

TATA'S

V- vegetarian
G- gluten free
*option

	ENTRÉE	MAIN
FRESH BREAD With marinated kalamata olives and olive oil – for two	\$13.50 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	\$14.50 V	
MEAT TRIO Tasting plate for two Slow cooked duck salad with garlic croutons, pork Belly, grilled chorizo & lemon, fresh house baked bread	\$44.00	\$44.00
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.	\$44.00	\$44.00
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 mint & apple salsa Virgin Mary shot	\$4.20 ea \$4.00 ea \$4.20 ea \$4.20 ea G*	
SLOW COOKED DUCK SALAD Salad of slow cooked confit duck, with grapefruit, garlic crouton, shitake mushroom, cherry tomato & fresh salad leaf	\$23.50 G*	
SALT & PEPPER SQUID with CHORIZO Flower cut baby squid and grilled chorizo, fresh baby leaf salad with our own oven dried tomatoes, vinagarette, balsamic reduction	\$23.50	
GNOCCHI With FRESH HERB & ROAST SPRING VEGETABLES Our own hand made gnocchi sauteed with baby spinach and roast spring vegetables. Finished with marinated bocconcini & parmesan wafer	\$22.50	
VIETNAMESE BEEF SALAD Prime beef grilled & sliced over a fresh salad of chinese cabbage, cherry tomato, cucumber, & fresh herbs. Sticky rice. Finished with a chilli nuoc cham.	\$25.50 G	\$42.50
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	\$24.50	
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	\$13.50 V G	

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	ENTREE	MAIN
DUCK IN THAI CURRY SAUCE 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.		\$42.50 G*
SLOW COOKED DUCK SALAD Salad of slow cooked confit duck, with grapefruit, garlic crouton, shitake mushroom, cherry tomato & fresh salad leaf		\$41.50 G*
POINT SAMSON FISH A changing variety of Point Samson fish fillets and accompaniments		M/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		\$41.50 G*
SAMSON BEEF Prime 300g 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 G*
SAMSON REEF Point Samson Fish, 3 x oysters Kilpatrick, 1/2 doz local prawns, squid, mussels & potato finished with sauce menuiere (lemon, parsley ,butter)		\$62.50 G*
BEEF STEAK The best Margaret River beef steak in season, grilled to your liking, served with confit garlic potato puree, Red wine glazed shallots, baby carrots, winter greens, smoky tomato chutney. Finished with beef jus (sauce)		\$42.50 G
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		\$41.50
ROAST VEGETABLE TART WITH CONFIT GARLIC POTATO PUREE 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 V
MUSHROOM and FETA LINGUINI Wild mushrooms, Persian feta, tomato, olive, and fresh basil tossed through house made linguini pasta		\$32.50 V
COCONUT SAFFRON SEAFOOD Point samson fish, prawns & squid in a fragrant sauce of coconut milk infused with saffron, corriander, ginger, & caraway Sides of Jasmine rice, cucumber & coriander , fiery chili nuoc cham		\$42.50 G*