

# BOTTOMLESS BRUNCH

## APPETISER

MACADAMIA NUT GRANOLA..... DF, GFO, VG  
Berry Compote, Oat Milk Pudding, Cherry Puree

## CHOICE OF MAIN

AVOCADO TOAST..... GFO, V, VGO  
House Zucchini Bread, Hazelnut Romesco, Dried Olive, Poached Egg

BRIOCHE FRENCH TOAST..... V  
Thick Cut Brioche, Blueberry Caramel, Whipped Lemon Ricotta,  
Seasonal Fruit, Persian Fairy Floss

EGGS FLORENTINE..... GFO, V  
Sourdough, Sautéed Spinach, Hollandaise Sauce, Poached Eggs

BACON & EGGS BENEDICT..... GFO  
Sourdough, Sautéed Spinach, Hollandaise Sauce, Poached Eggs

SMOKED SALMON & EGGS BENEDICT..... GFO  
Sourdough, Sautéed Spinach, Hollandaise Sauce, Poached Eggs

GNOCCHI ALLA NORMA..... V  
Pan Fried Gnocchi, Tomato Sugo, Gremolata, Eggplant, Ricotta Salata

TIISCH LAMB BURGER..... VO, GFO  
Brioche Bun, Aioli, Pickled Red Onion, House Slaw, Fries  
Haloumi Burger - Swap Lamb for Haloumi

SUPERFOOD SALAD..... DF, GF, VG  
Roasted Fennel, Pumpkin, Zucchini, Squash, Chat Potato, Quinoa, Seeds, Nuts  
Add Poached Egg OR Add Grilled Chicken OR Add Smoked Salmon

DF DAIRY FREE DF DAIRY FREE OPTION AVAIL GF GLUTEN FREE GFO GLUTEN FREE OPTION AVAIL (+\$1)  
V VEGETARIAN VG VEGAN VGO VEGAN OPTION AVAILABLE

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# 2 HOUR SITTING FREE FLOWING BEVERAGES

VIRGIN \$55 PER PERSON

## NON ALC

CAPI SODA RANGE  
Blood Orange, Cranberry, Grapefruit, Ginger Beer  
KOMMUNITY BREW KOMBUCHA Ginger Turmeric  
SOFT DRINKS Coke, Coke Zero, Sprite

## COLD PRESSED JUICE

ORANGE Straight Valencia Orange  
LEAFY GREENS Leafy Green Kale, Apple, Lemon  
BAZINGA Pineapple, Lime, Pear, Apple, Carrot, Ginger  
FLAMINGO Coconut, Rockmelon, Dragonfruit, Apple

## COFFEE

ROASTED BY FIVE SENSES COFFEE  
BLACK Single Origin  
MILK Five Senses House Blend  
HOT DRINKS Bahen & Co Hot Choc, Chai, Matcha Latte  
ALT. MILKS Almond, Oat, Soy, Lactose Free, Coconut  
ICED LATTE / ICED LONG BLACK / ICED CHAI  
ICED COFFEE / ICED CHOCOLATE Served with ice cream

## TEA

BY RIPPLE EFFECT TEA CO  
Ruby Breakfast, Earl Grey, Herb Garden, Peppermint,  
Moonlight Rose, Ancient Baked Heart Green Tea.

CLASSIC \$75 PER PERSON

## BEER & CIDER

PIRATE LIFE SOUTHCOAST PALE ALE Pale Ale 4.4%  
BEERFARM CIDER Apple Cider 4.8%

## COCKTAILS

BLOODY MARY Vodka, Tomato, Smoky Adobo, Chipotle **VG**  
MIMOSA Citrus, Peach, Prosecco **VG**  
ROSE SPRITZER Sparkling Rose, Botanicals, Raspberry **VG**  
SANGRIA Wine, Citrus, Port, Apple, Prosecco  
BOTTOMLESS ESPRESSO MARTINI + \$10 Per Person  
Vodka, Coffee Liqueur, Cold Brew Coffee **VG**

## BUBBLES

THE {SUM} Prosecco ..... Veneto ITALY **VG**  
SIDEWOOD Sparkling ..... Adelaide Hills SA **VG**  
ZONZO Sparkling Moscato ..... Murray Darling NSW **VG**

## WHITE WINE

THE {SUM} Sauvignon Blanc ..... Great Southern WA **VG**  
PATRITTI Vermentino ..... Adelaide Hills SA

## RED WINE

PIKES Shiraz Tempranillo ..... Clare Valley SA **VG**  
CIRILLO 'THE VINCENT' Grenache .. Barossa Valley SA **VG**

### BOTTOM LINE

Tables are held for a maximum of 120 minutes from the time of your reservation.  
E.g. if you are booked for 2pm, we will need the table back at 4pm. Late arrivals forfeit their time.  
Strictly one drink per person at a time. We can start your table with a jug or bottle (2 person min), then it switches to by the glass. We want you to have fun and we'll keep the drinks flowing, however please note we are bound by Responsible Service of Alcohol laws.

Feel free to grab us 15 minutes before the end of your sitting if you'd like a final top up.

We typically bring the bill to your table to finalise 15-30 minutes before the end of your sitting, to avoid queues when your sitting ends.

Any questions? Please ask your friendly server!

15% SURCHARGE ON PUBLIC HOLIDAYS