

BOTTOMLESS BRUNCH

APPETISER

MACADAMIA NUT GRANOLA

ORANGE SCENTED YOGHURT, BANANA, BERRY COMPOTE, SEEDS, NUTS

MAIN

AVOCADO TOAST

HUMMUS, FRESH CHEESE, DRIED TOMATOES, POACHED EGG
-VEGAN OPTION AVAILABLE, SERVED WITH SAUTÉED SPINACH-

CONFIT SALMON & EGGS BENEDICT

SOURDOUGH, SAUTÉED SPINACH, CHAMPAGNE HOLLANDAISE

STEAK & EGGS BENEDICT

SOURDOUGH, SAUTÉED SPINACH, HOLLANDAISE SAUCE

BACON & EGGS BENEDICT

SOURDOUGH, SAUTÉED SPINACH, HOLLANDAISE SAUCE

MIKO MATCHA PANCAKES

STRAWBERRY, RHUBARB, VANILLA BEAN ICE CREAM, WHITE CHOCOLATE CRUMBS, MAPLE SYRUP

BREAKFAST GNOCCHI

MANY MUSHROOMS, SPINACH, SLOW COOKED EGG, REGGIANO CHEESE VELOUTÉ

MANY MUSHROOMS ON TOAST

HERBED ITALIAN CHEESE, SAUTÉED SPINACH, SOFT EGG

TII SCH WAGYŰ BEEF BURGER & FRENCH FRIES

AGED CHEDDAR, LETTUCE, TOMATO, PICKLES, CLASSIC SAUCES

AUTUMN SUPERFOOD SALAD

QUINOA, PUMPKIN, ROASTED BRUSSELS, ASPARAGUS, SPINACH, HERBS, NUTS, SEEDS

GRILLED STEAK SANDWICH

PANCETTA, CARAMELISED ONION, CHEDDAR, FRIES, TRUFFLE AIOLI



TII SCH CAFÉ BISTRO IS AVAILABLE FOR PRIVATE EVENTS

FREE-FLOWING BEVERAGES

TII SCH BLOODY MARY

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

TII SCH SANGRIA

RED WINE, HIBISCUS, ORANGE
CITRUS. A HINT OF SPICE. GREAT STRUCTURE AND CRUNCHY ACIDITY

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



TII SCH CAFÉ BISTRO IS AVAILABLE FOR PRIVATE EVENTS