



tapas

(oxford dictionary - any of various small, savoury style dishes, often served as a snack or with other tapas as a meal to share)

- crusty ciabatta w/ tatler olives & oil \$7
- smoked salmon & crab rolls w/ lime dressing \$16
- sizzling garlic & chilli prawns \$18
- lemon & thyme crusted scallops w/ lemoncello sauce \$16
- salted squid \$16
- tatler traditional antipasto plate \$24
- figs filled with gorgonzola wrapped in prosciutto \$20
- pan fried potato gnocchi w/ tomatoes, olives, basil & anchovies \$16
- pan fried goats cheese w/ honey and caramelised onions \$16
- baked field mushrooms w/ marinated herb fetta \$16
- spicy tomato meatballs \$16
- chorizo sausage rolls \$16
- greek lamb fillet souvlaki w/ minted yoghurt \$16
- pork fillets filled with prunes w/ charred asparagus & marsala sauce \$22
- pollo escallops w/charred vegetables & sundried tomato pesto \$16
- mini fillet mignon's w/ mixed mustards \$16
- devilled kidneys w/ crispy bacon & ciabatta toast \$16
- crispy skinned duck breast w/ kumara mash & orange sauce \$29
- grilled sirloin café de tatler \$29
(grilled sirloin w/ tatler shiraz & mushroom sauce served medium rare)
- patatas bravos – deep fried chat potatoes w/ spicy tomato sauce \$8
- chips w/ aioli \$8

salad

- mixed greens, tomato, red onion, cucumber, olive and fetta \$16
- rocket, pear, walnut & parmesan w/ aged spanish sherry vinegar \$16

10% surcharge applies sundays & public holidays