

SPECIALS

Calamari GF

Flash-fried Calamari lightly coated using Chickpea Flour. Served with House Chilli Salt & our Lemongrass Aioli. (Gluten-Free)

17

Orange & Fennel Salad VEGAN GF

Fresh Navel Orange Segments, thinly sliced Fennel, Baby Cos, Fresh Dill, Cucumber & our Lemon Maple Dressing. (Vegan & Gluten-Free)

15

The Imperial Wagyu Meatball - Serves 2-4

Our fabled one-pound Wagyu Meatball.
Made with a combination of Wagyu 8+ Beef, Veal, & Italian Sausage.
Nestled in a pool of house Neapolitan sauce, topped with Fresh Whipped Ricotta.
Served with our house Garlic Bread.

68

Please allow extra cooking time for this dish due to size.
Limited Daily Numbers are available.

SWEET TOOTH

Cinnamon & Nutmeg Doughnut Balls (5)

Made fresh to Order.
Our in-house Delicious Cinnamon & Nutmeg Doughnut Balls.
- served with our House Salted Caramel Sauce or Raspberry Coulis.

12

Couverture Chocolate Fudge Brownie

Chocolate Fudge Brownie, made using Single-origin Ecuadorian Bittersweet Chocolate - served with Creme Chantilly & our House Raspberry Coulis

18

Coconut Delight VEGAN GF

Coconut Milk Vanilla Bean Ice Cream with Cookie Dough, topped with house Coconut Cashew Dust, finished with our Passionfruit Coulis.
(Vegan & Gluten-Free)

12





Cheese Board GF

Serves 2 Serves 4
32 56

All 4 of our Award-winning cheeses from the Globally awarded Deli Bills Farm.

- Brie de Meaux (The King of Bries) - Meaux, France
- Barber's Farmhouse Vintage Cheddar - Somerset, England
- Berrys Creek Tarwin Blue - Gippsland, Australia
- Manchego DOP - La Mancha, Spain

Served with Lavosh, Waterthins, Quince, Smoked Almonds & accompaniments. (Gluten-Free Crackers Available)

Charcuterie Board LOCAL

Serves 2 Serves 4
38 66

A Trio of Deli Meats - Mild Sopressa - Bresaola - Mild Pancetta - Dill Pickles - Toasted Flatbread - Stuffed & Green Sicilian Olives

Grazing Board

Serves 2 Serves 4
44 77

- 2x Deli Meats
- Mild Sopressa
- Bresaola
- 2x Award-winning Cheese's
- Brie de Meaux (The King of Bries) - Meaux, France
- Farmhouse Vintage Cheddar - Somerset, England

Served with: Smoked Sun-dried Tomatoes, Stuffed & Sicilian Green Olives, Toasted Flatbread.
Plus Lavosh, Waterthin's, Smoked Almonds, Dill Pickles & Chutney.
(Gluten-Free Crackers Available)

Toasted Flatbread & Trio of Dips VEGAN GF

14

Toasted flatbread served with a Trio of House-made Seasonal Dips.

Buttermilk Fried Chicken & Rustic Chips Board

29

Our signature dish. Possibly the best Fried Chicken in Melbourne!
Boneless Buttermilk Fried Chicken - Rosemary Salted Rustic Cut Chips - House Chilli Mayo

LIGHT BITES

Rustic Chips VEGAN Veggie GF

Rustic Chips - Served with our House Rosemary infused Salt & a side of House Chilli Mayo (Vegan/Gluten-Free Option Available)

12

Garlic Turkish Bread

The Tippy Cow's signature Turkish Garlic Bread.

Add cheese for \$3 to complete the experience

9

Garden Salad VEGAN Veggie

Baby Cos Lettuce, Cherry Tomatoes, Cucumber, Fennel, served with our house Lemon & Maple Dressing.

9

Stuffed & Sicilian Green Olives VEGAN GF

Capsicum & Feta Stuffed Olives, with Sicilian Green Olives. Topped with pickled Green Jalapeño's & Red Chillies.

10

House Coconut Cashews VEGAN Veggie

These candied coconut cashews are completely addictive. So good that you'll not want to stop eating them.

7





- Buttermilk Fried Chicken** 19
Boneless Buttermilk Fried Chicken, with house Chilli Mayo.
- Posh Fish Finger Tacos (3)** 18
Panko Crumbed Barramundi - served in Soft Corn Taco - House Tartare Sauce - Baby Cos Lettuce - Fresh Dill
- Mexican Pulled Pork Tacos (3) GF** 18
Spicy Marinated Pulled Pork - Served in Soft Corn Taco - Baby Cos - House Chilli Mayo - Fresh coriander, with a side of Fresh Lime & Pickled Jalapenos.
(Gluten-Free)
- Lebanese Chicken Tacos (3) GF** 18
Lebanese Marinated Chicken Grilled - Served in Soft Corn Tacos with Baby Cos - Sumac - Pomegranate Arils & Pomegranate Molasses.
(Gluten-Free)
- Mushroom Polenta Stack** VEGAN Veggie **GF** 16
Enoki & Shitake Mushroom infused Polenta Chips ~ served with a House Beetroot Balsamic Relish.
(Vegan & Gluten-Free)
- Silken Tofu Cauliflower Florets** VEGAN 16
Fresh Cauliflower marinated in Silken Tofu & Fried Crispy. served with our House Lemon & Maple dipping sauce.
(Vegan)
- Chicken, Chorizo & Mango Salad** **GF** 17
Poached Chicken, Chorizo, Fresh Mango, Danish Feta, Cherry Tomato, Red Capsicum, Baby Cos & House Chilli Dressing
(Gluten Free)