

food menu

S n a c k s

Aperitivo of the Day / 8

Warm Marinated Olives / 6
(df, gf, v, vg)

Spiced Smoked Nuts / 6
(df, gf, v, vg)

Tippler's Hand Cut Fries & Aioli / 14
(gf, vg, dfa, va)

Pork & Apple Sausage Rolls, House Chutney (2)
/ 12

Roast Sweet Potato & Caramelised Onion
Arancini, Grana (4) / 14
(vg, gf)

Grilled Octopus, Focaccia, Nduja, Chorizo Jam
& Lime (2) / 16
(df)

Stracciatella, Black Garlic, Pickled Mushrooms,
Hazelnuts & Focaccia (2) / 15
(gfa)

Beef Tartare, Anchovy Emulsion, Cured Egg
Yolk & Flaxseed cracker / 14
(gf, df)

Charcuterie Plate, House Pickles & Focaccia
/ 32
(gfa, df)

S i d e s

Charred Broccolini, Ricotta, Black Olive
Tapenade & Almond / 15
(gf, nfa, dfa)

Roasted Pumpkin, Sage Butter, Pepitas &
Pecorino / 14
(vg, va)

Mixed Leaf Salad / 10
(gf, nf, vg, v, df)

L a r g e r

200g Southern Ranges Porterhouse MBS2+
& Truffle Mushroom Butter, Pomme Puree,
Butter Poached Carrots & Charred Broccolini
/ 38 (gf)

Sage Gnocchi, Butternut Squash, Spinach, Pine
Nuts & Chèvre, grana / 27 (vg, gfa)

Barramundi, Fennel & Caper Vinaigrette, Potato
Rösti / 35 (gf, dfa, nf)

Catalan Grilled Chicken, Pomme Puree, Charred
Capsicum. / 28 (nf, gf)

C h e e s e

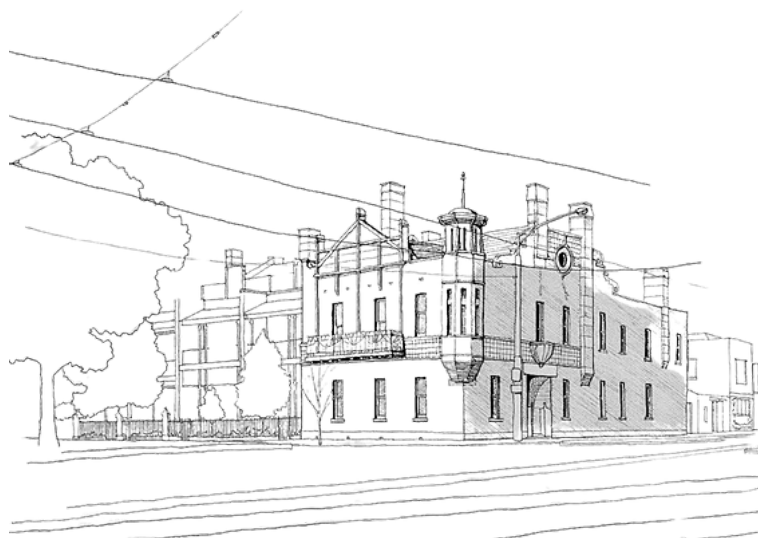
Selection of Cheeses (90g) / 27
Served with quince paste, lavosh & fruit bread

Hard: Bruny Island Cheese CO "Raw George"
Soft: Herd's Whey Indulge (Geotrichum Rind)
Blue: Shepherd's Whey Farmhouse Blue

D e s s e r t

Ginger & Date Pudding, Whisky Caramel,
Vanilla Ice Cream / 16 (v)

Mirka's Dark Chocolate Mousse
(Balzac original recipe) / \$12 (gf)



gf - gluten free, v - vegan, vg - vegetarian, df - dairy free, nf
- nut free, a - available

10% Sunday surcharge - 15% public holiday surcharge