



## STARTERS

### Soup of the Day - \$13

Baguette, Pepe Saya Butter

### Provançal Prawns for Two - \$55

King Prawns, Garlic, Chilli, Brandy, Sourdough  
*Prepared tableside*

### Three Cheese Soufflé - \$21

Twice baked Gruyere Cheese Soufflé with  
Caramelised Onion

### Salumi Plate - \$12/Plate

Prosciutto San Daniele  
Fennel Salami  
Mortadella

### Sydney Rock Oysters

Single \$6 / Half Dozen \$30 / Dozen \$48

Today's Best Sydney Rock Oyster,  
Chardonnay Mignonette

## PASTA

### Butternut Pumpkin Ravioli

\$23 Entrée - \$34 Main

Ravioli, Brown Butter, Sage, Ricotta,  
Macadamia Nuts (V, N)

### Crab Linguine

\$27 Entrée - \$40 Main

Fraser Island Spanner Crab, White Wine, Chilli,  
Garlic Butter

## MAINS

### Fish of the Day - \$39

Fish of the Day, Potatoes, Tomato, Saffron Broth  
(GF, DF)

### Tatts Burger - \$25

100% Grass-fed Beef, Crispy Bacon, Melted  
Cheddar, Lettuce, and a Hint of BBQ Sauce

### Free Range Chicken - \$35

Half Roasted Chicken, Paris Mash, Thyme Jus

### Steak Frites - \$38

250g Sirloin MB3, Red Wine Jus, Fries

### Pork Cutlet - \$35

Pork Cutlet, Parsnip Puree, Savoy Cabbage, Bacon

### Beef Chateaubriand - \$120

600g Grass Fed Tenderloin served with Red Wine  
Jus, and your choice of two sides  
*Please allow 45 minutes*

## SIDES

### Mixed Leaf Salad - \$12

Classic Vinaigrette (GF, DF)

### Steamed Broccolini - \$12

Lemon, Olive Oil (GF, DF)

### Roasted Baby Potatoes (GF) - \$12

### Beer Battered Fries - \$12

With Aioli (V)