SIDES

	M	V
Chips, lemon salt DF	8.0	8.9
Crushed beef fat potatoes, sage DF	8.0	8.9
English garden salad DF GF	8.0	8.9
Truffled mashed potatos GF	8.0	8.9
Broccolini, eshallot, garlic butter GF	8.0	8.9
Mushy peas GF	8.0	8.9

KIDS

	M	V
Steak and mash	15.0	16.7
Crumbed chicken tender, chips	15.0	16.7
Battered fish, chips, tartare sauce	15.0	16.7
Bangers and mash	15.0	16.7

Includes ice cream GF

DESSERT

	M	V
Vanilla crème brulee, brown sugar, shortbread	15.0	16.7
Mango mousse, chantilly cream	15.0	16.7
White chocolate and blueberry tartlet, lavender cream	15.0	16.7
Cheese plate	24.0	26.7

Our approach to food is a simple one – we take the best local ingredients to create our own version of your pub favourites. That's why we support local suppliers who put sustainable practices, animal welfare and product quality first, and transform them with respect and care into the beautiful dishes you see on our menu.

Look out for our *'Local Produce'* icon throughout our menu to support local.

GF Gluten Free PB Plant Based V Vegetarian DF Dairy Free Local Produce

ENTRÉE

	M	V
Soda bread, butter baked fresh in-house daily V	9.0	10.0
Lamb kofta coriander, mint yoghurt GF	17.0	18.9
Seared scallop mint pea puree GF	19.0	21.1
Roast pumpkin goat's cheese, toasted pepitas V GF	16.0	17.8
Heirloom tomato salad peach vinaigrette, whipped ricotta V GF	17.0	18.9
Tathra Place pork belly beer jus, vanilla apple puree GF DF	18.0	20.0
Snapper crudo grapefruit, fennel, basil oil GF DF	20.0	22.2
Scotch egg pork mince, keens mustard sauce	16.0	17.8
Farmhouse terrine St. John's chutney, sourdough DF	18.0	20.0
Tathra Place free range lamb croquettes parsley, garlic and lemon sauce	18.0	20.0
Baked cottage cheese herb crust, mint sauce V	16.0	17.6

MAIN

	M	V
Lamb mixed grill cutlet, rib, sausage, croquette, Hasselback potato, peas, minted jus	54.0	60.0
Lamb noisette potato fondant, mushroom, cauliflower fioretto, truffle oil GF	44.0	48.9
Beef and Guinness pie mash potato, mushy peas	26.0	28.9
Butter chicken '*cottage*' pie potato mash, pappaddums	24.0	26.7
Chicken cordon bleu double smoked ham, Swiss cheese, Dijon sauce, mashed potato, dutch carrot	30.0	33.3
Pork cutlet purple potato, green beans, red wine jus GF DF	30.0	33.3
Slow cooked Maremma duck maryland crisp kipfler potato, Swiss chard, jus	28.0	31.1
Tasmanian black mussels chorizo, tomato sugo, sourdough DF	26.0	28.9
Jew fish blood orange salad, broccolini, lemon caper sauce GF DF	32.0	35.6

STEAKS

	M	V
300g Schottlander's Wagyu café de Paris butter, jus, fat chips GF	60.0	66.0
200g Black Angus fillet steak café de Paris butter, jus, green beans, shallot, tomato GF	55.0	60.5
300g Little Joe scotch fillet steak king prawn, mojo de ajo, mashed potato GF	65.0	71.5

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Not all ingredients are listed. Please advise your waitperson of any allergies.