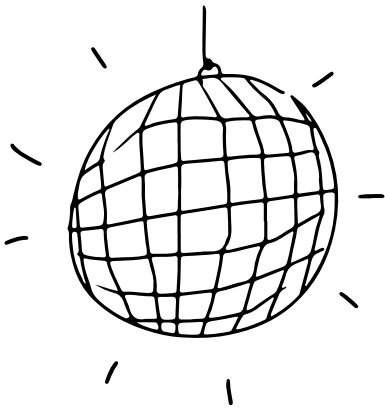
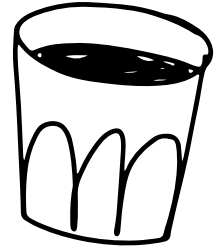


THE
Tilbury

THE BAR MENU



WHAT'S ON



Mini Marg

\$10 for Classic or Spicy Margarita
All Day, Monday - Thursday

Happy Hour

\$7 Select Beer & Wine
4 PM - 6 PM, Monday - Friday

Margarita Fridays

\$15 Classic or Weekly Special Margarita
4 PM - 8 PM

Spritz Sunday

\$12 Aperol Spritz (Aperol, Prosecco, Soda, Orange)
\$12 Lemon Myrtle Spritz (Limoncello, Lemon Myrtle, Grapefruit, Prosecco, Soda)
All Day

Entertainment

DJ's
Friday - Sunday



A 10% surcharge applies to the price of all items on Sundays and 15% on Public Holidays.

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish & gluten, we cannot guarantee that our food will be allergen free.

FOOD MENU

Alto Olives (GF, V)	12
Sonoma Sourdough Cultured Butter (GFO)	8
East 33 Sydney Rock Oysters, Merimbula Champagne Mignonette (DF)	7 each
Shoestring Fries Nori Sea Salt (V, GF)	12
Calabrian White Anchovies (GF)	16
Burrata Tomato Salad, Verjus (GF, V)	22
Antipasti (Serves 2) 3 Salumi, 3 Cheese, Pickled Veg & Italian Crispbread (GFO)	42
Zucchini Goats Curd, Zucchini Flower, Hazelnut, Chilli Oil (GF,V)	23
Grilled W.A Octopus Romesco, Pine Nuts, Lemon (GF)	24
Bucket of Tiger Prawns Cos Lettuce, Seafood Sauce, Lemon (GF)	25
Prosciutto 18mth San Daniele, Cornichons (GF)	22
South Australia Kingfish Crudo Colatura Di Alici, Grape, Red Radish, Finger Lime (GF)	24
Marinated Chicken Skewers (3pc) Chipotle Mayo	20
Steak Sandwich Jacks Creek mb3+, Caramelised Onion, Provolone, Rocket, Artichoke, Roasted Capsicum & Nori Sea Salt Shoestring Fries	34
Cheeseburger Wagyu Beef Patty, American Mustard, Tomato Sauce, Red Onion, Cheese, Dill Pickle & Nori Sea Salt Shoestring Fries	28
Prawn Roll Marie Rose, Chive, Paprika Chips	26
250gm Jack's Creek Rump Cap Nori Sea Salt Shoestring Fries, Cafe De Paris (GF)	39
Beer Battered Flathead Nori Sea Salt Shoestring Fries, Lemon, House-Made Tartare	34
Mushroom Orecchiette Mixed Mushroom, Truffle, Roasted Hazelnut (V)	34
Pappardelle Beef Shin Ragù, Parmesan, Pangrattato	34
Butter Lettuce Salad Kumato Tomato, Feta, Cucumber, Roasted Beetroot, Crouton, Lemon Vinaigrette (V)	19
Strawberries & Cream Meringue Kisses, Tawny Glazed Strawberries, Whipped Cream, Caramel	15

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HOUSE COCKTAILS

Don Julio Margarita	22
Don Julio Blanco Tequila, Orange, Lime, Agave, Salt <i>Dry, Bright, Crisp</i>	
Mandarin & Chipotle Margarita	23
Blanco Tequila, Espadin Mezcal, Mandarin, Lime, Chipotle Agave, Chipotle & Lime Salt <i>Smoky, Floral, Bright</i>	
Spicy Margarita Verde	22
Jalapeno Infused Blanco Tequila, Poblano Chili Liqueur, Lime, Agave, Chipotle & Lime Salt <i>Zesty, Herbal, Fresh</i>	
Miso Tasty	22
Blanco Tequila, Espadin Mezcal, Watermelon, Lime, Shiro Miso, Nori Salt <i>Fresh, Cooling, Crushable</i>	
Lemon Myrtle Spritz	20
Limoncello, Lemon Myrtle, Grapefruit, Prosecco, Fizz <i>Zippy, Bubbly, Crushable</i>	
Aperol Spritz	20
Aperol, Prosecco, Fizz, Orange <i>Bright, Bubbly, Refreshing</i>	
Hendricks Lamar	21
Hendricks Gin, Aperol, Charred Pineapple, Prosecco, Chai <i>Fresh, Bubbly, Tropical</i>	
Mac Old Fashioned	23
Don Julio Anejo Tequila, Coconut-Infused Appleton Estate Rum, Brookies Macadamia Liqueur, Verjus, Cacao Bitters <i>Tropical, Rich, Complex</i>	
Espresso Martini	22
Ketel One Vodka, Mr Black Coffee Liqueur, Chocolate, Espresso, Black Walnut, Shaved Nutmeg <i>Smooth, Complex, Dangerous</i>	
Negroni	23
Tanqueray Gin, House Vermouth Mix, Campari, Orange <i>Velvety, Bitter, Herbal</i>	

NON-ALCOHOLIC COCKTAILS

Miso Healthy

Watermelon Juice, Lime Juice, Shiro Miso, Agave, Nori **Salt**

Fresh, Cooling, Crushable

16

Charred Pineapple Spritz

Charred Agave, Charred Pineapple, Cinamon, Clove, Citrus, Fizz

Bubbly, Zippy, Bright

16

Mediterranean Spritz

Sammy Piquant Jetsetter Aperitif, Fever Tree Mediterranean Tonic, Mandarin, Verjus

Bubbly, Zesty, Herbal

16

MIXERS & BEERS

PREMIUM MIXERS

Fever Tree Mediterranean Tonic	6
Coca-Cola 330ml Glass Bottle	7
Coca-Cola Diet 330ml Glass Bottle	7
Antipodes Still Water - 500ML/1L	8/12
Antipodes Sparkling Water - 500ML/1L	8/12

BOTTLED & CANNED BEERS

Corona	12
Balter Cerveza	12
Young Henry's Hazy Pale Ale	14
Two Bays Gluten Free Pale Ale	14
Cascade Premium Light	9.5
Peroni 0%	10
Heaps Normal XPA 0.5%	10

WINE LIST

BUBBLES

		GLS	BTL
Veuve Clicquot Yellow Label Brut	Reims, FR	35	190
Da Luca Prosecco	Veneto, IT	12	70
Veuve J.S. Bouquet Blanc De Blancs	Bourgogne, FR		80
Moet & Chandon 'Imperial' Brut	Epernay, FR		170

ROSÉ

		GLS	250ML	BTL
Zilzie 'BTW' Rosé	Murray-Darling, VIC	10	16	50
Chateau Saint Martin 'Carpe Horam' Grenache, Cinsault, Shiraz	Provence, FR	15	25	75
Chateau Minuty 'M' Grenache, Cinsault, Shiraz	Provence, FR			100
Eminence 'Baritone' Pinot Noir Rosé	Whitland Plateau, VIC			110

WINE LIST

WHITE

		GLS	250ML	BTL
Zilzie 'BTW' Pinot Grigio	Murray-Darling, VIC	10	16	50
Cesari Pinot Grigio	Veneto, IT	14	23	65
Moments Of Clarity Riesling	Eden Valley, SA	14	23	65
Yarrowood Sauvignon Blanc	Yarra Valley, VIC	14	23	65
Briar Ridge "The Squire" Chardonnay	Hunter Valley, NSW	15	25	70
Cannonball Chardonnay	Sonoma, USA	19	31	90
Gustave Lorentz Riesling	Alsace, FR			85
Clouston & Co Sauvignon Blanc	Marlborough, NZ			75
Patrick Sullivan Chardonnay	Mount Gambier, SA			85
Stéphane Brocard 'Closierie des Alisiers' Chablis	Burgundy, FR			160

WINE LIST

RED

		GLS	250ML	BTL
Zilzie 'BTW' Shiraz	Murray-Darling, VIC	10	16	50
Nova Vita 'The Lure' Pinot Noir	Adelaide Hills, SA	14	23	65
Teusner 'The G' (chilled upon request) Grenache	Barossa Valley, SA	16	26	75
I Lauri 'Salto' Sangiovese	Abruzzo, IT	15	25	70
Howard Park 'Miamup' Cabernet Sauvignon	Wilyabrup, WA	16	26	75
Howard Park 'Flint Rock' Shiraz	Mount Barker, WA	16	26	75
William Downie 'Cathedral' Pinot Noir	Peninsular, VIC			95
Pico Maccario 'Lavignone' Barbera D'Asti	Asti, IT			90
Chevalier de La Gardie Cuvée Rouge Minervois Grenache, Shiraz, Carignan	Languedoc-Roussillon, FR			90
Babo Chianti, Sangiovese	Tuscany, IT			85

Host Your Next Event at Tilbury Hotel Woolloomooloo &
Enjoy a Free Grazing Board!

Planning a special event? Book with us this March & April for 30+ guests and we'll treat you to a delicious FREE grazing board!

Bookings for 30+ guests Valid for events from February to October 2025
Free grazing board included with your booking

To claim your grazing board, simply email info@tilburyhotel.com.au
Starts March 1st – Don't miss out!

THE
Tilbury



