

🐎 R A C E M E N U 🐎

SHARED APPETISERS

AUTHENTIC CIABATTA

MELTED RACLETTE CHEESE-TRUFFLE DIP

(V)

SEA SCALLOPS

POTATO-CELERIAC PURÉE, PARSLEY BEURRE BLANC

(GF)(PESC)(DF)

MUSHROOM & GOATS CHEESE ARANCINI

SMOKED GARLIC AIOLI

(V)

MAINS

GRILLED FREMANTLE SWORDFISH

NIÇOISE SALAD, FRENCH BEANS, HEIRLOOM TOMATOES, OLIVES, CHAT POTATOES, SOFT EGG, COS, TARRAGON VINAIGRETTE

(GF)(PESC)

BEEF CHEEK GNOCCHI

ITALIAN TOMATO RAGÚ, TRIPLE SMOKED BACON, SAUTÉED SPINACH, PECORINO-ROMANO

PROVENÇAL SPRING VEGETABLE SALAD

BABY COURGETTES, YELLOW SQUASH, FENNEL, CHATS, ASPARAGUS, COS, BLACK OLIVES, SAFFRON VINAIGRETTE

(GF)(VEGAN)

MAHOGANY CREEK CHICKEN

CAESAR SALAD, ROMAN LETTUCE, BACON LARDONS, SOFT EGG, CROUTONS, PARMESAN AIOLI

Tiisch

TIISCH CAFÉ BISTRO IS AVAILABLE FOR PRIVATE EVENTS

FREE-FLOWING BEVERAGES

Tiisch BLOODY MARY
VODKA, TOMATO, WORCESTERSHIRE, TABASCO, CELERY

DRAUGHT BEER
GREAT NORTHERN, LAGER

SIDEWOOD CIDER
PURE APPLE, ADELAIDE HILLS

BUBBLES
CRESCENDO, METHODE TRADITION, PEMBERTON, WA
ZESTY, LIVELY CHARDONNAY DOMINANT SPARKLING

PROSECCO
THE-SUM, ORGANIC, ITALY
CLEAN, CRISP, DRY

WHITE WINE
THE-SUM, SAUVIGNON BLANC, 2019 PEMBERTON, WA
CLEAN PALATE, ELEGANT ACIDITY, LIP SMACKING CRISP FINISH

ROSÉ
REVEREND V, ROSÉ, MARGARET RIVER, WA
CLEAN, CRISP, DRY & FRESH

Tiisch SANGRIA
WINE, PORT, ORANGE, APPLE
CITRUS, A HINT OF SPICE, GREAT STRUCTURE AND CRUNCHY ACIDITY

ROSÉ SPRITZER
CASTELLI ROSÉ, SPARKLING MOSCATO
CRISP & REFRESHING, HINTS OF BERRIES & LYCHEE

RED WINE
THE-SUM, CABERNET SAUVIGNON, 2018 MARGARET RIVER, WA
GENEROUS BLACKFRUIT CHARACTERS, OAKY COMPLEXITY

Tiisch

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