

Ti TANIUM BAR & BISTRO

Welcome

Supporting Tassie Producers

OUR KITCHEN SOURCES THE FRESHEST OF PRODUCE FROM ALL REGIONS WITHIN TASMANIA. OUR HEAD CHEF MAKES A CONSCIOUS EFFORT TO SUPPORT SMALL LOCAL PRODUCERS AND FARM GATES.

ENJOY!

TO ENSURE WE SERVE YOU BEST, PLEASE PRESENT YOUR HOST WITH ANY ACCOR LOYALTY CARDS OR DISCOUNT VOUCHERS UPON ORDERING – THESE ARE MUTUALLY EXCLUSIVE AND NOT VALID WITH ANY OTHER OFFER, SALE ITEMS, OR ROOM SERVICE. ACCOR AND ENTERTAINMENT CARDS ARE NOT VALID ON PUBLIC HOLIDAYS.

PUBLIC HOLIDAYS ATTRACT A 15% SURCHARGE. ROOM SERVICE DELIVERY FEE IS \$5.

AS A COURTESY TO ALL GUESTS, ONE BILL PER TABLE PLEASE.



Starters

PIZZA BREAD - NAPOLI SAUCE, MOZZARELLA AND HERBS (V/GF*) \$14

TITANIUM SHARE BOARD — HOUSE DIPS, COLD MEATS, SELECTION OF CHEESES, CRUSTY SOURDOUGH, STUFFED OLIVES AND LAVOSH (GF*/DF*)

FOR TWO \$27

FOR FOUR \$54

Entrees

POTATO GNOCCHI — ROASTED PUMPKIN, PESTO, CRUSHED WALNUTS AND PARMESAN (V) \$16

MAIN OPTION \$27

CHORIZO CROQUETTES — WITH PAPRIKA AIOLI, ROCKET AND LEMON \$16

SOUP OF THE DAY — SOUP OF THE MOMENT, SERVED WITH CRUSTY SOURDOUGH (GF*/DF*) \$12

PORK BELLY — RED WINE BRAISED RED CABBAGE, PARSNIP PUREE AND CARAMELISED BAKED APPLE (GF*/DF*) \$16

Maing

CLASSIC CHICKEN PARMIGIANA — SERVED WITH A TITANIUM SALAD AND STEAK CUT CHIPS \$26

CHICKEN SCHNITZEL - SERVED WITH TITANIUM SALAD, STEAK CUT CHIPS AND CHOICE OF SAUCE \$26

BASS STRAIT SIRLOIN — 250G SIRLOIN SERVED WITH BABY FRIED POTATOES, GREEN BEANS, GARLIC BUTTER AND PORT WINE JUS, OR YOUR CHOICE OF SAUCE (GF*/DF*) \$38

TASMANIAN SALMON — SERVED WITH A MISO BROTH, BOK CHOY, WHITE RICE AND SPRING ONIONS (GF/DF) \$31

PIE OF THE MOMENT — HOUSEMADE PIE WITH STEAK CUT CHIPS AND TITANIUM SALAD \$26

SOUTHERN FRIED CHICKEN BURGER — HONEY GLAZED CHICKEN, ROCKET, CHEESE AND STEAK CUT CHIPS IN A BRIOCHE BUN (GF*) \$26

WILD CLOVER LAMB BACKSTRAP — SERVED ON A BED OF CRUSHED POTATOES WITH PEAS, BROCCOLINI AND JUS (GF/DF) \$34

CAPE GRIM BEEF CHEEK — SLOW COOKED BEEF CHEEK SERVED WITH PARIS MASH, ROASTED BABY CARROTS AND SWEET POTATO CRISPS (GF*/DF*) \$32

ROASTED EGGPLANT — WITH WARM PUMPKIN, QUINOA, FETA AND ROCKET SALAD (V/GF/DF*) \$22

Pizza

SLOW COOKED BEEF – SHREDDED BEEF, CHILLI, FETTA AND BABY SPINACH (GF*) \$25

CHICKEN TANDORI – CHICKPEAS, RED ONION, CORIANDER AND GREEK YOGHURT DRESSING (GF*)
\$25

VEGETARIAN – ROASTED EGGPLANT, CHERRY TOMATOES AND ROAST PUMPKIN WITH PESTO (GF*)
\$23

HOT SMOKED SALMON – WITH BABY CAPERS, CHERRY TOMATOES AND SPANISH ONION (GF*) \$26

Sides and Sauces

STEAK CUT CHIPS - SERVED WITH PAPRIKA AIOLI (V/DF/GF) \$8

SIDE OF GREENS – SERVED WITH GARLIC BUTTER (GF/DF*/V) \$14

CHERMOULA FRIED BABY POTATOES – BABY POTATOES TOSSED IN A HERB SPICE (GF/DF/V) \$10

PLAIN OR PEPPERED GRAVEY (GF/DF*) \$2

PORT WINE JUS OR MUSHROOM GRAVEY (GF/DF*) \$2.50

PAPRIKA AIOLI, TOMATO OR BBQ SAUCE (GF/DF) \$1

For the Little One's

\$15 - MAIN, DRINK & ICE-CREAM WITH CHOICE OF TOPPING – STRAWBERRY/ CHOCOLATE/ CARAMEL

HAM & PINEAPPLE PIZZA – SERVED WITH CHIPS AND TOMATO SAUCE

NACHOS – TORTILLA CHIPS TOPPED WITH MOZZARELLA CHEESE, NAPOLI SAUCE, SOUR CREAM AND GUACAMOLE (GF/V)

CHICKEN NUGGETS – SERVED WITH CHIPS AND TOMATO SAUCE

SPAGHETTI MEATBALLS – IN A NAPOLI SAUCE AND TOPPED WITH CHEESE (DF*)

Desserts

STICKY DATE PUDDING – SERVED WITH CARAMEL SAUCE AND VANILLA BEAN ICE-CREAM (GF) **\$14**

CRÈME BRULÉE – SERVED WITH FRESH BERRIES, HONEYCOMB PIECES AND A RASPBERRY PUREE (GF)
\$16

ORANGE AND ALMOND FLOURLESS CAKE – WITH AN ORANGE GLAZE, DOUBLE CREAM AND FLAKED ALMONDS (GF/DF*) **\$14**

WARM CHOCOLATE BROWNIE – SERVED VANILLA BEAN ICE-CREAM AND WHITE CHOCOLATE SAUCE (GF) **\$14**

AFFOGATO – SHOT OF COFFEE WITH VANILLA BEAN ICE-CREAM AND YOUR CHOICE OF BAILEYS, FRANGELICO OR HELLYER'S TASMANIAN CREAM LIQUOR (GF) **\$14**

Celebrating a special event?

BOOK A SIT-DOWN MEAL FOR UP TO 30 GUESTS AVAILABLE IN THE BISTRO OR BAR, ORDER FROM THE MAIN MENU, 2 OR 3 COURSES. OR BOOK A SPACE IN OUR PUBLIC BAR FOR UP TO 60 STAND-UP GUESTS, ASK ABOUT OUR CANAPES MENU.



PASSWORD: ENJOYFREEWIFI

WE'D LOVE TO KNOW YOUR THOUGHTS ON YOUR DINING EXPERIENCE WITH US!