

BAR LUNCH HOUSE SELECTION

Entrées

Sydney Rock Oyster (GF, DF)
Chardonnay mignonette

Single - \$6

Half dozen - \$30

Dozen - \$48

Soup of the Day **\$13**
Parisienne baguette, Pepe Saya
butter

Open Souvlaki **\$15**
Cos lettuce, cucumber, roma
tomato, pickled red onion, labneh,
baba ganoush, oregano dressing

Falafel (V) - \$18

Chicken - \$21

Salmon - \$22

Mains

Butternut Pumpkin Ravioli (V) **\$25**
Ricotta, brown butter

Tatts Burger **\$25**
100% Grass-fed Beef, crispy
bacon, melted cheddar,
lettuce, BBQ Sauce

Steak Frites (GF) **\$28**
200g sirloin, brown butter,
fries

Fish of the Day (GF, DF) **\$39**
Potatoes, tomato, saffron broth

Crab Linguini **\$40**
Fraser Island spanner crab,
white wine, chilli, garlic butter

Beer Battered Barramundi Fillet
Chips, tartare sauce, lemon
wedge

Half portion - \$21

Full portion - \$28

Nourish Bowl (GF, DF) **\$14**
Brown rice, cherry tomato,
cucumber, house pickles, sprouts,
falafel

Extra falafel - \$4

Grilled chicken - \$6

Grilled salmon - \$7

Sides

Beer Battered Fries (V)	\$12
Steamed Broccolini (V) Lemon, olive oil	\$12
Roasted Baby Potatoes (GF, V)	\$12
Mixed Leaf Salad (DF, GF, V) Classic vinaigrette	\$12

Desserts

Parisienne Apple Tart Vanilla ice cream	\$15
Classic Affogato Espresso, vanilla ice cream, Brookie's MAC. liqueur	\$15
Artisan Cheese Selection Lavosh, quince	\$15 \$35
Lemon Sorbet	\$10

Dessert Wine

Morris Classic Topaque Rutherglen, Victoria	\$9 \$36
Morris Classic Muscat Rutherglen, Victoria	\$9 \$36
2015 Tahbilk Marsanne Cane Cut Nagambie Lakes, Victoria	\$10 \$38
Isole é Olena Vin Santo Tuscany, Italy	\$30 \$138

Port & Cognac

Galway Pipe Port Langhorne Creek, South Australia	\$10
Hennessy VSOP Cognac Charente, France	\$12
Remy Martin 1738 Accord Royal Cognac Touzac, France	\$15
Janneau VSOP Grand Armagnac Armagnac, France	\$15
Morris Classic Tawny Port Rutherglen, Victoria	\$9 \$36

BAR DINNER HOUSE SELECTION

Please note the dinner and snack menu is only available Thursdays and Fridays

Snack Menu

The Snack menu is available from 16:00

Sydney Rock Oyster (GF, DF)
Chardonnay mignonette

Single - \$6

Half dozen - \$30

Dozen - \$48

Mushroom Arancini (V) **\$12**
Two pieces

House Marinated Olives **\$10**
Citrus, herbs, garlic

Beer Battered Fries **\$12**
With aioli

Pita Crisps and Dips **\$15**
Hummus, beetroot relish, baba ganoush

Artisan Cheese Platter **\$15 | \$35**
Lavosh, quince

Fried School Prawns **\$17**
lightly floured, siracha
mayonnaise, lemon wedge

Salumi Plate

Prosciutto San Daniele - \$12

Fennel Salami - \$12

Mortadella - \$12

Mains

Mains from 17:00 onwards

Soup of the Day **\$13**
Baguette, Pepe Saya butter

Butternut Pumpkin Ravioli (V, N) **\$25**
Macadamia nuts, brown butter,
sage, ricotta

Crab Linguini **\$40**
Fraser island spanner crab,
white wine, chilli, garlic butter

Tatts Burger **\$25**
100% Grass-fed Beef, crispy
bacon, melted cheddar, fresh
butter, lettuce, and a hint of
BBQ Sauce

Grilled Chicken Salad	\$18
Crunchy and soft leaves, avocado, hazelnut dressing	

Steak Frites (GF)	\$28
200g sirloin, brown butter, fries	

Fish of the Day (GF, DF)	\$39
Potatoes, tomato, saffron broth	

Beer Battered Barramundi Fillet	
Chips, tartare sauce, lemon wedge	

Half portion - \$21
Full portion - \$28

Sides

Beer Battered Fries (V)	\$12
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Steamed Broccolini (V)	\$12
Lemon, olive oil	

Roasted Baby Potatoes (GF, V)	\$12
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Mixed Leaf salad (DF, GF, V)	\$12
Classic vinaigrette	



WEDNESDAY PIZZA NIGHTS

*Please note this menu is only available Wednesdays
from 17:00 to 20:30 in the Members Bar*

Entrées

Oritz Anchovies Sourdough, cultured butter	\$7
House Marinated Olives Citrus, herbs and garlic	\$10
Mushroom Arancini Mushroom, pomodoro, parmigiano reggiano	\$12

Salumi Plate

Prosciutto San Daniele - \$12
Fennel Salami - \$12
Mortadella - \$12

Pasta

Butternut Pumpkin Ravioli (V) Ravioli, brown butter, sage, ricotta, macadamia nuts	\$25
Crab Linguine Fraser island spanner crab, white wine, chilli, garlic butter	\$40

Pizza

Margherita (V) San marzano, fior di latte, basil, extra virgin olive oil	\$21
Zucchini (V) Fior di latte, creamy ricotta, zucchini, provolone	\$23
Pepperoni San marzano, mozzarella, pepperoni	\$24
Capricciosa San marzano, fior di latte, swiss mushroom, smoked ham, artichokes, black olives	\$25

Prosciutto	\$25
San marzano, fior di latte, truss tomatoes, basil, prosciutto, rocket, shaved parmigiano reggiano	

Salads

Rocket Salad	\$18
Balsamic dressing, parmigiano reggiano	

Grilled Chicken Salad	\$18
Crunchy and soft leaves, avocado, hazelnut dressing	

Sides

Beer Battered Fries (V)	\$12
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Steamed Broccolini (V)	\$12
olive oil and lemon	

Desserts

Cheese Platter	\$15 \$35
lavosh, quince	

Apple Tart	\$15
Parisienne apple tart, vanilla ice cream	
<i>Please allow 15 minutes</i>	

Classic Affogato	\$15
Classic affogato, espresso, vanilla ice cream, Brookie's macadamia and wattleseed liquor	

Lemon Sorbet	\$10
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TATTERSALLS SIGNATURES | \$ 19

Mexitalian

Teremana Reposado, limoncello, ginger, lemongrass, agave, jalapeño

Dark Manhattan

Solera rye, Amaro averna, Mr Black coffee liqueur, chocolate liqueur

Bloody Fernet

Four Pillars rare dry, Four pillars shiraz, Oscar 697 Sweet Vermouth

Smoky n' Fashioned

Solera Rye, The Deacon smoked blended whisky, rosemary maple, walnut bitters

Caribbean Espresso

Brix Australian rum, Mr Black coffee Liqueur, cinnamon honey syrup

CLASSICS | \$ 17

Sipping

Martini

Old fashioned

Negroni

Fresh n' Sour

Caipirinha

Moscow Mule

Margarita

Spritzes n' Bubbles

Aperol Spritz

Negroni Spagbliato

French 75

B E E R S

Draught

Resches Draught Sydney, Australia	\$9
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Stone & Wood Pacific Ale Byron Bay, Australia	\$9
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Sapporo Premium Lager Hokkaido, Japan	\$9
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Estrella Damm Barcelona, Spain	\$9
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Bottled and Canned Beers

Hahn Super Dry Sydney, Australia	\$7
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Hawke's Underdog Sydney, Australia	\$7
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Heineken® 0.0 Zoeterwoude, Netherlands	\$8
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Heaps Normal XPA Melbourne, Australia	\$8
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James Boag's Premium Light Tasmania, Australia	\$8
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Coopers Stout South Adelaide, Australia	\$11
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S P I R I T S

Aperitif

Noilly Prat Marseille, France	\$6
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Amaro Averna Sicily, Italy	\$7
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Fernet Branca Milan, Italy	\$7
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Campari Lombardy, Italy	\$8
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Aperol Lombardy, Italy	\$8
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Germana Cachaca Nova Uniao, Brazil	\$8
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Cynar Termoli, Italy	\$8
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Chartreuse Verte Grenoble, France	\$9
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RUM | \$ 8

Havana Club 3

San José de las Lajas, Cuba

Brix

Sydney, Australia

Brix Spiced

Sydney, Australia

Sailor Jerry Spiced

Virgin Islands, USA

Red Mill Rum - Classic

Sydney, Australia

Red Mill Rum - Spiced

Sydney, Australia

Red Mill Rum - Coffee

Sydney, Australia

Red Mill Rum - Amaro Tropicale

Sydney, Australia

VODKA

One serve | Martini

Stolichnaya

\$8 | \$16

Latvijas Balzams, Latvia

Ketel One

\$8 | \$16

Schiedam, Netherlands

Grey Goose

\$10 | \$18

Picardy, France

Aether

\$10 | \$18

Melbourne, Australia

Sausage Tree

\$11 | \$23

Drumshanbo, Ireland

Haku

\$11 | \$23

Kyushu, Japan

Naud

\$11 | \$23

Charente-Maritime, France

Zubrowka Bison Grass

\$11 | \$23

Białowieża Forest, Poland

Roberto Cavalli

\$13 | \$25

Ghemme, Italy

GIN

One serve | Martini

Herno \$8 | \$15
Dalla, Sweden

Glendalough Wild Botanical \$8 | \$15
Dublin, Ireland

Botanical Garden \$10
Central Coast, Australia

Brookie's Slow Cumquat Gin \$10
Byron Bay, Australia

Four Pillars Olive \$10 | \$18
Yarra Valley, Australia

Four Pillars Shiraz \$10 | \$18
Yarra Vally, Australia

Four Pillars Rare Dry \$10 | \$18
Yarra Valley, Australia

Archie Rose Distiller's Strength \$10 | \$18
Sydney, Australia

Archie Rose Signature \$10 | \$18
Sydney, Australia

Roku \$10 | \$18
Osaka, Japan

Hendricks \$10 | \$18
Ayrshire, Scotland

Tanqueray 10 \$10 | \$18
London, UK

Gin Mare Capri \$11 | \$20
Vilanova, Spain

+ Fever-tree Tonic \$4.50
Democratic Republic of Congo

W H I S K Y

Johnnie Walker Black Multi-Region, Scotland	\$8
Maker's Mark Kentucky, USA	\$9
Jack Daniels Tennessee, USA	\$9
Buffalo Trace Bourbon Kentucky, USA	\$9
Jameson Dublin, Ireland	\$15
Glenkinchie 12 y.o Lowlands, Scotland	\$15
Talisker 10 y.o Isle of Skye	\$15
Cragganmore 12 y.o Speyside, Scotland	\$20
Togouchi Sake Cask Hiroshima, Japan	\$20
Nikka From The Barrel Yoichi, Japan	\$20
Oban 14 y.o Highlands, Scotland	\$25
Laphroaig 10 y.o Islay, Scotland	\$25
Lagavulin 8 y.o Islay, Scotland	\$25
Glenmorangie 12y.o Highlands, Scotland	\$25
Dalwhinnie 15y.o Highlands, Scotland	\$25

LIQUEUR

Baileys Irish Cream Dublin, Ireland	\$8
Disaronno Amaretto Lombardy, Italy	\$8
Cointreau Anjou, France	\$8
Mr Black Cold Brew Coffee Liquor Australia	\$8
Brookie's Macadamia and Wattleseed Byron Bay, Australia	\$8
Chambord Loire Vally, France	\$8
Housemade Limoncello	\$10

TEQUILA

Teremana Anejo Destilería Teremana de Agave, Mexico	\$11
Teremana Blanco Jesús María, Mexico	\$11
Teremana Reposado Destilería Teremana de Agave, Mexico	\$11
Siete Misterios Mezcal Oaxaca, Mexico	\$12
Patron Reposado Jalisco, Mexico	\$12

SOFT DRINKS

Coke	\$4
Coke No Sugar	\$4
Capi Dry Ginger Beer	\$4
Capi Lemonade	\$4
San Pellegrino Chinotto	\$6
San Pellegrino Limonata	\$6
Schweppes Dry Ginger Ale	\$4
Schweppes Lemon Lime Bitters	\$4.50