

Welcome to the Tathra Hotel

Please order your meals at the food counter, quoting your table number. If you wish to dine together as a group, please order at the same time and quote your table number.

(v) vegetarian | (gf) gluten free | (gfo) gluten free option

dining opening hours (extended hours over summer)

Monday–Thursday 11.30am–2pm 5.30pm–8pm
Friday 11.30am–2.30pm 5.30pm–8.30pm
Saturday, Sunday 11.30am–8.30pm

15% surcharge for public holidays

To book a table: 02 6494 1101

For function enquiries: food@tathrahotel.com.au

entrees and light bites

GARLIC AND HERB PANINI BREAD \$8.50

wild rye toasted panini with a fresh garlic and herb butter (v,gfo)

CHARRED SOURDOUGH \$9

mimosa olive oil, rosemary salt, lemon myrtle and macadamia dukkah (v,gfo)

LOCAL OYSTERS	1/2 DOZEN	DOZEN
Natural (gf)	\$14	\$26
Kilpatrick (gf)	\$16	\$29

SPICY CHICKEN WINGS \$14

salad garnish and chipotle mayonnaise (gf)

FRESH WHOLE PRAWN BASKET \$21

garden salad, warm sourdough and marie rose sauce (gfo)

WARM MIMOSA OLIVES \$8

marinated with lemon zest, chilli and rosemary (v,gf)

PORCINI MUSHROOM ARANCINI \$14

panko crumbed risotto balls, parmesan and thyme with saffron aioli (v)

PENNE WITH MUSHROOMS AND PINE NUTS \$14

mixed roasted mushrooms tossed in a sage, pine nut and parmesan cream sauce

FETTUCCINE MARINARA \$16

fresh fish, scallops, prawns, squid, white wine, garlic and chilli

SZECHUAN FISH TACO \$14

soft-shell taco, smoked corn, tomato salsa, avocado, coriander, lime

CHEESE BOARD \$18

chef's selection of local and international cheese, fresh and dried fruit, chilli-wine jelly, lavosh wafers, fruit toast (v,gfo)

mains

CHICKEN SCHNITZEL \$22

freshly crumbed chicken breast, chips, salad and your choice of sauce: chasseur, pepper,gravy, massaman curry

CHICKEN PARMIGIANA \$25

freshly crumbed chicken breast, topped with napolli sauce, smoked ham, melted eggmont cheese with chips and salad

HOUSE-MADE BEEF BURGER \$15

freshly ground beef pattie, cheese, iceberg lettuce, tomato, caramelised onion, pickles, tomato chutney in a milk bun (gfo)

HOUSE-MADE LENTIL BURGER \$14

spiced lentil pattie, iceberg lettuce, tomato, jalapeno kiwi jam in a milk bun (v,gfo)

FRESH FISH AND CHIPS (MARKET PRICE)

please see specials board for today's selection
freshly battered, crumbed or grilled fish with chips, lemon and tartare sauce

FRESH FISH OF THE DAY (MARKET PRICE)

please see specials board for today's selection

200G CHAR GRILLED EYE FILLET \$35

cooked to your liking with potato galette, seasonal greens and your choice of sauce: chasseur, peppercorn and brandy, massaman curry, gravy (gf)

CHAR GRILLED RUMP STEAK 350G \$29 | 200G \$23

cooked to your liking with chips, garden salad and your choice of sauce: chasseur, peppercorn and brandy, massaman curry, gravy (gf)

BBQ AND BOURBON PORK RIBS

1/2 RACK \$23 | FULL RACK \$29

charred corn, coleslaw, chips, sour cream (gf)

CONFIT DUCK CURRY \$29

spiced rubbed duck leg, jasmine rice, pumpkin massaman curry sauce, poppadum (gfo)

SPICED ROAST PUMPKIN \$23

quinoa tabouli, baba ganoush, herb and pomegranate salad, preserved lemon labne (v,gf)

PENNE WITH MUSHROOMS AND PINE NUTS \$23

mixed roasted mushrooms tossed in a sage, pine nut and parmesan cream sauce

FETTUCCINE MARINARA \$28

fresh fish, scallops, prawns, squid, white wine, garlic and chilli

PLOUGHMANS BOARD \$26

smoked ham, vintage cheddar, crunchy coleslaw, pickled vegetables, tomato chutney, charred sourdough (gfo)

BAKED GOATS CHEESE SALAD \$21

basil, tomato, mixed leaves, toasted seeds, caramelised onion and a balsamic dressing (v,gf)

TATHRA SALAD \$14

cherry tomato, cucumber, capsicum, red cabbage, feta, olives, mixed leaves and a lemon vinaigrette (v,gf)
ADD HAM \$8 ADD GOATS CHEESE \$8 ADD WHOLE PRAWNS \$12

sides

chips small \$4.50 large \$9.00 (gf) with your choice of sauce: mayo,tomato,chipotle,saffron aioli or sour cream
seasonal greens with lemon butter and almonds \$8.50(v,gf)
garden salad \$8.50(v,gf)

coleslaw \$6(v,gf)

gravy \$2 (gf)

chasseur sauce,peppercorn and brandy sauce, massaman curry sauce \$4 (v,gf)

extra charred sourdough \$4(v)

desserts

COBARGO ICE-CREAM (SEE SPECIALS BOARD FOR FLAVOURS)

1 scoop \$4 2 scoops \$7.50 3 scoops \$10 (gf)

LEMON CHEESECAKE \$12

citrus curd, white chocolate soil and vanilla bean ice-cream

MANGO AND COCONUT \$12

fresh mango, coconut pannacotta, honey and ginger syrup (gf)

FLOURLESS CHOCOLATE AND HAZELNUT TORTE \$12

marinated berries and chocolate chip ice-cream (gf)

LIFE SAVER ICY POLE \$2.50

kids menu \$12 including life saver icy pole

chicken schnitzel, chips, salad

penne, napolli sauce and parmesan (v)

battered fish, chips,salad,lemon (gfo)

minute steak, chips, salad (gf)

Drinks list



On tap

TASTING RACK any four tap products \$12 (4 x 150ml)

			360ml	560ml
Coopers Mild Ale	(3.5%)	Coopers Brewery SA	\$5.50	\$8.30
Oceanview Draught	(4.6%)	Bullant Brewery VIC	\$5.50	\$8.30
Kiandra Golden Ale	(4.2%)	Jindabyne Brewing NSW	\$6.00	\$9.00
Coopers Pale Ale	(4.5%)	Coopers Brewery SA	\$6.50	\$9.70
Springboard Summer Ale	(5.0%)	Capital Brewing Co ACT	\$6.70	\$10.00
Island Bend Pilsner	(5.0%)	Jindabyne Brewing NSW	\$6.50	\$9.80
Veissbier	(5.1%)	Jindabyne Brewing NSW	\$6.30	\$9.50
Mt Tennant Pale Ale	(5.2%)	Pact Beer Co ACT	\$6.30	\$9.50
100 Acres IPA	(6.0%)	Pact Beer Co ACT	\$6.90	\$10.40
Piano Bridge Stout	(6.7%)	Bullant Brewery VIC	\$7.50	\$11.30
Saison Apple Cider	(4.4%)	Batlow Cider Company NSW	\$6.00	\$9.00
Pink Lady Cider	(5.0%)	Apple Thief Cider NSW	\$6.00	\$9.00

Aperitif

	B	G
Disaster Bay Chilli Wine 375ml Eden NSW	\$20	\$4.50

Sparkling wine

Stony Peak Brut VIC	\$25	
The Duchess Cuvee Hunter Valley NSW	\$30	\$7.50
Delamere Sparkling Rose Pipers Brook TAS	\$44	
Jansz Vintage Cuvee TAS	\$56	

White wine

Talinga Park Sauvignon Blanc Wilbriggie NSW	\$27	\$7
Brangayne Sauvignon Blanc Orange NSW	\$36	
Freycinet Wineglass Bay Sauvignon Blanc TAS	\$42	

Four Winds Riesling Murrumbateman ACT	\$36	\$9
Wilson Watervale Riesling Clare Valley SA	\$38	

Stony Peak Chardonnay VIC	\$25	
Frisky Farmer Organic Chardonnay SA	\$32	
Gilberts Chardonnay WA	\$35	\$9
Port Phillip Estate Chardonnay VIC	\$48	

Bimbadgen Semillon Sauvignon Blanc Hunter River NSW	\$35	\$9
Galli Estate Pinot Grigio Heathcote VIC	\$36	\$9
Frog Belly Semillon Sauvignon Blanc Margaret River WA	\$36	
Rusty Fig Verdelho Cobargo NSW	\$37	\$9
Quartier Pinot Gris Mornington Peninsula VIC	\$42	
Peter Lehmann Margaret Semillon Barossa Valley SA	\$48	

Rosé

Coppabella Rosé Tumberumba NSW	\$36	
Delamere Estate Rosé Pipers Brook TAS	\$38	\$9.50

Red wine

Brangayne Pinot Noir Orange NSW	\$40	
Delamere Naissante Pinot Noir TAS	\$44	\$11
Freycinet Louis Pinot Noir TAS	\$50	

Geoff Merrill Merlot McLaren Vale SA	\$38	\$9.50
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Emma's Special Shiraz McLaren Vale SA	\$30	\$7.50
Cultivator Organic Shiraz SA	\$32	
Anvers Razorback Shiraz Adelaide Hills SA	\$35	\$9
Wynns Shiraz Coonawarra SA	\$37	
Teusner Bilmore Shiraz Barossa Valley SA	\$40	
D'Arenberg Footbolt Shiraz 2008 McLaren Vale SA	\$55	

Anvers Brabo Cabernet Sauvignon Adelaide Hills SA	\$35	
Angus The Bull Cabernet Sauvignon VIC	\$36	\$9
Bowen Estate Cabernet Sauvignon Coonawarra SA	\$47	

Stony Peak Shiraz Cabernet VIC	\$25	\$6.50
Majella 'Musician' Cabernet Shiraz Coonawarra SA	\$36	
Rusty Fig Tempranillo Cobargo NSW	\$37	\$9.50
Madfish Cabernet Shiraz Merlot Margaret River WA	\$37	
Live Wire Sangiovese Shiraz Heathcote VIC	\$40	
Ladbroke Grove Cabernet Coonawarra SA	\$45	
D'Arenberg Laughing Magpie Shiraz Viognier McLaren Vale SA	\$50	\$12.50

Lindemans Pyrus 1999 Coonawarra SA	\$130	
Penfolds Bin 389 Cabernet Shiraz 2008 Magill SA	\$140	
Penfolds St Henri Shiraz 2004 Magill SA	\$150	
D'Arenberg Dead Arm Shiraz 1.5ltr 2008 McLaren Vale SA	\$170	

Loose leaf tea

\$4.50

Australian Breakfast

French Earl Grey

Ginger Kiss

Peppermint

Sencha Green Tea

Snowy Mountains Blend

tea supplied by Glenbog Teas



Coffee

short black
\$3.50



hot chocolate
\$4.50

long black cup \$4.00
FLAT WHITE mug \$4.50
latte cappuccino

coffee supplied by Wild Rye's Baking Co