



## — starters —

**Fries** w/ chipotle aioli, \$7

**Sweet Potato wedges** w/ ranch sauce, \$8

**Edamame** w/ chilli garlic salt, \$7

**Beer Battered Onion Rings** w/ malt vinegar mayo, \$7

**Fried Buffalo Wings** w/ celery sticks, blue cheese & Franks hot sauce, \$10

**Polenta Chips** w/ truffle & roasted garlic aioli, \$9

**Salt & Pepper Squid** w/ pickled red cabbage & lime aioli, \$12

## — loaded fries all \$12 —

**Chilli Cheese** beef brisket, liquid cheese & jalapenos

**Poutine** maple glazed bacon, liquid cheese & gravy

**BBQ Meat Lovers** bacon, pepperoni, chorizo, chipotle BBQ & liquid cheese

**3 Cheese** cheddar, fetta, blue cheese & truffle mayo

## — mains —

**Chicken Schnitzel** w/ fries, salad & choice of peppercorn, mushroom or gravy \$19

**Chicken Parmigiana** w/ fries & salad, \$20

**Vitality Salad** w/ organic quinoa, roast sweet potato, young spinach, heirloom tomato, marinated feta, toasted seeds & green salsa, \$17  
+ Add chicken \$3

**Roast Pumpkin Salad** grilled haloumi, semi dried tomato, marinated olives, rocket, roasted Spanish onion, crisp sage & balsamic glaze, \$17  
\*Add chicken \$3

**Herb Crumbed Barramundi** w/ Greek salad & dill aioli, \$21

**Braised Lamb Shanks** w/ garlic mash, sauté spinach, parsnip chips & rosemary jus, \$25

**250g Rump Steak** chips & salad or mash & vegetables with choice of sauce, \$20

**Steak Special** See board for today's specials, \$Market price

# FOOD



## STEP 1

### choose a burger

**Cheeseburger** w/ grilled beef pattie, cheese, tomato relish, onion, mustard & pickles, \$12

**Beef Burger** w/ grilled beef pattie, bacon, cheese, tomato, onions, lettuce, pickles & smoked tomato aioli, \$14

**Fried Buttermilk Chicken Burger** coleslaw, cheese, hot sauce & mayo, \$14

**Garden Burger** grilled mushroom, crumbed camembert, cranberry relish & rocket, \$14

**Beef Brisket** w/ Swiss cheese, slaw, chipotle BBQ, aioli & pickles, \$15

**Chicken Parmigiana Burger** w/ grilled chicken, deep fried mozzarella, marinated eggplant, bacon & napolitana sauce, \$15

**Pork Belly Burger** braised red cabbage, pickles, rocket, chilli jam & crackling, \$15

**Inferno** beef pattie, bacon, double cheese, lettuce, tomato, habanero cheese sauce, cheese filled jalapenos & ghost chilli, \$15

**The Godfather** beef pattie, cheese, bacon, sopressa salami, pepperoni, chorizo, peppers, grilled haloumi & olive tapenade, \$16

**The Chipper** beef pattie, bacon, cheese, egg, grilled pineapple, potato scallop, sliced beetroot, onion jam, lettuce & tomato, \$16

**Soft Shell Crab** five spice, kimchi, sliced cucumber, sriracha mayo & watercress, \$16

**Gentleman Tippy's** grilled beef pattie, truffled mac and cheese, streaky bacon, cheddar, lettuce, onion rings & aioli, \$16

## STEP 2

### choose a side

Fries \$3

Wings and Fries \$6

Garden Salad \$4

Truffled Mac & Cheese \$6

Slaw \$4

## STEP 3

### upgrade

Extra Pattie \$5

Buttermilk Chook \$5 | Beef Brisket \$4

Bacon \$2 | Egg \$2

Pickles \$2 | Pineapple \$2

Beetroot \$2

## STEP 4

### choose a dipping sauce

Chipotle Aioli | Garlic Aioli | Gravy | Pepper Sauce | Mushroom Sauce | Liquid Cheese | Truffle Aioli  
Add \$1

# BURGERS

## wines

Bubbles	Producer	Region	150ml	250ml	btI
NV Brut	Chandon	Yarra Valley	10		49
Cuvee	Morgan's Bay	South East Australia	7.5		36
Moet Chandon		France			115
Veuve Clicquot		France			120
Dom Perignon Vintage		France			350
<b>White</b>					
Riesling	Leo Buring	Eden Valley, SA	10	14.5	46
Pinot Grigio	Juliet	Mornington Peninsula, VIC	9.5	14	45
Pinot Gris	Cake Wines	Adelaide Hills, SA	9.5	14	45
Semillion Sauvignon Blanc	Morgan's Bay	South East Australia	7.5	11.5	36
Sauvignon Blanc	Cake wines	Adelaide Hills, SA	9.5	14	45
Sauvignon Blanc	Angel Cove	Marlborough, NZ	10	14.5	46
Chardonnay	Bay of Stones	South East Australia	9	13.5	40
<b>Rosé</b>					
Rosé	Squealing Pig	Central Otago, NZ	9.5	13.5	45
<b>Red</b>					
Pinot Noir	Cake Wines	Adelaide Hills, SA	10	14.5	46
Pinot Noir	Fickle Mistress	Central Otago, NZ			51
Cabernet Merlot	Morgan's Bay	South East, Australia	7.5	11.5	36
Cabernet Sauvignon	Flinders Bay	Margaret River	9.5	14	45
Shiraz	Clare Wine Co.	Clare Valley, SA	10	14.5	48

## signature cocktails

### Tippy's Espresso Martini \$18

Vodka vanilla, baileys, Frangelico & espresso

### Apple Cider Moscow Mule \$16

Vodka, apple cider, lime wedge squeeze & topped with dry

### Lychee Mojito \$17

White rum, lychee juice, fresh lime, mint, simple syrup, lychees & soda

### Pear Martini \$18

Vodka, pear nectar, sugar syrup & lemon juice

### Tippy's Margarita \$19

Reposado, grand marnier, lime juice, honey & garnish with lime

### Bee's Knees \$16

Gin, Honey, lemon juice & garnish with lemon

### Cucumber Margarita \$19

Tequila plata, Cointreau, cucumber, lime juice & sugar syrup

### Gin Fizz \$16

Gin, lemon juice, sugar syrup, egg white & topped with soda

## cocktail jugs \$25

**Sangria Roja** Chantelle Napoleon, jans liqueur, red wine, orange juice, vanilla syrup, lemonade & mixed fruit

**Lady Sangria** Vodka, triple sec, white wine, passionfruit pulp, mint, lychee juice, ginger ale & mixed fruit

**Pimms no.1** Pimms, raspberry infused vodka, lemon juice, cucumber, lemon, orange, strawberry, mint & soda

# BEVERAGES