

TATTERSALLS HOTEL MENU

BREADS & STARTERS

Marinated Mixed Australian \$10

Olives

GF, VG

Toasted Rustic Sourdough \$10

With rosemary & sea salt butter.
VG

Herbed Focaccia \$12

With whipped ricotta, pinenut
butter, confit garlic, local honey.
VG, N

Duck Liver Parfait \$15

With rock melon, cornichons,
caperberries, croutons. N

ENTREES & SMALL PLATES

Oysters (A) Shucked To \$6ea

Order

Natural with chardonnay mignonette
or pickled ginger & green apple dashi
tsuyu. GF
Kilpatrick
Rockefeller

Soup Of The Moment \$17

With toasted sourdough.

Tasmanian Scallops (A)

5 for \$24 or 10 for \$39.

Served in a half shell with leek
mornay, speck lardons, potato foam.

Spicy Local Fried Lamb Ribs \$19

With gochujang & maple glaze,
kimchi aioli, apple mint, baby
cucumber.

Ox Tail & Ale Cottage Pot Pie \$21

With parsnip puree, gruyere. GF

Australian Banana Prawns \$24

With garlic butter, herbs, sourdough.

Forest Mushroom Duxelles \$18

Croquettes

With cheddar fondue, Grana Padano. VG

Thai Style Crispy Pork \$21

With mild chilli, plum caramel. GF

MAINS

Soup Of The Moment \$22

With toasted sourdough.

Free Range Half Chicken \$35

De boned, chargrilled, with celeriac
puree, mushroom cream, finger leek,
grilled boutique mushrooms, baby
spinach. GF

Duck a l'orange \$44

Confit Maryland, duck breast,
roasted carrot & white bean
puree, braised witlof, prosciutto
vegetable melange, Grand Marnier
reduction, Californian prunes.

Market Fish (A) \$36

Oven baked with winter vegetables,
roasted new potatoes, New Zealand
little neck clams (I), dill & basil pesto,
lemon, herbs. GF, N

Deville Lamb Shank \$36

With potato mash, spiced au jus, baby
peas, mint jelly. GF

Malaysian Seafood Laksa \$38

With Yamba king prawns (A), Balmain
bug (A), calamari (I), braised octopus
(I), whiting fillets (A), rice noodles,
Asian vegetables, coriander, lime.
GF

Our business supports the new country of origin labeling laws for seafood.

A - Australia | I - Imported | M - Mixed

TATTERSALLS HOTEL MENU

FROM THE CHARCOAL GRILL

500g Rib Eye.

Black Angus Mb3+ \$62

350g New York Strip.

Riverine Mb4+

\$43

250g Rump Cap

Picanha Mb4+.

\$39

New England, grass fed, yearling prime.

All steaks are accompanied with jus & a choice of trio of mustard's, truffle pate, horseradish cream, blue cheese butter or mushroom sauce.

Chateaubriand Share Plate

\$139

500g eye fillet, black truffle potato duchess, seasonal vegetables, Bearnaise, foie gras jus.

SALADS

Warm Sweet Potato

\$24

With toasted walnuts, celery, pear, grapes, Roquefort cheese, toasted panko, tarragon, brown butter & maple vinaigrette. N, VG

Sprouting Legumes & Lentil

\$22

With bell pepper, red cabbage, cucumber, currants, heirloom tomato, pepitas, shallot, mild spiced coconut milk dressing. VG

SIDES

Mixed Leaves With House Dressing

\$11

Seasonal Vegetables

Butter, dill salt.

\$11

French Fries

\$11

Potato Mash

\$11

DESSERTS

Vanilla Creme Brulee

\$16

With English toffee ice cream.

Sticky Date Pudding

\$16

With espresso butterscotch sauce, Vanilla bean ice cream.

Apple Crumble

\$16

With brown butter, Frangelico, double cream. N

Pecan, Chocolate & Whiskey Pie

\$16

Chantilly cream, dulce de leche. N

Chefs selection of three cheeses, accoutrements \$31

GF - Gluten Free | V - Vegan | VG - Vegetarian | DF - Dairy Free | N - Contains Nuts
15% Surcharge is added on public holidays.