

LUNCH SET MENU

FOOD ONLY

\$30 PP

BOTTOMLESS TWO-HOURS FREE FLOWING BOOZE FOR THE TABLE

\$69 PP

NON ALCOHOLIC OPTION

\$44 PP

MAINS

GNOCCHI

MANY PEAS, ASPARAGUS, ALMONDS, SPINACH, REGGIANO CHEESE

TIISCH WAGYŰ BEEF BURGER & FRENCH FRIES

AGED CHEDDAR, LETTUCE, TOMATO, PICKLES, CLASSIC SAUCES

HALF ROASTED MAHOGANY CHICKEN

CAESAR SALAD W- BABY COS, SMOKED BACON, CROUTONS, TRUFFLED CAESAR VINAIGRETTE

GRILLED FREMANTLE SWORDFISH

PROVENÇAL VEGETABLE SALAD, BLACK OLIVES, SAFFRON VINAIGRETTE

SLOW ROASTED LAMB SALAD

COUS COUS, CHARRED PEPPERS, ALMONDS, FETTA, CHERMOULA

HERITAGE TOMATO & MOZZARELLA SALAD

WHITE ANCHOVY, KALAMATA OLIVE, HERB DRESSING

STEAK & FRITES

GARDEN SALAD, CAFÉ DE PARIS SAUCE



TIISCH CAFÉ BISTRO IS AVAILABLE FOR PRIVATE EVENTS

FREE-FLOWING BEVERAGES

DRAUGHT BEER

SINGLE FIN, GAGE ROADS

SUMMER ALE

BUBBLES

CHECKMATE, METHODE TRADITION, PEMBERTON, WA

BALANCED ACIDITY AND FRUIT INTENSITY, HINTS OF STRAWBERRY

PROSECCO

VEDOVA DOC, PROSECCO, VALDOBBIADENE, ITALY

CLEAN, CRISP, DRY

WHITE WINE

THE-SUM, SAUVIGNON BLANC, 2017 PEMBERTON, WA

CLEAN PALATE, ELEGANT ACIDITY, LIP SMACKING CRISP FINISH

ROSÉ

FLOR MARCHÉ, 'TITCH & LOCO', 2018 PORONGURUPS, WA

PROVENCE IN STYLE, SAVOURY & COMPLEX, GREAT WITH FOOD

ROSÉ SPRITZER

A'TIVO, RIESLING RED FRONTIGNAC, AUSTRALIA

CRISP & REFRESHING, HINTS OF RASPBERRY

RED WINE

THE-SUM, CABERNET SAUVIGNON, 2016 MARGARET RIVER, WA

GENEROUS BLACKFRUIT CHARACTERS, OAKY COMPLEXITY



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