



TATTERSALLS FRONT BAR MENU

HOTEL

Please Order At The Bar

Sharing Platter \$35 for 2 People or \$65 for 4 People

Prosciutto, Salami, Hot Coppa, Black Pudding, Double Smoked Ham, Australian Brie, Mature Cheddar, Manchego, Marinated Olives, Gherkins

Open Grill Steak Sandwich on Sourdough, Avocado, Tomato, Mixed Salad, Bell Pepper Salsa & Chimichurri Mayonnaise \$19

Baguette served warm with
Pepe Saya Butter \$8 or Garlic Butter \$9

Tempura Soft Shell Crab Sliders, Wasabi Mayonnaise, French Fries \$21

Salt and Szechuan Pepper Squid,
Seasonal Salad, Lime Dressing \$18 (DF)

Tempura Whiting and Prawns, Sweet Chilli Sauce,
Seasonal Salad, Lime Soya Dressing \$18 (DF)

Spicy or Mild, Buffalo Chicken Wings with Sweet Potato Chips \$16 (GF)

Chicken Schnitzel and Smoked Bacon Turkish Sandwich, Avocado, Egg, Chimichurri Mayonnaise, French Fries \$18

Jack's Creek Roast Rump Baguette, Cheese, Dijon Mustard and Cornichon Pickles,
French Fries \$19

Prosciutto Baguette, Cheese, Dijon Mustard and Cornichon Pickles, French Fries \$19

Mini Beef and Cheese Sliders, Pepper Jam on Brioche, French Fries \$18

Paul Avery's Handmade Hot Dog's with a "Topping of the Week" in a Warm Brioche Bun,
English Mustard, Sweet Potato Chips \$16

Fresh Tagliatelle Pasta, Caper and Bell Pepper Tomato Sauce, Freshly Grated
Parmesan \$15 (V), with Seafood \$18

Mountain View Farm Black Angus Sri-Lankan Beef Rib Curry, Steamed Rice \$29 (GF)

Grilled Jacks Creek 500Day+ Grain Fed Wagyu Rump Eye, Mashed Potato, Choice of our
Fresh Made Sauces \$29 (GF)

Market Special Fish of the Day (POA)

Garden Salad, Balsamic Vinegar Dressing \$10 (DF) (GF) (V)

Fries & Aioli Sauce \$8 (DF) (V)

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TATTERSALLS

HOTEL

FRONT BAR MENU

Please Order At The Bar

DESSERT

Orange Cake, Berry Coulis \$16 (GF) (DF)

Crème Caramel, Rum Raisin Syrup \$15 (GF)

Chocolate Parfait, Mint Ice Cream \$16 (GF)

Creamy Chocolate Pannacotta, Sea Salt Caramel Topping \$16 (GF)

Nougat Ice Cream, Berry Coulis, Honeycomb \$15 (GF) (N)

Cheese Platter with Australian Brie, Manchego, Mature Cheddar, Warm

Bread \$21

CHILDREN'S MENU \$15

CHOICE OF

Tempura Whiting

Grilled Eye Fillet

Chicken Schnitzel

Served with:

Mash or Fries with Seasonal Vegetables

2 Scoops of Ice Cream

1 Soft Drink