

MENU

DAILY LUNCH SPECIALS

TUESDAY

*Tiny's Homemade Beef Burger,
Chips and Salad \$18*

WEDNESDAY

*Grilled Rump Steak with Pepper
Sauce, Chips and Salad \$26*

THURSDAY

*Chicken Schnitzel with Mushroom
Sauce, Chips and Salad \$25*

FRIDAY

*Flathead Fish Filets served with
Chips and Salad \$24*

TGIF AFTER 4pm SPECIAL

\$1 Tiny's Chicken Wings

*Charred and lacquered in chilli jam, finished with fresh
herbs*

MENU

SMALL BITES

Crispy Fries \$14

Golden Batons, Crisp and Delicate, served with a herbed laced aioli that whispers of summer gardens
[Vegetarian]

Jamon \$24

Silky ribbons of jamón draped over fire-roasted peach, where sweetness meets smoke, and bright pickled chilies cut through with a lively, fragrant heat.

Chicken Wings \$20

Charred and lacquered in chilli jam, finished with fresh herbs for a bright, aromatic lift.
[Nut free • Dairy free]

Sour Dough Light Rye \$14

Warm rye with burnt honey butter smoky, sweet, and indulgently simple.
[Vegetarian • GF • Nut free]

Grilled WA Octopus \$25

Tender octopus dressed in vibrant kinilaw—citrus, spice, and ocean meeting in perfect balance.
[Dairy free • Nut free • GF]

Popcorn Chicken \$22

Crisp, golden bites with a chilli mayo that brings playful heat and creamy richness.
[GF]

MENU

SMALL PLATES

Fresh Shucked Oysters

½ doz \$25 - 1 doz \$45

*A choice of expressions from the sea,
Natural, pure and briny,
kissed with Mignonette,
Kilpatrick's smoky embrace.*

WA Tiger Prawns \$22

*Succulent prawns bathed in garlic
'nduja butter, enriched with heat and
depth, brightened by fresh lemon.*

[GF & nut free]

Oven Roasted Cauliflower \$20

*Oven-roasted florets in a bold
Manchurian glaze, crowned with
sesame for texture and warmth.*

[Vegetarian • Vegan • Dairy free • Nut free • GF]

Vegetarian Spring Roll \$14

*A delicate, fragrant roll served with
spiced vinegar—light, crisp, and
deeply aromatic.*

[Vegan • Vegetarian • Nut free • Dairy free]

Trio of Dips \$18

*Romesco, Baba Ganoush, and Skordalia
—three traditions, three textures, one
harmonious plate, served with lavosh.*

[Vegetarian • Vegan • Nut free • GF]

MENU

MAINS

Chicken Inasal Rotisserie

Half \$32 - Whole \$65

Slow-turned and flame-kissed, glazed in aromatic inasal, finished with pickled vegetables and fresh herbs.

[GF • Dairy free • Nut free]

Braised Pork Belly \$38

Silky pork belly, slow-braised and paired with charred red cabbage for a balance of richness and smoke.

[Dairy free • GF]

Stirling Range Tenderloin Fillet \$60

A luxurious cut, served with creamy mash, your choice of Pepper, Mushroom or Red Wine sauce, and vibrant gai lan.

[Nut free]

Stirling Range Sirloin \$40

Chargrilled sirloin with mash, your preferred sauce, and crisp, verdant gai lan.

[Nut free]

Fish & Chips \$34

Market fish in a crisp golden batter, served with mushy peas and a bright, herb-forward gribiche.

[Nut free]

Wild Mushroom Risotto \$33

Oyster and shimeji mushrooms folded into a silky risotto—earthy, aromatic, and deeply comforting.

[Vegan • Dairy free • GF • Nut free]

Eggplant M'nazaleh \$33

Slow-cooked eggplant layered with warm spices and finished with cooling labneh

. [Vegan • Dairy free • GF • Nut free]

MENU

SIDES

Roasted Potatoes \$20

Crisp potatoes roasted in beef fat, lifted with bright, herbaceous chimichurri.

[GF • Nut free]

Charred Vegetables \$20

Gai lan, kale, and Brussels sprouts kissed by flame, finished with a mustard dressing bringing gentle heat.

[Vegetarian • Nut free • Vegan & GF]

Seasonal Leaf Salad \$16

Fresh Picked Daily leafy greens tossed in a homemade Balsamic, Mustard Vinaigrette

[Vegetarian • Nut free • Vegan]

DESSERT

Leche Flan \$18

A satin-smooth custard infused with caramel and crowned with lime Chantilly for a bright, fragrant finish.

[Vegetarian • GF • Nut free]

Chocolate Tart \$18

Dark, decadent chocolate in a delicate tart shell, served with crème fraîche for perfect balance.

[Vegetarian • GF • Nut free]

]