

TATA'S

V- vegetarian
G- gluten free

	ENTRÉE	MAIN
FRESH BREAD With marinated kalamata olives and olive oil – for two	\$12.50 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	\$12.50 V	
TATA'S TASTING PLATES – entrée for two or main for one	\$44.00	\$44.00
MEAT TRIO Slow cooked duck salad with wonton crisps, pork cassoulet, grilled chorizo & lemon, grains of paradise chicken		
SEAFOOD TASTING Oyster shots, angel wing pearls, salt & pepper squid, fish ceviche salad	\$39.50	\$39.50
SOUP of the DAY A selection of the freshest ingredients carefully blended into a rich flavorsome soup, served with fresh house baked bread	M/P	
OYSTERS - COFFIN BAY (South Australia) Kilpatrick Natural Natural with smoked salmon, crème fraiche and salmon caviar In Virgin Mary shot	Each \$3.80 \$3.50 \$4.00 \$4.00 G	
SLOW COOKED DUCK SALAD Spiced crisps layered with a salad of slow cooked confit duck meat tossed with grapefruit shitake mushroom, cherry tomato & fresh salad leaf	\$22.50 G option	\$36.50
SALT & PEPPER SQUID with CHORIZO Flower cut baby squid and chorizo on daily picked fresh baby leaf salad with our own oven dried tomatoes and aioli	\$22.50	
GRAINS OF PARADISE CHICKEN Free range chicken breast dusted in oven dried herb and grains of paradise, pan fried and served beside a salad of daily picked baby leaves, confit pineapple, shaved parmesan, warm potato, smoked bacon crisps finished with mango cream dressing	\$22.50	\$36.50
SCALLOPS MA HOR Plump scallops quickly seared, served on petite sticky rice cakes topped with pineapple, and sticky slow cooked duck. Finished with sweet chilli dressing	\$24.50 G	
ANGEL WING PEARLS Shark Bay Black Lip Pearl meat on the ½ shell. Two with cucumber noodles, mango and lime cream; two with beetroot, celery and apple noodles and a dressing of ginger, lemon and coriander. Fish ceviche salad	\$24.50 G	
SIDES for two	\$12.50	
Warm Mediterranean salad: roast tomato, potato, pumpkin, olives, seasonal greens, crumbled feta	V	
Potato Wedges: House baked seasoned wedges	G	
PPP Salad – Pumpkin, pine nut, shaved parmesan, baby leaf salad fresh from the garden daily		

	ENTREE	MAIN
<p>SRI LANKAN CURRY OF PRAWNS and FISH Mild but spicy curry featuring Point Samson prawns and fish, basmati rice, papadum, raita, tomato and onion salsa and mint chutney</p>		<p>\$39.50 G option</p>
<p>SMOKEY SEASONED DUCK with CHERRY SAUCE Half duck. Leg confit (slow cooked) breast grilled to medium rare served with vegetable rosti, soft herb salad and spiced cherry sauce</p>		<p>\$39.50 G</p>
<p>POINT SAMSON FISH A changing variety of Point Samson fish fillets and accompaniments</p>		<p>M/P</p>
<p>PORK BELLY and MORTON BAY BUG Slow cooked pork belly caramelized before serving with a grilled Morton Bay bug on braised bok choy. Sticky rice and pork reduction sauce to finish</p>		<p>\$39.50</p>
<p>SAMSON BEEF Prime 300g scotch fillet grilled to your liking, 3 x oysters Kilpatrick, 1/2 doz local prawns, squid, mussels & potato. Finished with beef jus(sauce)</p>		<p>\$62.50</p>
<p>SAMSON REEF Point Samson Fish, 3 x oysters Kilpatrick, 1/2 doz local prawns, squid, mussels & potato. Finished with sauce menuiere (lemon, parsley ,butter)</p>		<p>\$62.50 G option</p>
<p>SCOTCH FILLET STEAK Prime scotch fillet grilled to your liking, topped with café de paris butter, served with potatoes, twice cooked pumpkin soufflé, summer greens. Finished with beef jus (sauce)</p>		<p>\$41.50 G</p>
<p>CHICKEN BREAST ROULADE Free range chicken breast filled with macadamia nut mousse and rolled in proscuitto. Served with fresh house made linguini pasta and a roast pumpkin, toasted pine nuts, parmesan and garden leaf salad</p>		<p>\$36.50 G option</p>
<p>ROAST VEGETABLE TART with TWICE COOKED PUMPKIN SOUFFLE Oven roasted balsamic glazed roma tomato and pumpkin. Baby leaf, parmesan and pine nut salad garnish. Finished with balsamic reduction and mint chutney</p>		<p>\$32.50 V</p>
<p>MUSHROOM and FETA LINGUINI Wild mushrooms, Persian feta, tomato, olive, and fresh basil tossed through house made linguini pasta.</p>		<p>\$32.50 V</p>
<p>SEAFOOD LINGUINI House made linguini pasta with point samson banana prawns, green lip mussels, baby squid, smoked salmon, chili, garlic, daily picked garden herbs, semi dried tomato & EVOO piled on a bed of baby spinach. Finished with crème fraiche and salmon caviar.</p>		<p>\$39.50</p>

10% surcharge on Saturdays and Sundays – see back page

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