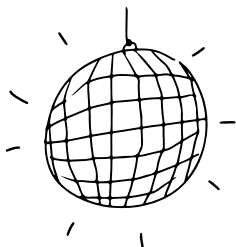


THE
Tilbury

THE BAR MENU



WHAT'S ON



HAPPY HOUR

\$7 Select Beer & Wine

Monday – Friday, 4 PM – 6 PM

TUESDAYS

All pastas served with a complimentary glass of wine

\$30 Pasta of the Month – includes a complimentary glass of wine

All Day

MARGARITA FRIDAYS

\$15 Classic or Weekly Special Margarita

4 PM – 8 PM

DJs spinning all night

SATURDAYS

DJs all afternoon 'til late

SUNDAY

\$12 Aperol Spritz

\$12 Lemon Myrtle Spritz

\$20 Roast Beef Rolls – Public Bar

\$42 Traditional Roast – Dining Room

Available until sold out

Live music from 3 PM



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.

SMALL PLATE

House Roasted Spicy Nuts (GF,V)	9
House Mix Sicilian Olives Chilli, Rosemary, Lemon (DF,GF,V)	12
Shoestring Fries Nori Sea Salt (GF,DF,V)	12
Caesar Salad Romaine, Calabrian White Anchovies, Sourdough Crouton, Medley Tomato, Grana Padano (Add Chicken +\$8)	23
Sydney Rock Oyster (East33,Merimbula) Champagne Mignonette (GF,DF)	7 each
Marinated Beef Skewers (2pc) Greek Tzatziki, Shredded Iceberg, Tomato, Grilled Pita Bread (GF)	27
Tempura Prawn Tortillas (3pc) Pineapple, Mint, Coriander Salsa & Sriracha Aioli (DF)	21

TWO HANDS

Royal Red Prawn Roll Marie Rose Sauce, Chive, Smoked Paprika Potato Crisps, Lemon	26
Cheese Burger Wagyu Beef Patty, House Burger Sauce, American Cheese, Pickle, Nori Salt Fries	28
Steak Sandwich Jack's Creek Mb3+, Caramelized Onion, Provolone, Rocket, Artichoke, Roasted Capsicum, Nori Salt Fries	34

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GF – Gluten-Free | GFO – Gluten-Free Option Available | DF – Dairy-Free | V – Vegetarian

HOUSE COCKTAILS

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

NON-ALCOHOLIC COCKTAILS

Miso Healthy	16
Watermelon Juice, Lime Juice, Shiro Miso, Agave, Nori Salt <i>Fresh, Cooling, Crushable</i>	
Charred Pineapple Spritz	16
Charred Agave, Charred Pineapple, Cinamon, Clove, Citrus, Fizz <i>Bubbly, Zippy, Bright</i>	
Mediterranean Spritz	16
Sammy Piquant Jetsetter Aperitif, Fever Tree Mediterranean Tonic, Mandarin, Verjus <i>Bubbly, Zesty, Herbal</i>	

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 1L	12
Antipodes Sparkling Water 1L	12

BOTTLED & CANNED BEERS

Corona	12
Mountain Culture 'Cult' IPA	15
Yullis 'Margot' Dry Apple Cider	12
Fellr Watermelon Seltzer	12
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	12	20	60
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	12	20	60
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
Via Barossa Chardonnay	Rias Baixas, ES			120
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
Briar Ridge 'Terra Rossa' Malbec	Hunter Valley, NSW			75
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



