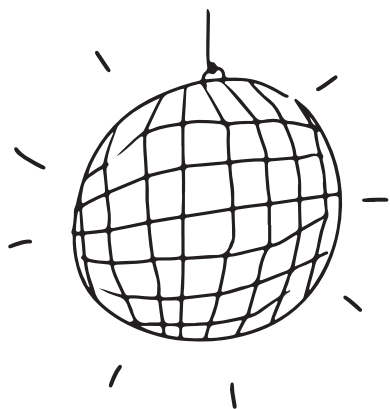


THE  
**Tilbury**

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. Whilst reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



## FOOD MENU

<b>Alto Olives</b> (GF, V)	12
<b>Sonoma Sourdough</b>   Cultured Butter (GFO)	8
<b>East 33 Sydney Rock Oysters, Merimbula</b>   Champagne Mignonette (DF)	7 each
<b>Shoestring Fries</b>   Nori Sea Salt (V, GF)	12
<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>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>Bucket of Tiger Prawns</b>   Cos Lettuce, Seafood Sauce, Lemon (GF)	25
<b>Prosciutto</b>   18mth San Daniele, Cornichons (GF)	22
<b>South Australia Kingfish Crudo</b>   Colatura Di Alici, Grape, Red Radish, Finger Lime (GF)	24
<b>Marinated Chicken Skewers (3pc)</b>   Chipotle Mayo	20
<b>Steak Sandwich</b>   Jacks Creek mb3+, Caramelised Onion, Provolone, Rocket, Artichoke, Roasted Capsicum & Nori Sea Salt Shoestring Fries	34
<b>Cheeseburger</b>   Wagyu Beef Patty, American Mustard, Tomato Sauce, Red Onion, Cheese, Dill Pickle & Nori Sea Salt Shoestring Fries	28
<b>Prawn Roll</b>   Marie Rose, Chive, Paprika Chips	26
<b>250gm Jack's Creek Rump Cap</b>   Nori Sea Salt Shoestring Fries, Cafe De Paris (GF)	39
<b>Beer Battered Flathead</b>   Nori Sea Salt Shoestring Fries, Lemon, House-Made Tartare	34
<b>Mushroom Orecchiette</b>   Mixed Mushroom, Truffle, Roasted Hazelnut (V)	34
<b>Pappardelle</b>   Beef Shin Ragu, Parmesan, Pangrattato Butter Lettuce Salad, Kumato Tomato, Feta, Cucumber, Roasted Beetroot, Crouton, Lemon Vinaigrette (V)	34
<b>Strawberries &amp; Cream</b>   Meringue Kisses, Tawny Glazed Strawberries, Whipped Cream, Caramel	19

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# COCKTAILS

## HOUSE COCKTAILS

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

## COCKTAILS

### 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

All credit card payments incur a surcharge. 10% surcharge on Sundays & 15% surcharge on public holidays.

## WINE LIST

### BUBBLES

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

### ROSÉ

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

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## WINE LIST

### WHITE

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

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## WINE LIST

### RED

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

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THE  
**Tilbury**



