

Tiger Baby

cocktails - whiskey - wine



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| 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 |
| vegetarian bites | housemade buttermilk marinated soy mince + grilled, served with cucumber labneh
\$20 gfi/vegetarian/contains soy |
| 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