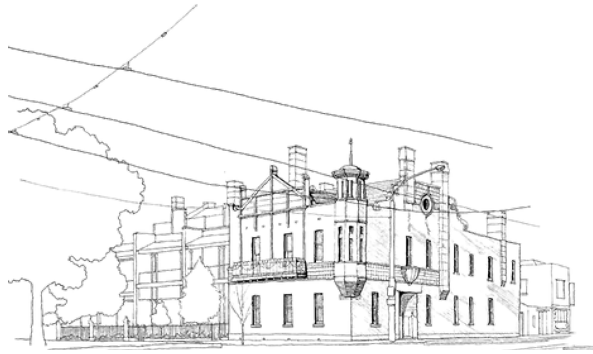




THE TIPPLER & CO

FOOD MENU

TUESDAY

STEAK NIGHT

\$25

Grass Fed, MB2+ Porterhouse, Red Wine Jus,
Potato Rösti & Mixed Leaf Salad



*We're excited to share our menu—a selection of
European-inspired dishes using local and
sustainable ingredients.*

WEDNESDAY

HALF-PRICE GNOCCHINIGHT

Half Price Gnocchi & Pasta
Starting from \$14

THURSDAY, FRIDAY & SATURDAY

GATHER & GRAZE

\$49 P.P.

A curated selection of easy-eating, great-value
dishes — made to share. To start things right,
your first cheers is on us — choose a tipples
from our rotating list of aperitifs, sparkling,
beer, or non-alc options.

We'll leave the choice to you... but an aperitif is
always a strong start.



TIPPLER'S TABLE

\$79 P.P.

A generous spread of our most loved and
premium dishes — curated for the table and
perfect for sharing.

Choose a tipples from our rotating list of
aperitifs, sparkling, beer, or non-alc options.

B a r S n a c k s

House Made Focaccia / 8
(v)

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

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

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

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

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C h e e s e

Selection of Cheeses (90g) / 27

Served with quince paste, flaxseed cracker & gf cracker

Hard: Bruny Island Cheese CO "Raw George"

Soft: Shepherd's Whey Farmhouse Brie

Blue: Shepherd's Whey Farmhouse Blue

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

10% Sunday surcharge - 15% public holiday surcharge



We believe that the perfect pairing elevates both the tittle and the meal, creating a richer, more enjoyable experience. To help you discover this balance, we've added some pairing suggestions to each dish - cheers!

Small

75ml / 150ml

Grilled WA Octopus, on Toasted Focaccia, '22 Jerzu Telave Vermintino, Italy 7 / 14
Chorizo Jam & Lime (2) / 16
(df)

Porcini & Gorgonzola Arancini, '21 Glaetzer Wallace Shiraz, Barossa Valley 8 / 15
Lemon Zest & Onion Jam (4) / 15
(vg, gf)

Serrano & Manchego Croquette, Smoked Paprika '23 Strelley Farm Pinot Noir, Tasmania 9 / 18
Aioli & Fig Jam (4) / 14 (gf)

Stracciatella, Caramelized Pear, Roasted Walnut, Jaunt 'Skins' Orange Wine 8 / 16
Aged Balsamic & Thyme (2) / 14
(gfa)

Beef Tartare, Cured Egg Yolk '23 Crabtree Estate Riesling, Clare Valley 8 / 15
& Flaxseed cracker / 14
(gf, df)

Charcuterie Plate, House Pickles & Focaccia '19 Tor Del Colle Sangiovese, Italy 8 / 16
/ 32
(gfa, df)

Larger

200g Southern Ranges Porterhouse MBS2+ '19 Heartland Cabernet Sauvignon, SA 10 / 20
Truffle Mushroom Butter, Pomme Puree, Butter
Poached Carrots, Broccolini & Red Wine Jus
/ 38 (gf)

Tippler Classic Gnocchi, Sweet Potato, Sage '24 Varney Wines, Fiano, S.A. 8 / 15
Burnt Butter, Lemon, Spinach, Pine Nuts,
Chèvre & Grana / 27 (vg, gfa)

Market Fish, Velouté Sauce, Tomato Confit, '23 Crabtree Estate Riesling, Clare Valley 8 / 15
Barley & Jerusalem Artichoke / MP
(gfa, nf)

Catalan Grilled Chicken, Pomme Puree, '19 Tor Del Colle Sangiovese, Italy 8 / 16
Charred Capsicum / 28
(nf, gf)

Sides

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

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

Roast Cauliflower Salad, Caper Lemon Dressing,
Raisin, Quinoa, Parsley & Almond flakes / 15
(v, gf)

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

D e s s e r t

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

.....
Pedro Ximénez / 7

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

.....
NV Laurent Perrier la cuvee, France / 25

Sgroppino / 16

*Lemon Sorbet, Limoncello, Prosecco,
Mint & Lemon Zest*

