

# Pippin Took<sup>2</sup>

## EXAMPLE MENU

Warm Marinated Olives, White Bean Dip, Toasted Sour Dough	15.
Soup of the Day	15.
Salmon Rilette, Salmon Pearls, Cornichons, Croutons	20.
Haloumi, Zucchini & Corn Fritters, Tomato Sugo, Aioli	18.
Duck Spring Rolls, Dipping Sauce	18.
Eye Fillet of Beef, Steak Fries, Red Wine Jus	42.
Duck Confit, Paris Mash, Pickled Red Cabbage	42.
Beer battered Barramundi, Fries	35.
Pan Roasted Chicken, Baked Polenta, Chasseur Sauce	37.
Cauliflower Custard, Celeriac Puree, Panko Crumbed Cauliflower, Broccolini	37.
Roquette, Pickled Pear, Parmesan Salad   Seasonal Vegetables   Fries & Aioli	8.
Apple Tart, house made Vanilla Bean Ice Cream, Calvados Anglaise	15.
Baked Vanilla Custard, Caramel Crunch Pastry, Crème Anglaise, Craquelin	15.
Toffee Date Pudding, Caramel Sauce, house made Salted Caramel Ice Cream	15.
Callebaut Chocolate Mousse, Chantilly Cream	15.
Cappuccino Panna Cotta	15.
Plunger Coffee & Teas [see back of menu for descriptions]	5.
Hot Chocolate	6.
Soft Drinks..... Ginger Beer   Lemon Lime & Bitters   Lemonade	5.
Sparkling Water 500ml.	3.5
Water	2.5
Corkage per person	2.5

One bill per table      We accept   Mastercard | Visa | American Express | Diners

1 | 21 – 23 SOUTHPORT AVENUE. TAMBORINE MOUNTAIN. QLD. 4272

Reservations | 0402 900 110

Email | [pippintook@mail.com](mailto:pippintook@mail.com)

Website | <https://www.pippintook.com/>

We are unable to guarantee completely allergy-free meals due to the potential traces of ingredients in the working environment

# Pippin Took<sup>2</sup>

## Tea | Tisanes Descriptions

**Japanese Cherry** ; A very rough cut leaf, flavoured with wild cherry. Its delicate cherry flavour with a fresh apple and berry notes is nicely balanced with the crisp flavours of green tea.

**Dublin Cream** : A Baileys Cream style tea. This unique tea is a balanced blend of Ceylon Black Tea, whole roasted coffee beans and jasmine petals. These natural ingredients combine to create a great coffee cream flavour, perfect for both tea and coffee lovers.

**French Earl Grey** ; Exotic blend of black tea, blossoms & petals with a fruity bergamot taste. Contains: Black tea, hibiscus flowers, flavour, sunflower petals, rose petals & mallow blossoms.

**Ceylon BOP (Lovers Leap)** : An estate (Lovers Leap) tea, high grown from the Nuwara Eliya area with a soft and high aromatic flavour. BOP is Broken Orange Pekoe.

**Lemongrass & Ginger** : A blend from the Citronella plant and shaved Ginger, this tea cups a very ginger pale light green liquor colour. The ginger is warm and fragrant and the lemongrass provides fresh nippy characteristics.

**Winter Fire** ; Almond & Cinnamon flavoured tea with a fruit infusion. Sweet blackberry leaves, orange peel, coconut, apple & hints of marzipan.

**Sundown** : Herbal Tea which includes: lemon balm, peppermint, blackberry leaves, lemongrass, camomile, lavender flowers, rose petals, orange blossoms, heath flowers !

**Jasmine Flowers** : The unique jasmine flower is said to have mild sedative qualities. Can be drunk before or after dining to prevent nervous digestion.

**Darjeeling FTGBOP** Grown in the foothills of the Himalayas. Often referred to as the Champagne of teas. Clean, light in colour with a light muscatel aftertaste.

**English Breakfast** : A classic English Breakfast blend comprising of North Assam, South Indian, East African and Ceylon teas.

One bill per table      We accept   Mastercard | Visa | American Express | Diners

1 | 21 – 23 SOUTHPORT AVENUE. TAMBORINE MOUNTAIN. QLD. 4272

Reservations | 0402 900 110

Email | [pippintook@mail.com](mailto:pippintook@mail.com)

Website | <https://www.pippintook.com/>

We are unable to guarantee completely allergy-free meals due to the potential traces of ingredients in the working environment