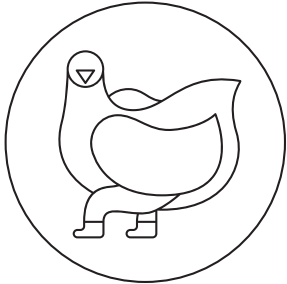


TINYS BANQUET (PER PERSON) MIN. OF 2 PEOPLE		54
SNACKS		
NATURAL OYSTERS. SAGE FLOWER VINEGAR. HOT SAUCE		4.5
SOURDOUGH FLATBREAD. TOGARASHI		9
ADD WHIPPED CHEESE		4
GARDEN CRUDITÉS. YUZU KOSHO. SUNFLOWER CREAM		13
RARE BEEF PASTRAMI. PICKLED ONIONS. DAIKON		15
DUCK LIVER PARFAIT. LEMON MYRTLE. PICKLED CHERRIES. BUCKWHEAT		18
SMOKED FISH. VERJUICE. PAPRIKA. CUCUMBER. PURSLANE		18
RAW BEEF. CURED EGG. OYSTER CREAM. POTATO CRISPS		17
MUSHROOM CIGAR. SCARMOZA. YOGHURT. CURRY LEAF		14
PORK SCHNITZEL. KOMBU. POTATO BAKE PUREE		11
VEGETABLES		
ICEBERG. LEMON OIL. GARDEN HERBS. APPLE		10
WOOD GRILLED LEEKS. SPRING ONION. LEMON BALM. HARISSA		13
ROAST PUMPKIN. BUTTERMILK RICOTTA. NASTURTIUM. HEMP		15
HAND CUT CHIPS. MALT VINEGAR MAYONNAISE		10

DINNER		FOOD	
		@TINYS PERTH	
R O T I S S E R I E		ROTISSERIE	
			
	LAMB SHOULDER. GRILLED BEETROOTS. SORREL. SHISO		38
	ROAST LILYDALE CHICKEN. NDUJA. BREAD SAUCE. DRIPPINGS POTATOES. LEAVES	H 30 W 52	
WOOD GRILL		DESSERT	
ZUCCHINI STICK. KOJI. GARDEN CHILLI	9	BURNT PLUM. ROSE GERANIUM CREME. DILL MERINGUE	12
VEAL TOUNGE. SHIMEJI. LIME	12	CHOCOLATE PARFAIT. MACADAMIA. SALTED CARAMEL. YUZU	13
FREMANTLE OCTOPUS. SOFRITO. ZUCCHINI. CHICKPEA	17	LYCHEE. COCONUT. AGAVE. LIME GRANITA	9
WHOLE PRAWNS. TAMARIND. CHILLI. SQUID INK	19	MAPLECOMB. LEMON	4
WHOLE BONELESS FISH. ZA'ATAR. CHERRY TOMATOES. BLACK SESAME	45	CHEESE. OUR ROOFTOP HONEY. SOURDOUGH	14/22/30
STIRLING RANGES RIBEYE. POTATO. WATTLESEED. CONFIT ONION. MUSTARD (SERVES 3 TO 4)	90		