



TATTERSALLS HOTEL

STARTERS

Cold

Cured Smoked Kingfish Ceviche, \$24 (GF)
Avocado Guacamole

Duck Pate with French Foie Gras \$20
Fig Cream, Warm Baguette

Sharing platter for 2 \$35 for 4 \$65
Prosciutto, classic Salami, Bresaola, Black Pudding, Double Smoked Ham, Australian Brie, Manchego, Mature Cheddar, Marinated Olives, Gherkins, Butter, warm Bread

Hot / Warm

Creamy Saffron Mussel and Potato Soup \$24
Toasted Sourdough Bread

Roast Cauliflower Vadouvan Soup \$19 (V)
Toasted Sourdough Bread

Josper Barbecued Octopus \$29 (GF) (DF)
Warm Potato, Bacon, and Red Onion Salad

Double-Baked Cheese Souffle \$24 (V)
Dusted with Sweet Paprika

Tempura Whiting, Squid, and Prawns \$24
Garlic Anchovy Sauce (DF)

Baguette
Pepe Saya Butter \$8
Or
Garlic Butter \$9

MAIN COURSE

Baked Herb-Crusted Barramundi Fillet \$38
Creamy Quinoa with Parmesan, Crab and Seasonal Vegetables

Josper-Grilled Salmon Darne with Soya Maple Glaze \$38
Asparagus, Crushed Potatoes

Duo of Roasted Duck Breast and Confit Duck Leg \$39 (GF)
Roasted Sweet Potato and Beetroot with an Orange Sauce

**Beef Cheek Slow Cooked in Great Hops Black Mountain
Banshee Ale** \$39
Blue Cheese Polenta

Wagyu Beef Hot Pot \$39
Shitake Mushrooms, Potato, Carrot and Gai lan

**Cornfed Chicken Marinated and Cooked in Red Wine
Sauce, Mushrooms, Bacon and Prosciutto** \$39
Crushed Potatoes and Sautéed Silver Beet

**Lamb Burger, Marinated Goat's Cheese and
Roasted Eggplant** \$24
Rocket Salad Served with Sweet Potato Fries

Fresh Tagliatelle Pasta
Caper, Bell Pepper and Tomato Sauce with Freshly Grated Parmesan \$19 (V)
Bacon, Parsley Garlic Cream with Freshly Grated Parmesan \$25
Prawn, Garlic and Parsley Cream Sauce \$29

CHILDREN'S MENU \$15

Mac and Cheese (V)

Pork Meatballs, in a Tomato Sauce and Pasta
Grill Eye Fillet Steak and Fries

Strawberry Jelly

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (N) Nuts

FROM THE JOSPER OVEN

This unique Spanish combined charcoal oven and grill, pays true homage to the age old tradition of cooking with charcoal. The charcoal imparts a wonderfully subtle smoky flavour to all the ingredients that you are cooking.

Jack's Creek: Jacks Creek of Willow Tree near Tamworth. The Warmoll family have been breeding some of the best Black Angus and Wagyu beef in Australia, since the 1940's. They have been twice winners of the "World Steak Challenge", so are truly at the forefront of the Australian beef industry.

150-Day Grain-Fed Black Angus

Scotch fillet
300g \$49 (GF)

Striploin
300g \$39 (GF)

TEYS: This beef is sourced from the Riverine/Riverina region of South-Western New South Wales. The Riverine cattle are raised on natural pastures and then finished for 100 days on grain. Only beef that meets MSA standards are able to be used in the Riverine brand, ensuring a top quality steak every time.

Riverina Premium Grass-Fed Scotch Fillet

200g \$29 (GF)

**All Grilled Meats are Gluten Free and Served with Lemon
Butter or Sauce Diane
And Baked Cheese Potatoes Gratin**

Extra Sauces (GF)

Beef Jus \$5 Creamy Peppercorn \$4 Mushroom and Truffle
Essence \$4 Chimichurri \$3 Diane Sauce \$4 Lemon Butter
\$3

Side Dishes

Green Beans, Garlic Butter \$8 (GF)

Grilled Asparagus, Parmesan, Balsamic Reduction \$10 (GF)

Josper-Grilled Portobello Mushrooms, Garlic Parsley
Butter \$8

Creamy Mash Potato \$7

Garden Salad \$10

French Fries \$8

Fries with Aioli Sauce \$8

Sweet Potato Wedges with Aioli Sauce \$12