

Pippin Took²

Cauliflower Veloute	22.
Duck Liver Parfait, Pear & Cassis Compote, Croutons	25.
Twice Baked Cheese Souffle	28.
Duck Spring Rolls, Dipping Sauce	21.
Eye Fillet of Beef, Steak Fries, Red Wine Jus	57.
Duck Confit, Paris Mash, Pickled Red Cabbage	48.
Beer battered Barramundi [Sea Farmed FNQ], Fries	42.
Carrot Timbale, Panko Cauliflower, Carrot Puree, Broccolini	43.
Wild Roquette, Pickled Pear, Parmesan Salad Steamed Vegetables Fries & Aioli	12.
Apple Tart, house made Vanilla Bean Ice Cream, Calvados Anglaise	19.
Baked Vanilla Custard, Caramel Crunch Pastry, Crème Anglaise, Craquelin	19.
Callebaut Chocolate Mousse, Rosé Persian Floss	19.
Pink Champagne Poached Pear, Lemon Sorbet	19.
Plunger Coffee & Teas [see back of menu for descriptions]	6.
Hot Chocolate	7.
Perrier Sparkling Water [Natural] 750ml. [French]	13.
SanPellegrino Sparkling Limonata [Italian]	6.
SanPellegrino Sparkling Aranciata Rossa [Italian Blood Orange]	6.
Bickfords Ginger Beer Schweppes Lemon Lime & Bitters	5.
Schweppes Lemonade Pepsi	4.
Corkage per person	5.

A minimum of \$70 per person Friday and Saturday Dinner

We accept Mastercard | Visa | American Express | Diners. One bill per table

21 – 23 SOUTHPORT AVENUE. TAMBORINE MOUNTAIN. QLD. 4272

Reservations | 0402 900 110

Email | info.pippintook@gmail.com Website | <https://www.pippintook.com.au>

We are unable to guarantee completely allergy-free meals due to the potential traces of ingredients in the working environment

Pippin Took²

Japanese Cherry :

A very rough cut leaf, flavoured with wild cherry. Its delicate cherry flavour with a fresh apple and berry notes is nicely balanced with the crisp flavours of green tea.

China Pal Mu Tan White Tea:

A classic rare white teas from the Fujian Province of China, prized for its mild flavour and low astringency and savory finish. Honeydew and jasmine like perfume. Plucked before the buds open.

Dublin Cream:

A Baileys Cream style tea. This unique tea is a balanced blend of Ceylon Black Tea, whole roasted coffee beans and jasmine petals. These natural ingredients combine to create a great coffee cream flavour.

French Earl Grey:

Exotic blend of black tea, blossoms & petals with a fruity bergamot taste. Contains: Black tea, hibiscus flowers, flavour, sunflower petals, rose petals & mallow blossoms.

Ceylon BOP (Lovers Leap) :

An estate (Lovers Leap) tea, high grown from the Nuwara Eliya area with a soft and high aromatic flavour. BOP is Broken Orange Pekoe.

Lemongrass & Ginger:

A blend from the Citronella plant and shaved Ginger, this tea cups a very ginger pale light green liquor colour. The ginger is warm and fragrant and the lemongrass provides fresh nippy characteristics.

Jasmine Flowers:

Said to have mild sedative qualities. Can be drunk before or after dining to prevent nervous digestion.

Darjeeling:

Grown in the foothills of the Himalayas, referred to as the Champagne of teas. Clean, light in colour with a light muscatel aftertaste.

English Breakfast:

A classic English Breakfast blend comprising of North Assam, South Indian, East African and Ceylon teas.

Strawberries and Cream Tea:

Strawberry & Cream flavoured fruit infusion containing hibiscus petals, sweet blackberry leaves, strawberry slices, orange peel, flavouring and rosehip.

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