

## BOTTOMLESS DINNER

90 MINUTES FREE-FLOWING DRINKS

\$79

VIRGIN OPTION FREE-FLOWING NON ALCOHOLIC BEVERAGES

\$50

KIDS UNDER 12

\$20

## APPETISER

AUTHENTIC CIABATTA

THREE DIPS

HASS AVOCADO-DUKKAH , HUMMUS-SMOKED PAPRIKA , FRESH CHEESE-CHIVE

(GFO)

## CHOICE OF MAIN

GRILLED FREMANTLE SWORDFISH

SHARK BAY CRAB & ROMAN ARTICHOKE RISOTTO, FENNEL SALAD

(GF) (PESC)

BRAISED BEEF CHEEK

POTATO GNOCCHI, TRIPLE SMOKED BACON, TRUFFLED PEA TENDRILS, PECORINO-ROMANO

ORECCHIETTE PASTA

MUSHROOMS, PARMESAN-BLACK PEPPER VELOUTÉ, GRILLED ASPARAGUS, SEVEN HERB EMULSION

(VO) (V)

WAGYŰ BEEF BURGER & FRENCH FRIES

PROVOLONE CHEESE, ASIAGO CHEESE, ROQUETTE, GREEN TOMATO, PICKLES, CLASSIC SAUCES

(GFO)

SLOW COOKED LAMB SHOULDER

MIDDLE EASTERN AUBERGINE MASH, PARSLEY, MINT & CUCUMBER SALAD

(GF)

(VO)=VEGAN OPTION AVAILABLE (GF)=GLUTEN FREE (GFO)=GLUTEN FREE OPTION AVAILABLE (V)=VEGETARIAN (PESC)=PESCATARIAN (DF)=DAIRY FREE



TIISCH CAFÉ BISTRO IS AVAILABLE FOR PRIVATE EVENTS

FREE-FLOWING BEVERAGES

ESPRESSO MARTINI

VODKA, COFFEE LIQUEUR, ESPRESSO

DRAUGHT BEER

PIRATE LIFE, PALE ALE, 4.4%

LIGHT BODIED & REFRESHING

SIDEWOOD CIDER

PURE APPLE, ADELAIDE HILLS, 5%

BUBBLES

SIDEWOOD METHODE TRADITION, ADELAIDE HILLS, SA  
FINESSE, AN EXCELLENT MOUTH-WATERING CITRUS & NOUGAT FINISH

PROSECCO

THE-SUM, VENETO, ITALY

ELEGANT, FLORAL TOUCHES OF ACACIA, APPLE & PEACH FLAVOURS

WHITE WINE

THE-SUM, SAUVIGNON BLANC, 2020 PEMBERTON, WA  
CLEAN PALATE, ELEGANT ACIDITY, LIP SMACKING CRISP FINISH

ROSÉ

THE-SUM, ROSÉ, GREAT SOUTHERN, 2020, WA  
RIPE CHERRY, RASPBERRY, HINTS OF CRÈME BRÛLÉE, YET CRISP

Tiisch SANGRIA

WINE, PORT, ORANGE, APPLE

CITRUS, A HINT OF SPICE, GREAT STRUCTURE AND CRUNCHY ACIDITY

ROSÉ SPRITZER

CLASSIC ROSÉ, SPARKLING MOSCATO

CRISP & REFRESHING, HINTS OF BERRY

RED WINE

THE-SUM, CABERNET SAUVIGNON, 2019 FRANKLAND RIVER, WA  
GENEROUS BLACKFRUIT CHARACTERS, OAKY COMPLEXITY

*Tiisch*

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