

Terms & Conditions
Prepayment/Pre-Order: Final guest numbers, dietaries, pre-order and full payment must be received by 1 November 2026. Bookings not paid in full by this date may be cancelled.
Cancellations: Cancellations or reductions in guest numbers made after 1 December 2026 are non-refundable.

TATTERSALLS HOTEL

CHRISTMAS DAY MENU

\$165 PER PERSON | \$85 10-16 YEAR OLDS | UNDER 10'S EAT FREE

TO START



Cold seafood platter to share including Sydney rock oysters, lobster, spanner crab, king prawns, Morton bay bugs, hot smoked king salmon & marinated baby octopus with sauces, dressing and accompaniments

ENTREE

Confit Peking Duck Pancakes

Baby cucumber batons, spring onion, white pickled ginger, Peking sauce

Pumpkin Ravioli

Macadamia & basil pesto sugo, mild chilli jam, fried eschalots

Ebor Smoked Trout Mousseline Filo Tartlet

Asparagus, red cavier, bearnaise sauce

MAIN COURSE

Beef Prime Rib

Creamed spinach, potato mash, green beans, onion marmalade, Diane sauce

Bangalow Pork Scotch

Sweet carrot puree, roasted root vegetable medley, broccolini, apple & maple sauce, sour cherries, pork crackling

Vegetable Shepherds Pie

Vegetable ragu, potato duchess & a side salad of mixed leaves, pecans, roasted beetroot, pepitas, pickled eschalot, chopped dates & house dressing

DESSERT

A share plate selection of mixed treats

11:30AM TILL 2PM

02 6773 9600

