

BOTTOMLESS DINNER

TO START

HOUSE FOCACCIA..... **GFO, VGO**
With Whipped Garlic Butter, Olives & Dip

CHOICE OF MAIN

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

HARISSA CHICKEN..... **DFO, GF**
Butternut Pumpkin Puree, Braised Lentils, Red Wine Jus

SUPERFOOD SALAD..... **DF, GF, VG**
Roasted Pumpkin, Cauliflower, Kale, Fresh Herbs, Quinoa, Lemon Dressing
Add Poached Egg OR Add Grilled Chicken OR Add Smoked Salmon

GRILLED STEAK SANDWICH..... **DFO, GFO**
Aged Cheddar, Pickled Onion, Aioli, Cos Lettuce, Fries

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

SLOW COOKED BEEF CHEEK..... **GF**
Creamy Mash, Broccolini, Café de Paris, Red Wine Jus

DF DAIRY FREE GF GLUTEN FREE GFO GLUTEN FREE OPTION AVAILABLE
NFO NUT FREE OPTION AVAILABLE V VEGETARIAN VG VEGAN VGO VEGAN OPTION AVAILABLE

Tiisch



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90 MIN SITTING

FREE FLOWING BEVERAGES

VIRGIN \$60 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 \$85 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 Vodka, Coffee Liqueur,

VG

Cold Crew Coffee

BUBBLES

THE {SUM} Prosecco Veneto ITALY

VG

SIDEWOOD Sparkling Adelaide Hills SA

VG

ZONZO Sparkling Moscato Murray Darling NSW

VG

WHITE / ROSE WINE

THE {SUM} Sauvignon Blanc Great Southern WA

VG

PATRITTI Vermentino Adelaide Hills SA

THE {SUM} Rose Great Southern WA

VG

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 wild queues out of the venue when your sitting ends.

Any questions? Please ask your friendly server!

15% SURCHARGE ON PUBLIC HOLIDAYS