

Tiger Baby

cocktails - whiskey - wine



prawn skewers

charcoal cooked, served on malabar style
coconut curry sauce
\$26 gfi/dfi

chicken skewers

buttermilk marinated + charcoal cooked
served with spicy gunpowder seasoning +
cucumber labneh
\$24 gfi

lamb kofta meatballs

housemade + served on romesco sauce
\$26 gfi/dfi/contains nuts

squid

olive oil, garlic, coriander, fresh chillies,
lemon, sriracha mayo (GFI/DFI)
\$22

slow cooked beef

slow cooked and smokey served with
crushed potato + port wine jus
\$26 gfi/dfi

hand cut agria chips

housemade tomato sauce
\$14 gfi/dfi
add brisket, cheese & smokey BBQ sauce
extra \$8

gfi - gluten free ingredients

dfi - dairy free ingredients

These menu items are prepared in a kitchen that has gluten and dairy
on premise.

Please order at the bar

A credit card will be held for any tabs

FROM THE KITCHEN