

# BAR MENU

<b>Smoked Almonds</b>	6
<b>Alto Olives</b> (V, GF)	12
<b>Sonoma Sourdough</b>   Cultured Butter (GFO)	8
<b>Sydney Rock Oysters</b>   Champagne Mignonette (DF, GF)	6.5 (ea) 32 (6)
<b>Calabrian White Anchovies</b> (GF)	16
<b>Burrata</b>   Tomato Salad, Verjus (GF, V)	22
<b>Antipasti (Serves 2)</b>   3 Salumi, 3 Cheese, Pickled Veg & Italian Crispbread (GFO)	42
<b>Ocean Trout Crudo</b>   Compressed Cucumber, Grapefruit, Creme Fraiche (GF)	24
<b>Zucchini</b>   Goats Curd, Zucchini Flower, Hazelnut, Chilli Oil (GF, V)	23
<b>Grilled W.A Octopus</b>   Romesco, Pine Nuts, Lemon (GF)	24
<b>Prosciutto</b>   18mth San Daniele & Cornichons (GF)	22
<b>Steak Sandwich</b>   Jacks Creek mb3+, Caramelised Onion, Provolone, Rocket, Artichoke, Roasted Capsicum & Rosemary Salted Fries	34
<b>Cheeseburger</b>   Cheeseburger Wagyu Beef Patty, American Mustard, Tomato Sauce, Red Onion, Cheese, Dill Pickles & Shoestring Fries	28
<b>Lobster Roll</b>   Marie Rose, Chives, Paprika Chips	26
<b>250gm Jack's Creek Rump Cap</b>   Shoestring Fries & Café De Paris (GF)	39
<b>Mushroom Orecchiette</b>   Mixed Mushroom, Truffle, Roasted Hazelnut (V)	34
<b>Beer Battered Flathead</b>   Shoestring Fries, Lemon & House-Made Tartare	34
<b>Roasted Pear &amp; Rocket Salad</b>   Aged Parmesan, Balsamic & EVOO (V, GF)	15
<b>Butter Lettuce Salad</b>   Kumato Tomato, Feta, Cucumber, Roasted Beetroot, Focaccia & Lemon Vinaigrette (V)	19
<b>Shoestring Fries</b>   Rosemary & Sea Salt (V, GF)	12

THE  
**Tilbury**

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Sundays incur a 10% surcharge & Public Holidays 15% surcharge. All credit cards payments incur a surcharge.