



the new tattersalls hotel

Cold Canapes Made fresh in house. Prices are per piece.

Tomato and Basil Bruschetta V	\$2.00
Vegetable Frittata - Hommus & Kalamata Olives V	\$2.50
Asparagus and Proscuitto Wraps with Hollandaise Sauce	\$2.50
Thai Beef Salad on Cucumber Cups	\$2.50
Bocconcini, Proscuitto & Tomato Skewers	\$2.50
Smoked Salmon & Dill Mascarpone on Olive Crustini	\$3.00
Oysters with Lime Granita	\$3.00

Hot Canapes Made fresh in house. Prices are per piece.

Zucchini Boats with Capsicum, Fetta & Basil	\$2.00
Mini Assorted Pizzas	\$2.50
Semi Dried Tomato & Camembert Arancini Balls	\$2.00
Thai Style Fish Cakes	\$2.50
Caramalised Truffled Baby Potatoes	\$2.50
Macadamia Crusted Prawns	\$2.50
Rare Beef on Rosti with Tomato Salsa	\$3.00
Scallops with Randon Pancetta, Cucumber & Aioli	\$3.00
Chicken & Leek Vol au Vents	\$3.00
Tomato, Basil & Goats Cheese Quiche	\$2.50

Finger Food Prices are per piece.

Cocktail Samosas with Tzatziki	\$0.50
Money Bags	\$0.50
Cocktail Spring Rolls	\$0.50
Cocktail Dim Sims (Beef or Chicken)	\$0.50
Italian Meat Balls	\$0.70
Spinach and Fetta Triangles	\$1.50
Chicken Garlic Balls	\$1.50
Dips with Crudite & Crackers	\$2.00
Crumbed Prawn Cutlets	\$2.00
Mixed Party Quiche	\$2.00
Variety Pies	\$2.00



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Standard Two courses per person for \$34.

Function Choose 2 of the 4 options for an alternate drop from both Entrees & Mains.

OR

Premium Three courses per person for \$42.

Function Choose 2 from each of the 3 options for an alternate drop from Entrees, Mains and Desserts.

Entrees Asian Style Salt and Pepper Squid served with Garden Salad and Lime Aioli
Marinated Chicken Breast and Crispy Bacon Salad with Eltham Leaves, Cherry Tomatoes, Gorgonzola, Avocado and Citrus Dressing.
Roasted Pumpkin Salad, tossed through with Baby Spinach, Grilled Beans, Roasted Capsicum, Goat's Cheese and Macadamias with a Garlic Oil Vinaigrette
Warm Camembert Salad, served with Roquette Greens, Semi-dried Tomatoes, Local Kalamatas, Toasted Walnuts and Grape Must Vinaigrette

Mains Rib Fillet, served with Garden Salad, Beer Battered Chips and Veal Jus with Balsamic Dressing
Crispy Skin Chicken, served with Potato Dauphinoise, Broccolini and Roasted Tomato Coulis
Fresh Barramundi, served with a Potato, Cherry Tomato and Roquette Salad, Steamed Asparagus and Salsa Verde
Roasted Capsicum, stuffed with Pumpkin, Asparagus, Semi-dried Tomatoes, Baby Spinach Risotto and Goats Cheese Cream

Desserts Additional \$8 per head (Optional)

Hazelnut Semifreddo, with a Chocolate Ganache and Raspberry Coulis

Belgian Chocolate Mousse, with Honeycomb and Fresh Strawberries

Vanilla Bean Panacotta, with Strawberries Poached in Riesling and an Almond Tuille

Sticky Date Pudding, with a Caramel-Rum Sauce, Vanilla Bean Icecream