

PRE SHOW MENU

2 COURSES \$59PP
CHILDREN \$24

BOTTOMLESS

ONE-HOUR FREE FLOWING BOOZE
2 COURSES \$79PP

ON ARRIVAL

RHUBARB & GRAPEFRUIT TOM COLLINS COCKTAIL

ENTRÉE

CHICKEN LIVER PARFAIT
PINOT NOIR JELLY, FRENCH BRIOCHE

SHARK BAY CRAB & JAMÓN CROQUETTES
CLASSIC AIOLI

NEW SEASON TORBAY ASPARAGUS
SWEET CORN & MACADAMIA GREMOLATA, BUTTERMILK VINAIGRETTE

MAIN

ORECCHIETTE PASTA
MANY MUSHROOMS, REGGIANO CHEESE VELOUTÉ

SEARED OCEAN TROUT
PROVENÇAL VEGETABLE SALAD, BLACK OLIVES, SAFFRON VINAIGRETTE

BEEF CHEEK BOURGUIGNON
SMOKED BACON, MUSHROOMS, CONFIT ONION, PARIS MASH

DESSERT

ESPRESSO CRÈME BRÛLÉE
BISCOTTI, SALTED CARAMEL ICE CREAM

NATIVE AUSTRALIAN CITRUS FRUIT
POPPY SEED MERINGUE, LEMONGRASS ICE CREAM



TISCH CAFÉ BISTRO IS AVAILABLE FOR PRIVATE EVENTS

FREE-FLOWING BEVERAGES

DRAUGHT BEER

SINGLE FIN, GAGE ROADS
SUMMER ALE

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

RED WINE

THE-SUM, CABERNET SAUVIGNON, 2016 MARGARET RIVER, WA
GENEROUS BLACKFRUIT CHARACTERS, OAKY COMPLEXITY

BUBBLES

CHECKMATE METHODE TRADITION, PEMBERTON, WA
BALANCED ACIDITY AND FRUIT INTENSITY, HINTS OF STRAWBERRY

VEDOVA DOC, PROSECCO, VALDOBBIADENE, ITALY
CLEAN, CRISP, DRY

SPIRIT HOUSE POURS

GIN, WEST WINDS

BOURBON, BULLEIT

VODKA, KETEL ONE



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