

Kids meals

(served with a free juice or Dixie cup ice-cream & colouring in pack)



Rump steak + chips

\$9

Spaghetti bolognaise

\$9

Banger & mash

\$9

Chicken schnitzel + chips

\$9

Fish bites + chips

\$9

Non-Alcoholic Beverages

Coke, Diet Coke, Sprite, Lift

\$4

330ml Coke & Coke no sugar

\$4.50

330ml Mt Franklin Sparkling Water

\$4.50

600ml Mt Franklin Water

\$4

Orange, Apple, Pineapple & Cranberry Juice

\$4.20

Desserts

Eton mess

\$10

Lemon meringue tart

\$12



MENU

Breads & Starters

Crispy garlic cob

Baked with creamy garlic & parsley butter
Add: cheese \$2

\$8

Bruschetta Tatts style

Freshly diced tomatoes, onion, basil on toasted ciabatta topped with parmesan cheese & balsamic glaze

\$10

Spiced squid

A satisfying blend of milky vanilla goodness and Thai tea sweetness.

\$14

Sticky pork belly bites

Bourbon, soy & honey

\$16

Southern fried chicken

with corn fritters, avocado salsa topped with ranch dressing

\$17

Salads

Nashi pear & walnut salad

Nashi pear, rocket, walnuts & dried cranberries tossed with citrus dressing

\$16

Roast pumpkin

Feta cheese, candied walnuts & baby spinach

\$15

Caesar salad

Cos lettuce, crispy bacon, garlic croutons, shaved parmesan & poached egg w/ Caesar dressing

\$15

Shared plates (for 2-3 people)

Beef nachos board

Chili beef con carne, cheese sauce, pico de galo, sour cream, guacamole, jalapenos, coriander & lime

\$25

Mediterranean tasting plate

Marinated chicken & lamb skewers, olives, Greek salad, baby potatoes, grilled flat bread & dip

\$26

Tatter Sails plate

Southern blue eye whiting battered with dill & lemon, grilled scallops, salt & pepper squid, charred baby octopus, smoked salmon, dipping sauce & lemon

\$34

Antipasto board

Fried zucchini flowers, calamari, crumbed camembert, bruschetta, house made dips & toasted flat bread

\$37

Ploughmans board

with house made chips, cheddar cheese & prosciutto, cornichons, pickled mushrooms w/ toasted flat bread

\$27

Burgers (all served with chips)

Southern fried chicken burger

with dry slaw, sweet pickle, cheese & chipotle sauce

\$16

Cheese burger

Milk bun, beef burger patty, cheese, pickles, onion, tomato sauce & American mustard

\$14

Chicken schnitzel burger

Crumbed chicken schnitzel, cheese, lettuce, tomato & aioli

\$16

Haloumi burger

Grilled haloumi & field mushrooms with baby spinach, tomato relish & basil pesto aioli

\$16

Steak sandwich

Sirloin steak on toasted ciabatta roll with lettuce, tomato, caramelised onion, cheese & sweet tomato relish

\$17

American beef burger

Beef burger patty layered with bacon, cheese, lettuce, tomato & sweet pickle w/ BBQ sauce & aioli

\$17

Main course

Crumbed chicken schnitzel

served with chips & salad

\$17

Beer battered fish / Pan fried fish

served with lemon, chips & salad

\$17

Salmon fillet

with pepperonata, smashed chimichurri potatoes & hollandaise sauce

\$26

Pulled pork tacos

with avocado, pickled onion, coriander, salsa & pork crackle

\$20

The Grill

Marinated chicken breast

\$16

200gr Rump

\$18

1kg Rump

\$55

300gr Porterhouse

\$28

400gr T-bone

\$30

All items on the Grill come with chips & salad or mash & vegetables

Sauces \$2

Gravy
Mushroom
Pepper
Dianne
Hollandaise
Garlic Cream

Toppers

Parmigiana with napoli sauce & mozzarella cheese \$5
Mac & cheese \$5
Tatts Topper Bacon & cheese sauce \$5
The American topped with smokey BBQ sauce, bacon & mozzarella cheese \$5
Creamy garlic prawns \$7