

# THE Tilbury

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
Mac & Cheese Arancini   Arrabbitata, Truffle Aioli (5pcs)	18
Crispy Polenta Sticks   Gorgonzola, Mixed Mushroom	22
Calabrian White Anchovies (GF)	16
Burrata   Tomato Salad, Verjus (GF, V)	22
Antipasti   3 Salumi, 3 Cheese, Pickled Veg & Italian Crispbread (Serves 2, GFO)	42
Zucchini   Goats Curd, Zucchini Flower, Hazelnut, Chilli Oil (GF,V)	23
Grilled W.A Octopus   Romesco, Pine Nuts, Lemon (GF)	24
South Australia Kingfish Crudo   Colatura Di Alici, Grape, Red Radish, Finger Lime (GF)	24
Bucket of Tiger Prawns   Cos Lettuce, Seafood Sauce, Lemon (GF)	25
Prosciutto   18mth San Daniele, Cornichons (GF)	22
250gm Jack's Creek Rump Cap   Nori Sea Salt Shoestring Fries, Cafe De Paris (GF)	39
250gm Jack's Creek Eye Fillet MBS2+   Smashed Chat Potato, Jus (DF, GF)	59
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 Ragu, Parmesan, Pangrattato	34
Cloisses Aman Cava   Jamon   Steamed Clam, White Wine and Jamon, Sourdough Bread	38
Fillet of Snapper En Papillote   Snapper Fills, Veloute, Potato, Mushroom, Tomato, Chives	38
Roasted Pear & Rocket Salad   Aged Parmesan, Balsamic, EVOO (GF, V)	15
Butter Lettuce Salad   Kumato Tomato, Feta, Cucumber, Roasted Beetroot, Crouton, Lemon Vinaigrette (V)	19
Smashed Chat Potatoes   Roasted Garlic, Herbs (V, GF)	13
Green Beans   Eschalot (V,GF)	10