

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.

PLEASE RESPECT OUR OCEANS AND US WITH OUR PAPER STRAW POLICY. WE ALSO OFFER 0.50C DISCOUNT FOR KEEP CUP COFFEES.

Starters

- \$18 LEMON PEPPER SQUID** - WITH LIME AIOLI & SLAW (DF, GFA)
- \$15 DUCK SPRING ROLLS (3)** – WITH TOMATO RELISH (DF)
- \$18 PRAWN WONTONS (3)** – WITH SMOKEY BBQ MAYO & SLAW (DF)
- \$15 GARLIC & HERB PIZZA** *GF BASES EXTRA \$2

Main

- \$31 HOT SMOKED TROUT SALAD** – WITH GRAVLAX DRESSING (DF, GF)
- \$39 PORTERHOUSE & WARM POTATO SALAD** – WITH CHOICE OF SAUCE (GF)
- \$27 PARMIGIANA** – WITH HOUSE SALAD AND FRIES
- \$25 BATTERED OR GRILLED FLATHEAD** – WITH CHIPS, LEMON & TARTARE (DF)
- \$25 HONEY BOURBON CHICKEN BURGER** - WITH CHIPS
- \$25 VEGETARIAN LASAGNE** – WITH HOUSE SALAD AND CHIPS (V)
- \$23 SPICE CRUSTED TOFU** – WITH HOUSE SALAD (DF, GF, V)
- \$25 SMOKED CHICKEN & SWISS BROWN PAPPARDELLE**

Pizzas

\$26 CHICKEN CAMEMBERT PIZZA – WITH SUNDRIED TOMATO, SPRING ONION, CRANBERRY DRIZZLE

\$26 CONFIT GARLIC PRAWN PIZZA - WITH CHILLI, CARAMELIZED ONION

**GF BASES EXTRA \$2*

Sides & Sauces

\$12.50 POTATO SALAD (V)

\$11 HOUSE SALAD (DF, GF, V)

\$11 ROASTED VEGETABLES (DF, GF, V)

\$3 PEPPER GRAVY, MUSHROOM GRAVY, PLAIN GRAVY

\$3 DIANE SAUCE (GF)

\$1.50 TOMATO SAUCE, BARBEQUE SAUCE

Desserts

- \$15** **CHOCOLATE BROWNIE** - WITH WHITE CHOCOLATE SAUCE, COCONUT CRUMB & SALTED CARAMEL ICE-CREAM
- \$15** **STICKY DATE** – WITH CARAMEL SAUCE, BISCUIT CRUMB AND HOUSE-MADE VANILLA ICE-CREAM (GF)
- \$17** **AFFOGATO** – SHOT OF ESPRESSO COFFEE OVER HOUSE-MADE VANILLA ICE-CREAM WITH SCOTTISH SHORTBREAD

TEA & COFFEE IS AVAILABLE, PLEASE SEE OUR BEVERAGE LIST

BEVERAGE LIST

COFFEE

\$3.50 ESPRESSO, SHORT MACCHIATO, PICCOLO

\$4.50 SML / \$5.50 LGE – CAPPUCCINO, LATTE, FLAT WHITE, LONG BLACK, LONG MACCHIATO, CHIA LATTE

\$0.50 EXTRA SHOT, DECAF, SOY, ALMOND, OAT & LACTOSE FREE MILK, VANILLA, CARAMEL & HAZELNUT SYRUP

TEA

\$4.50 ENGLISH BREAKFAST, EARL GREY, JASMINE-GREEN, PEPPERMINT, POT OF LOOSE-LEAF TEA

\$0.50 SOY, ALMOND, OAT & LACTOSE FREE MILK

HOT CHOCOLATE

\$4.50 SML / \$5.50 LGE – TRADITIONAL HOT CHOCOLATE, WHITE HOT CHOCOLATE, CARAMILK, AERO CHOC
MINT & BOUNTY HOT CHOCOLATES

MILKSHAKES

\$7.00 VANILLA, CHOCOLATE, STRAWBERRY, LIME, SPEARMINT, COOKIES & CREAM, BANANA & HONEYCOMB

SPIDERS

\$8.00 COKE, RASPBERRY & LEMONADE

STUBBIES

- \$9.50** CORONA
- \$9.50** PURE BLONDE
- \$10.50** JAMES BOAGS DRAUGHT
- \$10.50** JAMES BOAGS PREMIUM LIGHT LAGER
- \$10.50** BOAGS ST. GEORGE
- \$10.50** BOAGS XXX ALE
- \$8.50** XXXX GOLD
- \$9.50** BRUNY ISLAND CHERRY & APPLE CIDER
- \$11.00** GILLESPIE'S ALCOHOLIC GINGER BEER

BEERS ON TAP

- POT \$6.50 / SCHOONER \$9.50 / PINT \$11.50**
- JAMES BOAGS DRAUGHT
- BOAGS XXX ALE POT
- XXXX GOLD POT
- KIRIN ICHIBAN
- ONE FIFTY LASHES
- WHITE RABBIT DARK ALE
- WILLIE SMITH APPLE CIDER
- KEG OF THE MOMENT

WHISKEY

- \$12.50** GENTLEMAN JACK
- \$11.00** JACK DANIELS
- \$14.50** WOODFORD RESERVE
- \$10.50** WILD TURKEY RYE
- \$10.00** SOUTHERN COMFORT
- \$11.00** JIM BEAM
- \$11.00** CANADIAN CLUB

SCOTCH

- \$11.00** JOHNNIE WALKER RED LABEL
- \$12.50** JOHNNIE WALKER BLACK LABEL
- \$10.00** TEACHERS
- \$12.50** JAMESON
- \$12.50** GLENFIDDICH
- \$12.50** DRAMBUIE

TASMANIAN WHISKEY

- \$12.50** HELLYER'S ROAD ORIGINAL
- \$12.50** HELLYER'S ROAD CREAM
- \$12.50** HELLYER'S ROAD PINOT

RUM

- \$12.50** BACARDI WHITE RUM
- \$11.00** CAPTAIN MORGAN
- \$11.00** BUNDABERG ORIGINAL
- \$11.00** KRAKEN
- \$11.00** MALIBU

BRANDY & PORT

- \$9.50** ST AGNES
- \$12.50** GALWAY GRAND TAWNY PORT

GIN

\$12.50 BOMBAY SAPPHIRE

\$14.50 HENDRICKS

\$11.00 GORDON'S

\$12.50 HELLFIRE

SPIRITS

\$10.00 SKY VODKA

\$12.50 ESPOLON BLANCO TEQUILA

TASMANIAN MCHENRY'S GIN

\$14.50 BUTTERFLY GIN

\$12.50 OLD ENGLISH SLOE GIN

\$12.50 CLASSIC DRY GIN

LIQUOR

\$12.50 FRANGELICO

\$12.50 BAILEYS

\$10.50 TIA MARIA

\$11.00 MIDORI

\$12.50 COINTREAU

\$12.50 CHAMBORD

\$10.50 KAHLUA

\$10.50 CAMPARI

\$9.00 PAVAN

\$12.50 APEROL SPRITZ

COCKTAILS

\$17 THE BIGGIE SMALLS

SIPPIN' ON GIN & JUICE HAS NEVER LOOKED OR SMELT SO GOOD. SHOWCASING OUR BEAUTIFUL BUTTERFLY GIN DISTILLED BY MCHENRYS DISTILLERY IN PORT ARTHUR, TASMANIA. WITH A HIT OF AROMATIC ROSEMARY, A QUICK STIR OF YOUR STRAW TO COMBINE AND YOU'LL BE LAID BACK IN NO TIME.

\$18 PRINCE

ENJOY THIS QUICK COCKTAIL WITH MCHENRYS DISTILLED ORIGINAL DRY GIN, VODKA, BLUE CURACAO, GRENADINE AND A HIT OF SODA WATER TO INFUSE TOGETHER. GARNISHED WITH FRESH LIME SLICES WHILE YOU ENJOY YOUR PURPLE RAIN IN A TALL GLASS.

\$22 THE SLOE GIN FIZZ

A CONTEMPORARY TAKE ON AN EARLY 1900'S COCKTAIL ACCIDENT. WITH THE SHOW STOPPING MCHENRYS SLOE GIN YOU'LL GET CAUGHT UP IN THE ORANGE BUBBLY ILLUSION OF SIPPING CORDIAL BACK AT GRANNYS HOUSE. WITH A MIXTURE OF SUGAR SYRUP, FRESHLY SQUEEZED LIMES, LEMONS AND A SPLASH OF SODA TO BRING THE BUBBLES.

\$18 HANDS UP FOR DETROIT

GET YOU SOME FUN-LOVING CITY VIBES WITH THIS VODKA, PEACH SCHNAPPS & CRANBERRY JUICE SIPPER. WITH A SQUEEZE OF FRESH LIME JUICE AND A QUICK STIR, YOUR TASTEBUDS WILL BE SATISFIED WITH THIS ZESTY, FRUITY CONCOCTION.

\$22 THE FRENCH ZIPPER

A FUN-LOVING TRIO OR BETTER KNOWN AS A “MINAJ ET TWA” OF FRENCH DISTILLED CHAMBORD, VODKA AND A SQUEEZE OF LEMON & LIME. THIS COCKTAIL ISNT FOR THE MONOGOMIST NOR IS IT FOR THE FAINT HEARTED. WITH AN AROMATIC HIT OF MINT AND A DASH OF SODA WATER, YOU’LL BE SPEAKING FLUENT FRENCH BEFORE THE NIGHT IS FINISHED.

\$20 THE CLINT SMASH

A COCKTAIL FOR HIM, WITH WHISKEY, SUGAR SYRUP AND ELEMENTS OF LEMON AND MINT SMASHED AND INFUSED INTO YOUR COCKTAIL SHAKER BEFORE POURING. THIS COCKTAIL IS FOR THE GENTLEMAN AT HEART WHO IS LOOKING TO FREHSEN UP HIS EVENING WITH SOMETHING A LITTLE BIT FANCY.

\$16 THE HIGBALLER

IF YOU’RE WILLING TO PLAY ALL HANDS FOR YOUR EVENING, THIS COCKTAIL IS FOR YOU. A SIMPLE MIX OF WHISKEY, LIME AND YOUR CHOICE OF SODA WATER OR GINGER ALE WILL HAVE YOUR TASTEBUDS WANTING MORE. A COOL ALTERNATIVE TO YOUR CLASSIC WHISKEY AND COKE WITH ELEMENTS OF LIME TO SPICE THINGS UP.

\$15 MOJITO IN CUBA

THE ARGUMENT IS DID THE MOJITO ORIGINATE IN THE 1500’S OR THE 1800’S? EITHER WAY, THANKYOU CUBA! THIS POPULAR COCKTAIL CONSISTS OF WHITE RUM, INFUSED FLAVOURS OF MINT AND LIME MUDDLED WITH SUGAR SYRUP FOR A REFRESHING, BRIGHT AND VIBRANT COCKTAIL.

\$15 THE APEROL SPRITZ

A CLASSIC AND TIMELESS COMBINATION OF CHAMPAGNE, APEROL AND SODA WATER. YOU'LL BE WELL VERSED IN ALL THINGS 1950'S AFTER SIPPING ON THIS UNUSUAL BUT POPULAR DELIGHT. GARNISHED WITH FRESH ORANGE AFTER A TINY SQUEEZE FOR THAT TIMELESS TANGY PUNCH.

\$18 THE TEQUILA SQUILA

HEAD STRAIGHT TO MEXICO WITH THIS BLEND OF TEQUILA, LIME, EGG WHITE AND OUR OWN SPECIAL SECRET INGREDIENT. THIS COCKTAIL IS A BLEND OF EXTREME FLAVOURS THAT PACK A PUNCH.

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 COURSE MENU. OR BOOK A SPACE IN OUR PUBLIC BAR FOR UP TO 40 STAND-UP GUESTS, ASK ABOUT OUR CANAPES MENU.



PASSWORD: ENJOYFREEWIFI

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