

# MELBOURNE CUP BOTTOMLESS LUNCH

## CHOICE OF MAIN

PAN FRIED GNOCCHI .....	VG
Butternut Pumpkin, Toasted Pinenuts, Sage	
AVOCADO TOAST.....	VG, GFO
Sourdough, Beetroot Hummus, Vegan Feta, Balsamic, Herbs	
TIISCH PANCAKES.....	V
Coffee & Mascarpone Cream, Salted Caramel, Banana, Raspberry, Ice Cream by Pietro Gelateria	
SUPERFOOD SALAD.....	GF, VG
Roasted Carrots, Babaganoush, Beetroot, Asparagus, Quinoa, Capsicum Dressing Add Poached Egg OR Add Grilled Chicken	
SLOW COOKED BEEF CHEEK.....	GF
aris Mash, Asparagus, Cowboy Butter, Red Wine Jus	
GRILLED STEAK SANDWICH.....	DFO, GFO
Toasted Panini, Provolone, Rocket, Charred Capsicum, Spiced Mayo & Fries	
TIISCH CHEESEBURGER.....	GFO, VGO
Potato Bun, Aged Cheddar, Bread & Butter Pickles, Lettuce, Spiced Mayo & Fries	

## SHARED SWEETS

SALTED CARAMEL CHOCOLATE CAKE.....	GF, VG, DF
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DF DAIRY FREE   DF DAIRY FREE OPTION AVAIL   GF GLUTEN FREE   GFO GLUTEN FREE OPTION AVAIL  
V VEGETARIAN   VG VEGAN   VGO VEGAN OPTION AVAILABLE

*Tiisch*



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# 2.5 HOUR SITTING FREE FLOWING BEVERAGES

VIRGIN \$95 PER PERSON

## NON ALC

STRANGELOVE SODA RANGE  
Ginger Beer, Salted Grapefruit, Very Mandarin  
KOMMUNITY BREW KOMBUCHA Ginger Turmeric  
SOFT DRINKS Coke, Coke Zero, Sprite

## COLD PRESSED JUICE

ORANGE Straight Valencia Orange  
NOJITO Apple, Lime, Mint  
BAZINGA Pineapple, Lime, Pear, Apple, Carrot, Ginger  
HAKUNA MATATA Apple, Watermelon, Strawberry

## COFFEE

ROASTED BY FIVE SENSES COFFEE  
BLACK Single Origin (Seasonal)  
WHITE Crompton Road 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 \$115 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, Prosecco **VG**  
GIN & GRAPEFRUIT COLLINS Pink Gin, Grapefruit Soda **VG**  
ROSE SPRITZ Sparkling Rose, Botanicals, Raspberry **VG**  
ELDERFLOWER SMASH Vodka, Pressed Apple, Mint, Lemon **VG**  
ZONCELLO Limoncello, Prosecco, Soda  
GRAPEFRUIT MARGARITA Espolon Blanco, Agave, Lime **VG**  
BOTTOMLESS ESPRESSO MARTINI **VG**  
Vodka, Coffee Liqueur, Orange, Cacao Nibs, Cold Brew Coffee

## BUBBLES

ZILZIE BTW Prosecco ..... Murray Darling, VIC **VG**  
ANDREW PEACE 'CORA' Prosecco ..... Adelaide Hills SA **VG**  
ZONZO Pink Moscato ..... Murray Darling NSW **VG**

## WHITE WINE / ROSE

HESKETH Pinot Grigio ..... Limestone Coast SA **VG**  
FRINGE SOCIETE Grenache Blanc ... Pays D'Oc FRANCE  
SKIGH 'CODA' Rose ..... Great Southern WA **VG**

## RED WINE

PIKES Shiraz Tempranillo ..... Clare Valley SA **VG**  
DEBUSSY 'REVERIE' Grenache ..... Pays D'Oc FRANCE

### 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 at request. 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 15-20 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