

## B I T E S

### Patatas Bravas 9

house cut & thrice cooked fries,  
spiced sugo, aioli, smoked paprika (v,gf)

### Spicy Smoked Chicken Ribs 9

house barbeque sauce (gf)

### Sevens Creek Wagyu Tacos (4) 22

spicy salsa, grilled corn, cucumber  
grilled capsicum, chimichurri

### Pulled Pork Soft Shell Taco 5 ea

chilli pickled cabbage, jalapeno mayonnaise (gfa)

### Pesto Tortellini 12

roast tomato sauce, sun dried tomatoes,  
rocket, goat's chevre (v)

### House Cut & Thrice Cooked Fries 8

aioli (v,gf)

### Pan Fried Seasonal Vegetables 12

lemon butter, goat's chevre, almonds (v,gf)

### Roasted Cauliflower Salad 15

green beans, currants, goji berries,  
quinoa, tahini yoghurt (v,gf)

### Sicilian Prawns 15

tiger prawns, roasted cocktail tomatoes, olives (gf)

## SPECIAL

### Pea & Mint Arancini 12

lemon & lime aioli (v, gfa)

v - vegetarian, gf - gluten free, gfa - gluten free available  
10% surcharge on public holidays

# The TIPPLER & Co

share style  
— menu —

## G R A Z I N G

### Cured Meats, Mt Zero Olives & Pickles 12

grilled foccacia bread

### Smoked Salt Edamame (v,gf) 5

### School Prawns 9

lime & pepper aioli

## SPECIAL

### Trio of Dips 9

toasted Turkish bread - ask staff for selection

## S L I D E R S

### Soft Shell Crab Slider 9.5 ea

kimchi, chilli mayonnaise, coriander (gfa)

### Chipotle Beef Slider 6.5 ea

beetroot relish, american mustard, pickled cucumber (gfa)

### Crumbed Taleggio Slider 6.5 ea

roast pumpkin, aioli, onion jam (v)

Can't decide? Let us take care of it for you!

Just ask **'Feed Me'** and we'll  
for the serve up

a selection of our favourite dishes.\* \$42p.p.

\*minimum 4 pax

## C H E E S E

### Arrigoni Taleggio Italy 9

### Forum d'Ambert Monarc France 9

### Cave Aged Cheddar England 10

accompanied with our quince paste, crackers & fruit

## L A R G E R

### Pan Fried Gnocchi 20

sweet potato, sage burnt butter, lemon,  
pine nuts, goat's chevre (v)

### Roast Pumpkin & Freekeh Salad 16

goats cheese, caramalised onion, pomegranate,  
mint, carrot puree, almonds (v)

### Sticky Plum Pork Ribs 24

pan fried asian greens (gf)

### 250g Scotch Fillet Steak 32

herbed potatoes, honey & thyme carrots,  
red wine and shallot garlic butter, honey mustard (gf)

### Oven Baked Barramundi Fillet

green papaya salad, Thai chili dressing (gf)

### Pan Seared Lamb Rack 29

parsnip & cauliflower puree, pomme duchesse,  
heirloom carrots

## SPECIAL

### Sweet Lime & Chilli Grilled Chicken 22

coleslaw, lime & coriander dressing

## S W E E T E R

### Ginger and Date Pudding 14

salted butter caramel, fried icecream

### Summer Dessert Taste Plate 12

white chocolate & orange panna cotta,  
passion fruit & chocolate truffles, eton mess (gf)

### Chocolate Lava Cake 9

vanilla bean ice cream, raspberry coulis (gf)

tipplerandco

www.thetipplerandco.com