



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

Bar Snacks

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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Cheese

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

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 Octopus, Focaccia, Nduja,	'24 Roots Pecorino, Victoria 7 / 14
Chorizo Jam & Lime (2) / 16 (df)	Smoke & Mirrors / 22 Peated whisky, lemon, sugar, wonderfoam
Roast Sweet Potato & Onion Lyonnaise	'22 Gilberts Chardonnay, Mt Barker WA 9 / 18
Arancini, Grana (4) / 14 (vg, gf)	La Dolce Vita / 23 Montenegro, prosecco, soda, orange
Stracciatella, Basil infused Tomato,	'21 Domaine Cherie Sauvignon, Sancerre 7 / 14
Pine Nuts, Black Olive Dust, Focaccia (2) / 15 (gfa)	Green Thumb / 21 Basil, gin, lime
Beef Tartare, Anchovy Emulsion, Cured	'23 Crabtree Estate Riesling, Clare Valley 8 / 15
Egg Yolk & Flaxseed cracker / 14 (gf, df)	Savoury Mischief / 16 Four Pillars Olive Leaf Gin & soda
Charcuterie Plate, House Pickles & Focaccia	'22 Indigo Farm Sangiovese, Beechworth 7 / 14
/ 32 (gfa,df)	Effortless Charm / 16 Campari, sweet vermouth, soda

Larger

200g Southern Ranges Porterhouse MBS2+	'19 Heartland Cabernet Sauvignon, SA 9 / 18
Truffle Mushroom Butter, Pomme Puree, Butter	Velvet & Spice / 24
Poached Carrots, Broccolini & Red Wine Jus / 38 (gf)	Brown butter bourbon, brown sugar, bitters, burnt orange
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)	Sunny Side Up / 18 Gin, lemon, sugar, soda, sage
Crispy Skin Barramundi, Pea Puree & Spring	'23 Crabtree Estate Riesling, Clare Valley 8 / 15
Salad, Lemon Herb Sauce / 35 (gf, dfa, nf)	Cool Hand / 21 Gin, cucumber, mint, lime
Catalan Grilled Chicken, Pomme Puree,	'22 Mother Block Sagrantino, Victoria 7 / 14
Charred Capsicum / 28 (nf, gf)	Milan Mistake / 21 Campari, Sweet vermouth, prosecco, orange

Sides

Charred Broccolini, Ricotta, Black Olive Tapenade & Almond / 15 (gf, nfa, dfa)	Roasted Pumpkin, Sage Butter, Pepitas & Pecorino / 14 (vg, va)
Tippler's Hand Cut Fries & Aioli / 14 (gf, vg, dfa, va)	Mixed Leaf Salad / 10 (gf,vg,v,df)

D e s s e r t

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

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Pedro Ximénez / 7

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

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NV Laurent Perrier la cuvee, France / 25

