

TATTERSALLS LUNCH HOUSE SELECTION

Today's best Sydney rock oyster (GF,DF) Served with white wine vinegar mignonette	\$4 each
Grilled king prawns (GF, DF) Served with garlic butter, lemon	\$29
Soup of the day Served with Parisienne baguette and Pepe Saya butter	\$13
Tempura zucchini flowers (3 pieces) (V) Filled with lemon ricotta with almond and roast pepper romesco sauce	\$15
Lamb kofta (GF) Pickled white onion on a bed of yoghurt mint with lemon wedge	\$15
Soft shell taco (DF) Grilled tortilla with cabbage slaw, chipotle mayonnaise and pickles Add Grilled Chicken \$6 Salmon \$7 Falafel \$4	\$6
Nourish bowl (GF, DF) Soba noodles, miso eggplant, edamame, broccoli, cucumber, sprouts Add Grilled Chicken \$6 Salmon \$7 Falafel \$4	\$14



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Steak frites (GF) Grilled 150 day grain fed sirloin 250g with Café de Paris butter served with French fries	\$27
Braised lamb ragout Served with fresh pappardelle, parmesan, salsa verde	\$30
Fish of the day (GF) Served with steamed broccolini, chive butter	\$29
Steak Sandwich Striploin steak, caramelised onion, cos lettuce, tomatoes and mustard mayo served with French fries	\$25
Sides (GF,DF) French fries Steamed broccoli with lemon and olive oil Salad of mixed leaf and classic vinaigrette	\$8 \$8 \$8