

WELCOME TO TIISCH

Tiisch means table in German - and for us, that means connection: to *seasons, suppliers, our community,* and the people sharing the table.

We try to create something a little different - thoughtful, welcoming and intentionally human, creating a space where food, warm hospitality and connection come together.

Bread and select baked goods from **Arthur Bakery**
Pasture raised eggs from **Out 'n About**, Nannup
Speciality coffee from **Five Senses** with rotating single origin black coffee
Matcha and tea from **Ripple Effect Tea Co.**

Products made in house from real ingredients with a focus on quality, seasonality and careful preparation.

Bottomless brunches, work events, celebrations and corporate catering - Tiisch was built for gathering.

Visit our website for bookings or email info@tiisch.com.au to get in touch with our events team

Tiisch

TIISCH.COM.AU
@TIISCH.PERTH

ARTHUR SOURDOUGH & SPREADS GFO, V 9
w/ Butter & Choice of Spread
Sourdough, Multigrain
Fruit Toast +2 Bagel +2 Gluten Free +2

BACON & EGG ROLL DFO, GFO 18
Potato Bun, Bacon, Scrambled Egg, Swiss Cheese,
Tomato, Rocket, Whisky BBQ Sauce
Make it a Bagel +2

EGGS ON TOAST V, DFO, GFO 17
Sourdough, Poached, Scrambled or Fried Eggs

SHAKSHUKA V, VGO, GFO 24
Sourdough, Harissa Sugo, Labneh, Chickpeas, Poached Eggs
Add Spinach +4.5 Add Chicken +8

AVOCADO TOAST V, VG, GFO 25
Sourdough, Beet Hummus, Balsamic, Radish, Crunchy Chickpeas
Add Poached Egg +4.5 Add Bacon +7

CHILLI SCRAMBLED EGGS GFO, V 26
Sourdough, Herb Smashed Avocado, Fermented Chilli
Add Bacon +7

BACON BENEDICT GFO, VO 28
Sourdough, Sautéed Spinach, Hollandaise, Poached Eggs
Smoked Salmon Benedict +2

MACADAMIA NUT GRANOLA DF, GFO, VG 22
Coconut & Orange Yoghurt, Mixed Berry Compote
Poached Apple

TIISCH PANCAKES V 28
Biscoff, Brown Sugar Cream, Dulce de Leche Ice Cream by
Pietro Gelateria, Strawberry, Caramelised Cookie Crumb

GNOCCHI A LA VODKA V, VGO 28
Spiced Sugo, Pangrattato, Parmigiano
Add Chicken +6

SUPERFOOD SALAD DF, GF, VG 26
Babaganoush, Heirloom Carrots, Beetroot, Broccolini,
Quinoa, Capsicum Dressing
Add Poached Egg +4.5 Add Grilled Chicken +8
Add Smoked Salmon +8

CHARRED JERK CHICKEN GF, DF 35
Rice & Beans, Escovitch, Coconut & Pimento Chilli Sauce

SLOW COOKED BEEF CHEEK GF 35
Mashed Potato, Broccolini, Heirloom Carrots, Cowboy Butter,
Red Wine Jus

GRILLED STEAK SANDWICH DFO, GFO 32
Toasted Panini, Smoked Mozzarella, Caramelised Onion,
Rocket, Whisky BBQ Sauce & Chips

TIISCH CHEESEBURGER GFO, VGO 29
Potato Bun, Swiss Cheese, Bread & Butter Pickles, Lettuce,
Spicy Mayo & Chips
Add Bacon +7 Add Fried Egg +4.5

SIDES

Hollandaise / Fermented Chilli / Whisky BBQ Sauce 3
Extra Egg / Sautéed Spinach w. Garlic Butter 4.5
Bacon 7
Smoked Salmon / Grilled Marinated Chicken 8
Herb Smashed Avocado / Mixed Mushrooms 6
Chips & Spicy Mayo 7 / 12

GF Gluten Free **GFO** Gluten Free Option (+\$2)

V Vegetarian **VG** Vegan **VGO** Vegan Option

DF Dairy Free **DFO** Dairy Free Option

Please advise our team of any dietary requirements or allergies.

Our products are prepared in a kitchen that handles nuts and gluten. Whilst all reasonable care is taken, we cannot guarantee that our food will be allergen free.

Please note a 15% surcharge applies on public holidays.

NON ALC

CAPI SODA RANGE	5.5
Yuzu, Blood Orange, Pink Grapefruit, Spicy Ginger Beer, Tonic Water	
SPARKLING WATER 350ML / 750ML	5 / 8
KOMMUNITY BREW KOMBUCHA Organic Ginger Turmeric	7
COKE / COKE ZERO / SPRITE	6

COLD-PRESSED JUICES

ORANGE Straight Valencia Orange	8
NOJITO Apple, Lime and Mint	8.5
BAZINGA Pineapple, Lime, Pear, Apple, Carrot, Ginger	8.5
HAKUNA MATATA Apple, Watermelon, Strawberry	8.5

SMOOTHIES

BLISS Mango, Banana, Peach, Pear, Citrus	VG	11
TROPICAL GREEN Kiwi, Lime, Pear, Peach, Banana, Mango, Leafy Greens	VG	11

COFFEE

By Five Senses Coffee

Espresso / Long Black - Single Origin	4 / 5
Latte / Flat White / Cappuccino - Crompton Road Blend	5
Extra Shot / Alternative Milks - Almond, Oat, Soy, Lactose Free, Coconut	0.7
Batch Brew - Seasonal Guest Roasters	6
Hot Choc, Mocha, Chai Latte	5.2
Kasumi Matcha Latte from Ripple Effect / Iced Matcha	5.8 / 6.8
Iced Latte / Iced Long Black / Iced Chai	6
Iced Coffee / Iced Chocolate / Iced Mocha - All served with ice cream	8

TEA

By Ripple Effect Tea Co.

Ruby Breakfast / Earl Grey / Peppermint	5.5
Herb Garden - Aromatic Herbs, Ginger, Lemongrass, Chamomile	5.5
Green Ancient Baked Heart - Limited Artisanal Release Green Tea	6

COCKTAILS

MIMOSA Citrus, Prosecco	VG	14
BLOODY MARY Vodka, Tomato, Lemon, Smoky Adobo, Chipotle	VG	18
SUMMER SMASH Vodka, Strawberry, Grapefruit Soda	VG	16
BLUSH Vodka, Raspberry Creaming Soda, Vanilla	VG	16
TIVO SPRITZ Blood Orange, Bitters, Prosecco, Soda	VG	16
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda	VG	16
SANGRIA Red Wine, Citrus, Port, Apple, Prosecco		14
TIISCH ESPRESSO MARTINI Vodka, Cold Brew Coffee, Orange, Cacao, Vanilla	VG	18

BEER & CIDER

ROCKY RIDGE (ON TAP) JUICY MID Pale Ale 3.5%	SCHOONER	10
BAILEY BREWING CO Apple Cider 4%	375ML	11
ROCKY RIDGE Draught 4.5%	375ML	11
SEASONAL BEER Please ask our team		12

BUBBLES

ZILZIE BTW Prosecco	Murray Darling VIC	VG	11		48
ZONZO Pink Moscato	Murray Darling NSW	VG	13		58
ZERO HOUR Non Alcoholic Prosecco	KingValley VIC	VG	10		44

WHITE / ORANGE / ROSÉ WINE

HESKETH Pinot Grigio	Limestone Coast SA	VG	11		48
FRINGE SOCIETE Grenache Blanc	Pays D'Oc, FRANCE		12		53
LA VIOLETTA 'YE-YE' Riesling Blend	Great Southern WA	M, VG			64
KOERNER 'PIGATO' Vermentino (Orange)	Clare Valley SA	M, SV, N, VG			70
CHAFFEY BROS 'NOT YOUR GRANDMAS' Rose	Barossa Valley SA	VG	13		58

RED WINE

TIISCH TEMPRANILLO Made by VINO VOLTA	Swan Valley WA	M, VG	11		48
VARNEY 'ENTRADA' Grenache, Mourvedre, Touriga	McLaren Vale SA	M, VG	14		62
UNICO ZELO 'FRESH AF' Nero d'Avola, Zibibo	Riverland SA	SV, VG			72
LS MERCHANTS 'HOI POLLOI' Cab Sauvignon	Margaret River WA	M, VG	15		68