



Tapas Menu

Salmon ceviche, finger lime, jalapeño, guacamole

tomatillo salsa & corn tortilla \$17

Lamb sliders, salt bush, Warrigal greens and bush tomato chutney \$15

TFC: Timbah fried chicken, chipotle mayo \$15

Crispy squid, lemon myrtle & native pepper-berry \$14

Goats cheese, native thyme & bush dukah fritters with red capsicum aioli \$12

Balmain bug, lobster & prawn rolls with lemon myrtle,

muntries & Tanami fire \$16

Heirloom tomatoes, bocconcini, basil,

native thyme & macadamia salad \$10

House made dips with crudités, croutons & polenta chips \$16

Hanger steak, Warrigal greens salsa verde & grilled broccolini \$22

Potted ham hock & picallili \$14

Quattro tartfo (truffle) salami, house marinated olives & artisan loaf \$12

Jamón Iberico black pig, house marinated olives & artisan loaf, Esp. \$13

Cheese selection served with port & quondong jelly & raisin & walnut toast

(or on request gluten free crisp):

Tarago river jenson brie 60g, vic \$10

Shadows of blue 60g, gippsland, vic \$10

Ashgrove bush pepper cheddar 60g, tas \$10

Woodside salt bush chevre (goats milk) 50g. adelaide hills SA \$10

Merco iberico hard cow, goat & sheep milk 60g, spain \$9

3 cheese board, any combination of 60g cheese

with port & quondong jelly & raisin & walnut toast \$27

Dessert for two: Pavlova. lemon myrtle cream, quandong &

dauidson plum \$20

Extra: croutons \$3

Polenta chips \$5

Fruit loaf \$5

Please order food and drinks at the bar.