



DINING MENU

ENTREE

DAILY SOUP \$10

served with toasted sourdough

HAM HOCK TERRINE \$17

served with sourdough & quince

SYDNEY ROCK OYSTERS \$19/\$34

champagne mignonette

SUMAC SPICED SQUID \$17

lemon & chilli mayo (gf)

CAST IRON SAGANAKI CHEESE \$18

honey, lemon & almonds (veg)

PEKING DUCK SALAD \$18

herbs, crunchy cabbage, nam jim (gf/df)

Ask about our blackboard and monthly specials



DINING MENU

MAIN

TATTERSALLS POKE BOWL \$14

brown rice, wakame seaweed, avocado,
edamame
add grilled chicken \$6
add salmon \$8

WILD MUSHROOM RISOTTO \$17

add chicken \$8
add grilled salmon \$8 (v/gf)

VEAL RAGU FETTUCCINE \$26

tomatoes, green olives & red wine

SEARED SNAPPER FILLET \$28

romesco sauce & green olive salad

SLOW BRAISED LAMB SHOULDER \$28

mint peas & smoked bacon jus

200G GRASS FED EYE FILLET \$35

choice of fries / mash / salad
red wine jus or peppercorn sauce (gf)



DINING MENU

SIDES

ICEBERG WEDGE SALAD \$8

shaved parmesan crispy bacon (gf)

SEASONAL AUTUMN VEGGIES \$8

garlic & olive oil (gf/df)

TRUFFLE MASH \$10

CONFIT GARLIC MASH \$8

FRENCH FRIES \$4/\$8

SWEET POTATO FRIES \$8/\$12

fennel salt, aioli

DESSERT

GELATO DAILY SPECIALS (\$4 PER SCOOP)

CHOCOLATE BROWNIE BITES \$8

CLASSIC AFFOGATO \$12

espresso coffee, Frangelico, vanilla
bean ice cream

SINGLE CHEESE \$12

choice of 1 cheese, quince paste,
lavosh, dried fruits

CHEESE PLATE \$32

Mixture of 4 Italian cheeses, quince
paste, lavosh, dried fruits (serves 2-4)

ask our friendly team about our
delicious cuisine of the quarter &
weekly specials