrus beurre blanc, fried capers.

Risotto

\$28

Mixed Mushrooms, truffle pate, pecorino romano, english spinach

FROM THE CHARCOAL GRILL

\$37

Five Founder Flank Steak 300g

\$43

Riverine Scotch Filet 400g

\$38

Rump Black Market Mb3+ 250g

All served with jus and a choice of mustard trio, truffle pate, horseradish, blue cheese butter or forest mushroom sauce.

SIDES

Mixed Leaf Salad

\$11

Shoestring Fries

\$11

Green Vegetable Medley

\$11

With butter & sea salt

Creamy Mash Potato

\$11

DESSERTS

Mixed Berry Fool

\$14

With meringue chards, mixed berries, chantilly cream & passionfruit compote.

Vanilla Bean Creme Brulee

\$14

With english toffee ice cream.

Belgian Milk Chocolate Crepe Cake

\$14

With chocolate ganache & double cream.

Chefs Selection Of Three Cheeses

\$28

With quince paste, condiments & lavosh.