



TATTERSALLS DINNER HOUSE SELECTION

Today's best Sydney rock oyster (GF,DF)	\$4 each
Served with red wine vinegar mignonette	
Grilled king prawns (GF,DF)	\$29
Confit baby roma tomatoes, shallots and black olives	
Soup of the day	\$13
Served with Parisienne baguette and Pepe Saya butter	
Tempura zucchini flowers (V,N)	\$15
Filled with lemon ricotta, almond and roast pepper romesco sauce	
Lamb kofta (GF)	\$17
Pickled white onion on a bed of yoghurt mint with lemon wedge	
Chargrilled WA octopus (GF,DF,N)	\$19
Nduja sauce and roast pinenuts	
Soft shell taco (DF)	\$6 each
Grilled tortilla with cabbage slaw, chipotle, mayonnaise and pickles	
Choice of grilled chicken, salmon or extra falafel	



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Goat's cheese risotto (GF) **\$24**

Fresh peas, asparagus and parmigiano

Grilled Tasmanian ocean trout (GF) **\$29**

Served with a soft leaf garden salad and
mustard vinaigrette dressing

Steak frites (GF) **\$26**

Grilled 150 day grain fed sirloin 250g with Café
de Paris butter served with french fries

Sides (GF,DF)

French fries **\$8**

Steamed broccolini with lemon and olive oil **\$8**

Salad of mixed leaf and classic vinaigrette **\$8**

Ask our friendly team about our selection of cheeses
and desserts