

TATA'S

V- Vegetarian
G- Gluten free
*option

ENTRÉE MAIN

\$13.50

V

FRESH BREAD

With marinated kalamata olives and olive oil – for two

\$14.50

V

BRUSCHETTA

Our house bread toasted with garlic butter served with sides of tomato & onion salsa, garden herb pesto, shaved parmesan & kalamata olives – for two

\$44.00

\$44.00

MEAT TRIO Tasting plate for two

Slow cooked duck salad with garlic croutons, Cajun chicken, grilled chorizo & lemon, fresh house baked bread

SEAFOOD Tasting plate for two

Blue manna crab & prawn croquettes, salt & pepper squid, Coffin Bay Oysters, Apple & mint salsa, balsamic glaze, fresh house baked bread.

M/P

SOUP of the DAY

A selection of the freshest ingredients carefully blended into a rich flavoursome soup, served with fresh house baked bread

\$4.20 ea

OYSTERS - COFFIN BAY (South Australia)

Kilpatrick

\$4.20 ea

Natural

\$4.20 ea

Natural with mint & apple salsa

\$4.20 ea

Virgin Mary shot

\$23.50

G*

SLOW COOKED DUCK SALAD

Salad of slow cooked confit duck, with grapefruit, garlic crouton, shitake mushroom, cherry tomato & fresh salad leaf

\$23.50

SALT & PEPPER SQUID with CHORIZO

Flower cut baby squid and grilled chorizo, fresh baby leaf salad with our own oven dried tomatoes, vinaigrette, balsamic reduction

\$22.50

V

GNOCCHI With FRESH HERB & ROAST SPRING VEGETABLES

Our own hand made gnocchi sautéed with baby spinach and roast spring vegetables. Finished with marinated bocconcini & parmesan wafer

\$25.50

G

\$42.50

VIETNAMESE BEEF SALAD

Prime beef grilled & sliced over a fresh salad of chinese cabbage, cherry tomato, cucumber, & fresh herbs. Jasmin rice, spiced roast peanuts. Finished with a chilli nuoc cham.

\$24.50

BLUE MANNA CRAB & PRAWN CROQUETTES

Crab & prawn meat poached in garlic butter then encased in a sweet corn & potato croquette. Shaved fennel & orange salad With orange, honey & poppy seed dressing

\$13.50

V

SIDES for two

Warm Roast Mediterranean salad: Roast, potato, tomato and pumpkin, steamed seasonal greens, tossed with Kalamata olives, and finished with crumbled Persian feta

Potato Wedges: House baked seasoned wedges, TaTa's sweet chilli sauce, smoked tomato chutney

PP Salad – Pumpkin, toasted almonds, shaved parmesan, baby leaf salad

TATA'S

ENTRÉE MAIN

- \$42.50 DUCK IN THAI CURRY SAUCE**
G Tender duck in a fragrant Thai curry sauce. Flavours of lemongrass, kaffir lime from the garden, with a mild chili heat. Sides of jasmine rice, roast pineapple chutney, fiery chili nuoc cham, spiced roast peanuts.
- \$41.50 SLOW COOKED DUCK SALAD**
G* Salad of slow cooked confit duck, with grapefruit, garlic crouton, shitake mushroom, cherry tomato & fresh salad leaf
- M/P POINT SAMSON FISH**
A changing variety of Point Samson fish fillets and accompaniments
- \$62.50 SAMSON BEEF**
G Prime 200g beef steak grilled to your liking, 3 x oysters Kilpatrick, 1/2 doz local prawns, squid, mussels & potato. Finished with beef jus(sauce)
- \$62.50 SAMSON REEF**
G Point Samson Fish, 3 x oysters Kilpatrick, 1/2 doz local prawns, squid, mussels & potato finished with sauce menuiere (lemon, parsley ,butter)
- \$42.50 BEEF FILLET STEAK**
G The best 200g Margaret River beef steak in season, grilled to your liking, served with sage & parsley potato cake, summer greens, and. finished with red wine beef jus (sauce)
Chefs Note: Fillet steak is the finest cut of beef with very little fat. We suggest not cooking more than medium as the beef will shrink and dry out. If you do want a well done steak chef is happy to oblige but please allow 30 minutes for cooking.
- \$41.50 CHICKEN BREAST with POTATO GNOCCHI**
Ferguson Valley chicken breast oven roasted with crispy skin served over hand made potato & herb gnocchi pan fried with baby spinach, maple pancetta and toasted hazel nuts.
Finished with parmesan wafer
- \$32.50 ROAST VEGETABLE TART WITH SAGE & ROSEMARY POTATO CAKE**
V Oven roasted balsamic glazed roma tomato and pumpkin. Baby leaf, parmesan and toasted almond salad garnish. Finished with balsamic reduction and mint chutney
- \$32.50 MUSHROOM and FETA LINGUINI**
V Wild mushrooms, Persian feta, tomato, olive, and fresh basil tossed through house made linguini pasta
- \$42.50 COCONUT SAFFRON SEAFOOD**
G Point samson fish, prawns & squid in a fragrant sauce of coconut milk infused with saffron, coriander, ginger, & caraway
Sides of Jasmine rice, cucumber & coriander, fiery chili nuoc cham
- \$42.50 VIETNAMESE BEEF SALAD**
G Prime beef grilled & sliced over a fresh salad of chinese cabbage, cherry tomato, cucumber, & fresh herbs. Jasmin rice, spiced roast peanuts. Finished with a chilli nuoc cham.