

R A C E M E N U

THREE-HOURS UNLIMITED BUBBLES, BLOODY MARY'S, WINE & BEER

\$90 PP

VIRGIN OPTION INCLUDES THREE-HOURS UNLIMITED NON ALCOHOLIC BEVERAGES

\$55 PP

SHARED APPETISERS

CRUSTY BREAD & CHEESE-TRUFFLE DIP

SALMON & CUCUMBER CARPACCIO

MUSHROOM & GOATS CHEESE ARANCINI

MAINS

GRILLED FREMANTLE SWORDFISH

PROVENÇAL VEGETABLE SALAD, BLACK OLIVES, SAFFRON VINAIGRETTE

GNOCCHI

COURGETTE, ASPARAGUS, PEAS, SNAKE BEAN, KOHLRABI, REGGIANO CHEESE VELOUTÉ

STEAK

FRENCH FRIES, GARDEN SALAD, SEVEN HERB SAUCE

WOLFGANG'S CHICKEN

HEIRLOOM TOMATO SALAD, OLIVES, BUFFALO MOZZARELLA, BASIL



TIISCH CAFÉ BISTRO IS AVAILABLE FOR PRIVATE EVENTS

FREE-FLOWING BEVERAGES

Tiisch 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

Tiisch 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



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