

D I N E

Friendly Fine-ish Dining

Tapas Small Plates

Rolston Bros. Oysters (Clyde River) - With Raspberry Mignonette (Min 3)	\$4e (GF)
Warm Olives – Selection Of Olives With Thyme, Herbs & Spices	\$9
Don Bocarte White Anchovies (Spain) – Vinegar, Lemon & Olive Oil with Croutons	\$16
Betel Bites – Caramelised Pork Belly, Betel Leaf, Cashew Nuts, Chilli & Lime (Min 3)	\$4.50e
Croquettes – Gruyere Cheese (V) (Min 3)	\$4.50e
Crispy Spiced Squid – Lemon Garlic Aioli	\$16
BBQ Chorizo – Corn Salsa, Salsa Verde	\$16 (GF)
Fresh Kingfish - Avocado, Cucumber Kimchi, Tapioca Cracker	\$24 (GF)
Solerno Cured Atlantic Salmon – Pickled Baby Fennel, Blood Orange Jam, Salmon Pearls	\$24 (GF)
Charcuterie - 3 Meats, Pickles, Sourdough Bread	\$24
Crispy Fish – Korean Chilli Sauce	\$20
Stir Fried Vegetables - Asian Style (Tofu Optional)	\$14 (GF, V)
Dutch Carrots – Pistachio Nuts & Dukkah	\$12 (GF, V)
Patatas Bravas – Twice Cooked Potatoes in Duck Fat, Mild Spicy Tomato Salsa, Garlic Aioli	\$12 (GF)
Cos Lettuce Salad – House Dried Tomato, Shaved Manchego, Anchovy & Olive Oil Dressing	\$10 (GF, V)
Roasted Pumpkin Salad – Pumpkin, Candied Walnuts, Balsamic & Honey Glaze	\$12 (GF, V)
Crispy Eggplant – Cashews, Black Sesame Mayo	\$13 (V)
French Fries – Truffle Salt & Grated Manchego Cheese	\$10
BBQ Lamb Kebabs – Spiced Rubbed Tenderloin, Mint Greek Yogurt (Min 3)	\$6e(GF)

Tipsy's Favourites

Six Course Chefs Selection \$65 per Head

Tapas Large Plates

Lamb Cutlets (Cowra) - Hazelnut Pangratto, Caramalised Shallots, Red Wine Jus	\$34 (GF)
King Prawns – Garlic, Caper & Sage Butter	\$32
Angus Beef Cheeks - 12 Hr. Braised Beef Cheeks, Pearls of Cous Cous, Broccolini	\$30
Dry Aged Rib Eye - On The Bone 800gm With Red Wine Jus	\$69 (GF)
Crispy Fried Yakatori Spring Chicken - Kewpie Mayonnaise, Sashimi Pepper	\$28
Twice Cooked Pork Belly – Sweet & Sour Sauce, Crispy Shallots	\$25
Seared Yellow Fin Tuna Sashimi Grade – Pomegranate & Almond Dressing	\$24
52° Tasmanian Salmon - Eel Glaze, Pickled Onions, Sushi Rice	\$26 (GF)
Slow Cooked Sticky Pork Ribs – Asian Style Sauce	\$29
Risotto – Wild Mushroom, Truffle Oil, Grated Parmesan Cheese	\$28 (V)



Please advise our Friendly staff if you have any Dietary Requirements
Please note that due to penalty rates, a 10% surcharge applies on Sundays and Public Holidays.
All card payments also incur the new RBA rates for card surcharge fees.