

BOTTOMLESS DINNER

TO START

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

CHOICE OF MAIN

PAN FRIED GNOCCHI VG
Butternut Pumpkin, Toasted Pinenuts, Sage

SLOW COOKED BEEF CHEEK..... GF
Paris Mash, Asparagus, Cowboy Butter, Red Wine Jus

SUPERFOOD SALAD..... GF, VG
Roasted Carrots, Babaganoush, Beetroot, Asparagus, Quinoa, Capsicum Dressing
Optional - Add Poached Egg

MARINATED CHICKEN..... GF
Honey & Lime Glazed Chicken Breast, Potato Salad, Charred Corn,
Roast Capsicum, Rocket & Aji Verde

GRILLED STEAK SANDWICH..... DFO, GFO
Toasted Panini, Provolone, Rocket, Charred, Caramelised Onion, Smokey BBQ & Fries

TIISCH CHEESEBURGER..... GFO, VGO
Potato Bun, Aged Cheddar, Bread & Butter Pickles, Lettuce, Spiced Mayo & Fries

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 MINUTE SITTING FREE FLOWING BEVERAGES

VIRGIN \$60 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 \$89 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**
VODKA BLUSH Vodka, Raspberry Creaming Soda, Vanilla **VG**
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda
SANGRIA Wine, Citrus, Port, Apple, Sparkling Wine
ESPRESSO MARTINI Vodka, Coffee Liqueur, Orange Bitters, **VG**
Cacao Nibs, Cold Brew Coffee Concentrate

BUBBLES

ZILZIE BTW Prosecco Murray Darling, VIC **VG**
ZONZO Pink Moscato King Valley VIC **VG**

WHITE WINE/ ROSE

HESKETH Pinot Grigio Limestone Coast SA **VG**
FRINGE SOCIETE Grenache Blanc ... Pays D'Oc FRANCE
SKIGH 'CODA' Rose Margaret River 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 90 minutes from the time of your reservation.
E.g. if you are booked for 5:30pm, we will need the table back at 7pm. 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