

TATTERSALLS BOUTIQUE HOTEL

MENU

Marinated Local Olives

STARTERS

\$9

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

Marinated Grilled Coffs Harbour Calamari \$22

With lemon pepper mayonnaise, basil, agave syrup, lime.

Tasmanian Scallops

\$24

Half dozen in the 1/2 shell with XO butter, bonito.

Duck Liver Parfait

\$19

With jardinera vegetables, dijon mustard, crusty bread.

Thai Style Crispy Pork

\$21

With plum, mild chilli caramel, coriander.

Garlic Butter Prawns

\$22

With herbs, warm sourdough.

Cauliflower & Chestnut Soup \$18

Cream of cauliflower & roasted chestnut with roast garlic chantilly, green chilli pangratatto.

MAIN COURSE

New England Lamb Rump

\$36

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

Scallop & Salmon Linguini

\$29

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

Malaysian Seafood Laksa

\$38

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

Char Grilled Half Chicken

\$35

De-boned free range half chicken, celeriac puree, forest mushroom cream, spinach, Parisian potatoes.

Sticky Fried Lamb Ribs Thai

\$32

Salad

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

Market Fish

\$36

New potato fondants, seasonal garden vegetables, basil pesto, lemon, herbs.

Risotto

\$29

Carnaroli rice, roasted butternut, bell pepper sugo, soubise, asparagus, Pecorino romano.

FROM THE CHARCOAL GRILL

The award winning Riverine beef is raised in a lush region of south-west NSW. Carefully selected cattle raised on natural pastures, finished on balanced cereal grains. Rich flavour, even marbling, exceptional quality

Riverine New York strip

Mb+3 350g

\$41

Riverine Scotch Fillet

Mb+4 400g

\$46

Riverine Wagyu X Rump

Mb+2 250g

\$39

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

Seasonal Vegetable Medley

\$11

With butter & sea salt

Creamy Mash Potato

\$11

DESSERTS

Dark Chocolate Belgian Tart

\$16

With house made coconut ice cream & ganache.

Vanilla Pannacotta

\$16

With macadamia praline & mango semifreddo.

Apple Frangelico Crumble

\$16

With brown butter & double cream.

Vanilla Creme Brulee

\$16

With English toffee ice cream.

Chefs Selection Of Three Cheeses

\$28