

MENU

FOOD

@TINYSPERTH

SMALL PLATES

NATURAL OYSTERS, GINGER VINEGAR, HOT SAUCE	\$4.5
MARINATED OLIVES	\$6
CHICKEN FAT FLATBREAD	\$10
MARKET CRUDO, A LA GRECQUE, KOHLRABI	\$19
CURED MEAT, PICKLES	\$14
CAVIAR WHIP, CRUDITES, CRISPS	\$16
CRISPY WHITEBAIT, SOS CILI MAYO	\$14
MUSHROOM CIGAR, SCAMORZA, YOGHURT, CURRY LEAF	\$16
WOOD GRILLED CLAMS, NAM JIM, JAMON CRUMB	\$18

LARGE PLATES

GRILLED EGGPLANT, BRAISED LENTILS, TAHINI	\$21
SCALLOP CONGEE, XO	\$23
MARKET FISH, BURNT LEEK, DASHI	\$33
ROTISSERIE CHICKEN 'KAPITAN' SAUCE, SPINACH RICE, MIXED LEAVES	\$36
	HALF \$58
	WHOLE \$58
PORK BELLY, AJO BLANCO, PERSIMMON	\$36
BEEF RUMP CAP, HAY BEETROOT, PICKLED SHIMEJI JUS	\$52

SIDES

CHARRED CORN, OLD CHICKEN SPICE BUTTER	\$14
NAPA CABBAGE STEAK, CORIANDER OIL, PICKLED CHILLI	\$15
COS SALAD, NUOC CHAM, HERBS	\$12
HAND CUT CHIPS, MALT VINEGAR MAYO	\$11

SWEET

MILO ICE CREAM, SAGO, COCONUT, ALMOND	\$10
GRILLED PINEAPPLE, LYCHEE SORBET, PANDAN GINGER SYRUP	\$12
BREAD & BUTTER PUDDING, CHANTILLY	\$12



LET US FEED YOU
TINYS BANQUET (PER PERSON)
MIN. OF 2 PEOPLE

\$60