



### Opening Hours

Lunch: Fri & Sat 12.00pm til 2.30pm

Dinner: Tues – Sat 5.30pm til late

Ph: 5229 6953

email; [info@tuliprestaurant.com.au](mailto:info@tuliprestaurant.com.au)

### Chef's selection tasting menu

4 Courses (9 dishes over 4 courses includes dessert) \$90 per person

2 Courses (6 dishes over 2 courses) \$60 per person

Wine pairing on the 4 waved menu for \$80 per person

Add Dry aged Rib eye steak to your menu @\$40 per person

**Let us know your dietary concerns and Chef will design a menu to suit everyone**

### Chef's selection tasting menu example only

4 Courses (9 dishes over 4 courses includes dessert) \$90 per person

*Olives, Bread and cultured butter*

*Fresh shucked oyster, tomato vinegar, spring onion*

*Fresh crumpet, broad bean butter, trout roe*

*Cured salmon, kohlrabi, horseradish, apple, dill*

*Asparagus, black garlic, hay, wild garlic*

*Grilled sirloin, Broccolini, Capers*

*Kipfler potato, creme fraiche, chive*

*Bitter leaves, buttermilk, shallot, cured egg yolk*

*Chocolate, malted milk ice cream, puffed barley*

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*Grilled sirloin, Broccolini, Capers*

*Kipfler potato, creme fraiche, chive*

*Bitter leaves, buttermilk, shallot, cured egg yolk*

**Bookings can be made through our website or give us a call**

meat and eggs are free range

seafood is sustainable

vegetables from as close as possible