

TATTERSALLS HOTEL

LUNCH MENU

STARTERS

Fresh Oysters, 6 house-shucked pcs
Shallots, Red Wine Vinegar (GF) \$26

Home-smoked Seatrout,
Wombok Apple Salad (GF) \$23

Paté French Foie Gras, Marinated Pork and
Fig Terrine, Toasted Sourdough \$20

Smoked Beef Carpaccio, Pressed
Watermelon, Parmesan Shavings, (GF) \$22

Caesar Salad 180grams Marinated
Grilled Prawns, Crispy Pita \$28

Baguette
Pepe Saya Butter \$8

Sharing Platter
Classic Salami, Hot Coppa, Mild Chorizo,
Double-Smoked Ham, Australian Brie, Grana
Padano, Manchego, Marinated Olives,
Gherkins, Blue Cheese Butter, Warm Bread
For 2 \$35 / For 4 \$65

Children's Menu
including Soft Drink
For children aged 10 and under only.

Grilled Chicken (GF) \$15

Tempura Whiting \$15

Eye Fillet Steak (GF) \$15

All meals served with a choice of Mash Potato
or Fries and Seasonal Vegetables

Profiteroles, Vanilla Ice-cream, Home-made
Chocolate Sauce \$6

Ice-cream, 2 scoops of Home-made
Chocolate, Vanilla or Strawberry \$6

MAINS

Fresh Black Mussels Cooked with
White Wine, Shallots, Cream and Parsley,
Toasted Sourdough \$22 / \$35

**Salmon and Barramundi
Cromesquis**, Poached Egg, Red Butter
Sauce, Spinach \$29

Josper-grilled Swordfish, Tomato
Pepper Chili Jam, Sweet Potato Purée (GF) \$33

Corn-fed Chicken Yoghurt-marinated
and grilled, minty couscous (GF) \$28

Wagyu Rump Cap, Josper-grilled,
Grade 5, Blue Cheese Butter, Potato Cream,
150g (GF) \$35

**Seasonal Green Vegetable
Risotto**, Mixed Herbs (GF) (V) \$ 28

From the Josper Oven

Gives a smoky flavour to meats

Black Angus M2

Beef Tenderloin
200g \$35 / 250g \$39

Scotch Fillet
300g \$39

Striploin
200g \$35/ 300g \$39

Little Joe Grass-fed MBS 4+

Scotch Fillet
300g \$55

Striploin
300g \$46

All grilled meats are gluten free and
served with Lemon Parsley Butter or
Sauce Diane Rosemary and Garlic Baby
Roast Potatoes and Seasonal Vegetables

House-Aged Grass-fed M2 Black Angus Beef

Great for sharing with 3-4 people

21-day Aged OP Ribs
800g \$99

**21-day Aged Tomahawk Beef
Rib**
1.200kg \$139

*Please allow 45 minutes cooking time.
Possible to pre-order.*

Extra sauces (GF)

Beef Jus \$5; Creamy Peppercorn \$4;
Mushroom and Truffle Essence \$5;
Chimichurri \$3

Side dishes \$7 each

Green Beans
In Creamy Red Wine
and Onion Sauce. (GF)

**Grilled
Asparagus**
Cheesy Balsamic
Reduction (GF)

**Roasted
Butternut** Garlic
Crème Fraiche (GF)

French Fries (GF)

**Baked Portobello
Mushrooms**
Garlic-Parsley Butter (GF)

Mashed Potato
with Butter (GF)

Mixed Leaves
Shallot Vinaigrette (GF)

Desserts

Chocolate Parfait, Coffee Cream, and Chocolate Lace Tuile (GF) \$16

Creamy Panna Cotta, Sea Salt Caramel Topping (GF) \$14

Profiteroles, Vanilla Ice-cream, Chocolate Sauce \$15

Nougat Ice-cream, Red Fruit Coullis, Honey-comb (GF) (N) \$15

Eton Mess, Fresh Strawberries and Lemon Curd (GF) \$14

Cheese Plate Australian Brie, Gr. Padano, Manchego, Warm Bread \$21

(GF) Gluten Free.. (V) Vegetarian. (N) Nuts.