



F O O D M E N U





WEEKLY SPECIALS

TUESDAY

PIZZA NIGHT

\$10 PINTS OF MOONDOG PALE ALE &
PIZZAS FROM \$16 AFTER 5PM

WEDNESDAY

HALF PRICE GNOCCHI NIGHT

EXTENDED PASTA MENU

THURSDAY

4 FOR \$40 NIGHT

ANY FOUR SMALL PLATES FOR \$40

FRIDAY

BOTTOMLESS FEED ME

A SELECTION OF SEVEN OF OUR FAVOURITE DISHES,
ALONG WITH BOTTOMLESS DRINKS FOR 90 MINUTES FOR \$99 PER PERSON
FOR A MINIMUM OF TWO PEOPLE

BOTTOMLESS DRINKS INCLUDES ALL BEERS ON TAP,
WINES BY THE GLASS AND SELECT COCKTAILS

S M A L L P L A T E S

HOUSE CUT & THRICE COOKED FRIES / 14

AIOLI

FEAT. JONES' REGENERATIVE POTATOES V | GF | VEA |

STEAMED PRAWN WONTONS / 16

SOY, CHILLI VINAIGRETTE (4)

ROAST TOMATO, HERB & OLIVE ARANCINI / 16

PESTO, BALSAMIC GLAZE, MICRO BASIL, GRANA (V, GF, VEA) (4)

CRISPY EGGPLANT BAO / 14

PICKLED VEGETABLES, CORIANDER, GARLIC SAUCE (VE) (2)

TIPPLER FRIED CHICKEN BAO / 16

GINGER BRINED CHICKEN, KOREAN CHILLI SAUCE, KIMCHI, CORIANDER (2)

FEAT. MILAWA FREE RANGE REGENERATIVE CHICKEN

RED BRAISED PORK BELLY / 16

BEAN SHOOT, CARROT, SPRING ONION, CRISPY SHALLOTS, SESAME
(GF,DF)

CHICKEN RIBS / 11

LEMONGRASS, CHILLI, CUCUMBER, GARLIC, GINGER, SESAME OIL (6)
(GF, DF)

ROAST BEETROOT SALAD / 16

SPICED PUMPKIN PUREE, GOATS FETA, HONEY ORANGE MUSTARD
DRESSING, ROCKET, QUINOA, PICKLED ONION, RADISH (GF, V)

WINTER GREENS / 16

BROCCOLINI, BRUSSEL SPROUTS, BEANS, SPINACH, GARLIC, CHILLI
FLAKES, GARLIC OIL, CUMIN, LABNEH, SPICED ALMOND FLAKES (V, GF)

G R A Z I N G

MIXED MT ZERO OLIVES / 7

TIPPLER'S GRAZING BOARD (GFA) / 32

MT ZERO OLIVES, LOCAL CHEESES AND MEATS, QUINCE, PICKLES,
CRACKERS, FOCACCIA

L A R G E P L A T E S

THE 'CLASSIC' PAN FRIED GNOCCHI / 26

JONES' POTATOES, SWEET POTATO, SAGE BURNT BUTTER, LEMON,
SPINACH, PINE NUTS, GOATS CHEVRE, GRANA (V,GFA)

PERI PERI CHICKEN / 28

CORN RIBS, COUSCOUS, ALMOND FLAKES, PRESERVED LEMON,
CHIMICHURRI, ROCKET, (DF)

PORT & GINGER BRAISED BEEF CHEEK / 36

SLOW BRAISED BEEF CHEEK, EGGPLANT & CARROT HARISSA,
ROAST SUMAC OKRA, PICKLED RADISH, CORIANDER (GF, DF)

V - VEGETARIAN, GF - GLUTEN FREE, VE - VEGAN, A - AVAILABLE

* PLEASE INFORM OUR FRIENDLY WAIT STAFF IF YOU HAVE ANY ALLERGIES

S W E E T E R F R O M T H E
K I T C H E N

GINGER AND DATE PUDDING / 12

SALTED CARAMEL, FRIED ICE CREAM (V)

DARK CHOCOLATE LAVA CAKE / 15

MIXED BERRY COMPOTE, VANILLA BEAN GELATO (V,GF)

S W E E T E R F R O M T H E
B A R

DESSERT WINES

2015 TRENTHAM ESTATE NOBLE TAMINGA / 9

VICTORIA

DESSERT COCKTAILS

CHOC MALT MANHATTAN / 22

78 DEGREES WHISKY, SWEET VERMOUTH, ORANGE CURACAO,
GIFFARD WHITE CHOCOLATE SYRUP, MALTED CREAM

VERMOUTH & SHERRY

COCCHI AMERICANO (60ML) / 16

ASTI, ITALY

LILLET BLANC (60ML) / 15

BORDEAUX, FRANCE

BARBADILLO PEDRO XIMENEZ (60ML) / 13

JEREZ, SPAIN