



SCAN BARCODE
FOR INSTAGRAM

TINROOF

CAFE RESTAURANT

STARTERS

Polenta Chips (V) <i>Served with chilli aioli</i>	\$13.00
Bruschetta (V) <i>Toasted ciabatta topped with fresh tomatoes, basil and drizzled with balsamic glaze</i>	\$15.50
Oysters	
Natural	1/2 Doz \$22.00
Kilpatrick	Dozen \$38.00
	\$40.00
Housemade Dips (GFA) <i>(ask your waiter for today's selections) Served with a herb focaccia</i>	\$18.00
Loaded Wedges (GF) <i>Melted cheese, bacon, salsa and sour cream</i>	\$18.00
Prawns Skewers x5 (GF) <i>Served on a bed of roquette salad with honey, mustard dressing</i>	\$24.00
Hot Mixed Olives (V) <i>Panned tossed with garlic, chilli and olive oil with toasted ciabatta</i>	\$14.00
Caprese Salad (GF) (V) <i>Fresh tomatoes, fiore di latte cheese, fresh basil and olive oil</i>	\$18.00
Tasting Plate For Two <i>Hot olives, caprese, chorizo, polenta, calamari with ciabatta bread</i>	\$40.00
<i>+Additional Person</i>	+\$14.00

**TURN OVER FOR
FOCACCIAS,
PIZZAS, PASTA,
RISOTTOS
& DESSERTS**

MAINS

PLEASE ALSO SEE OUR SPECIALS
BOARD FOR FISH OF THE DAY
& STEAK OF THE DAY

Chicken Breast (GF) <i>Grilled chicken breast sitting on rosemary potatoes, topped with king prawns, avocado and a creamy garlic sauce</i>	\$34.00
Garlic Prawns (GF) <i>King prawns cooked in a creamy garlic sauce, served on rice</i>	\$37.00
Tempura Prawns <i>Tempura fried king prawns, served with chips and salad and sweet chilli mayo dipping sauce</i>	\$37.00
Veal Funghi (GFA) <i>Tender veal scallopini cooked with a creamy mushroom sauce served on mashed potato and mixed sautéed greens</i>	\$35.00
Fried Calamari (GFA) <i>Lightly floured and fried served with chips, salad and tartare sauce and salt and pepper spice</i>	\$28.00
Beef Burger <i>Homemade beef pattie with cheddar cheese, lettuce, tomato, bacon, egg, bbq sauce and chips</i>	\$22.00
Grilled Chicken Burger <i>Grilled chicken with spicy aioli, cheese, tomato, slaw Served with chips - add bacon +\$4.00</i>	\$24.00
Steak Sandwich <i>Minute steak, caramelized onion, bacon, lettuce, cheddar cheese, egg, ketchup and chips</i>	\$25.00
Veggie Burger <i>Vegetable pattie topped with lettuce, tomato, cheese and mayo served with chips</i>	\$20.00
Open Lamb Souvlaki <i>Open pita served with lamb skewers, lettuce, tomato, side of tzatziki, chips and salad</i>	\$33.00
Chicken Parma <i>Chicken schnitzel topped with cheese and your choice of Napoli sauce or Alla Panna sauce. Served with chips</i>	\$25.00/\$27.00
Quails (GF) <i>Wood-fired quails tossed with oil, garlic and chilli served on rosemary potatoes and salad</i>	\$37.00
Fish and Chips <i>Beer battered fish fillet, deep fried golden served with tartare, chips and salad</i>	\$30.00

SALADS

Caesar Salad (GFA) <i>Cos lettuce, bacon, croûtons and Parmesan shavings topped with poached egg and homemade caesar dressing</i>	\$18.00
<i>Add grilled chicken</i>	+\$11.00
<i>Add smoked salmon</i>	+\$11.00
Calamari (GF) <i>Mixed green salad topped with grilled calamari and sweet chilli balsamic dressing</i>	\$27.00
Salmon and Avocado Salad (GF) <i>Mixed green salad topped with smoked salmon and avocado drizzled with a sweet chilli vinaigrette</i>	\$27.00
Mediterranean Chicken Salad (GFA) <i>Mixed green salad with chickpeas, grilled chicken, pita chips and mint yogurt dressing</i>	\$27.00
Beef Salad (GF) <i>Mixed green salad topped with marinated beef strips, olives, sun dried tomatoes and cashews with a mustard, sweet chilli dressing</i>	\$27.00
Tinroof Chicken Salad (GF) <i>Mixed lettuce, grilled chicken, rosemary potatoes, roasted peppers, avocado topped with a balsamic mayo dressing</i>	\$30.00

SIDES

Mixed sautéed greens (GF) (V)	\$12.00
Garden salad (GF) (V)	\$8.00
Mashed potato (GF) (V)	\$8.00
Rocket, pear and parmesan salad (GF) (V)	\$10.00
Chips (GF) (V)	\$10.00
Rosemary potatoes (GF) (V)	\$9.00

MUNCHKIN MEALS

Penne Napoli or Carbonara	\$13.00
Nuggets and chips	\$13.00
Fish and chips	\$13.00
Calamari and chips	\$13.00
Steak and Chips	\$14.00

(GF) - Gluten Free (GFA) - Gluten Free Available (V) - Vegetarian



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WOOD-FIRED STYLE FOCACCIAS (GF + \$3.00)

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|---|---------|
| 1. Garlic and mozzarella | \$15.00 |
| 2. Pesto and herbs | \$14.00 |
| 3. Potato, mozzarella, garlic, onion and fresh rosemary | \$17.00 |
| 4. Prosciutto, pesto, mozzarella, fresh roquette | \$17.00 |

WOOD-FIRED PIZZAS OR CALZONE (GF + \$3.00)

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|---|---------|
| 1. Napoli, mozzarella & oregano | \$16.00 |
| 2. Napoli, mozzarella, smoked salmon, spanish onion & capers | \$24.00 |
| 3. Napoli, mozzarella, virginia ham, mushrooms & green olives | \$20.00 |
| 4. Napoli, mozzarella, virginia ham & pineapple | \$18.00 |
| 5. Napoli, mozzarella, hot salami, roasted peppers & chilli | \$20.00 |
| 6. Napoli, goats cheese, roasted peppers, pesto & prosciutto | \$22.00 |
| 7. Napoli, mozzarella, mushrooms, zucchini, roasted peppers, eggplant, onion & green olives | \$21.00 |
| 8. Napoli, mozzarella, virginia ham, bacon, chicken, hot salami & bbq sauce | \$25.00 |
| 9. Napoli, mozzarella, king prawns, scallops, calamari & garlic | \$27.00 |
| 10. Napoli, goats cheese, mushrooms, hot salami, bacon, green olives & pesto | \$23.00 |
| 11. Pumpkin, spinach, feta, pine nuts and sun dried tomatoes | \$24.00 |
| 12. Napoli, mozzarella, hot salami, tomato, parmesan, fresh roquette & pesto | \$22.00 |
| 13. Napoli, mozzarella, chicken, pineapple & bbq sauce | \$22.00 |
| 14. Napoli, mozzarella, spicy n'duja, broccoli and onion | \$24.00 |

DESSERTS

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| Apple Crumble
<i>Apples, sultanas and cinnamon cooked in a short pastry case,
Served with vanilla custard, crumble and ice-cream</i> | \$14.00 | Nutella Crepes
<i>Served with ice cream and strawberries</i> | \$17.50 |
| Dark Chocolate Pudding (GFA)
<i>Served with hot fudge sauce and ice-cream</i> | \$14.00 | Nutella Pizza or Calzone
<i>add ice cream</i> | \$17.50
+\$1.50 |
| Sticky Date Pudding
<i>Served with hot caramel sauce and ice-cream</i> | \$16.00 | Crème Brûlée | \$10.00 |
| Strawberry Crepes
<i>With a hot strawberry compote and ice-cream</i> | \$16.00 | Crema di Caffè | \$5.50 |
| Banana and Bailey's Crepes
<i>With Banana and Bailey's Syrup and ice-cream</i> | \$17.00 | Affogato
<i>espresso and ice cream</i> | \$7.00 |
| | | <i>Add a choice of liquor</i> | \$14.00 |

PASTAS

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| Spaghetti Marinara
<i>King prawns, scallops, mussels, calamari,
pipies tossed with fresh tomato, garlic and olive oil</i> | \$36.00 |
| Homemade Gnocchi (V)
<i>Mushrooms, spring onions, spinach in a creamy napoli sauce</i> | \$26.00 |
| Spaghetti Gamberi
<i>King prawns tossed with cherry tomatoes,
garlic, fresh chilli and olive oil</i> | \$32.00 |
| Penne Matriciana
<i>Sautéed bacon, onion, olives, fresh chilli and napoli sauce</i> | \$25.00 |
| Fettuccine Alla Panna
<i>Sautéed bacon & mushrooms in a cream sauce</i> | \$25.00 |
| Fettuccine Carbonara
<i>Creamy Sautéed bacon sauce</i> | \$24.00 |
| Spaghetti Bolognese
<i>Rich beef ragu</i> | \$24.00 |

For all Pasta Dishes, add **Gnocchi \$3.00**

RISOTTOS

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| Pollo Funghi
<i>Creamy chicken, mushroom and Parmesan risotto</i> | \$27.00 |
| Pumpkin (GF) (V)
<i>Creamy risotto with roast pumpkin, spinach and sun dried tomato</i> | \$26.00 |
| Primavera (GF) (V)
<i>Mushrooms, zucchini, roast peppers, grilled eggplant
and spinach in a napoli sauce</i> | \$27.00 |
| Genovese (GF)
<i>Hot salami, cream, pesto, spinach and sundried tomatoes</i> | \$26.00 |

FUNCTION ROOM AVAILABLE

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