

THE
Tilbury
Dining Room

STARTER

Grilled Artisan Sourdough Whipped Cultured Butter (GFO,V)	8
House Mix Sicilian Olives Chilli, Rosemary, Lemon (GF,DF,V)	12
Sydney Rock Oyster (East33 Merimbula), Champagne Mignonette (GF,DF)	7ea
Kilpatrick Oyster (East33 Merimbula), Maple-Cured Bacon, House Kilpatrick Sauce (GF,DF)	10ea
Crispy Polenta Sticks Gorgonzola Fondue, Seasonal Mushrooms, Spinach (GF,V)	22
Burrata Heirloom Tomato Salad, Verjus, Basil Pesto, Bronze Fennel, Pane Carasau (V)	22
Artisan Cured Meat 18-Month Prosciutto, Coppa, Bresaola, Guindilla Pepper, Italian Crisp Bread (GFO)	28
Grilled Octopus (WA), Roasted Almond Romesco, Lemon (GF,DF)	24
Kingfish Crudo (SA), Colatura di Alici, Grapes, Red Radish, Finger Lime (GF)	25
Stracciatella Fig, Hazelnut, Vino Cotto, Basil (V)	28
Charr Grilled King Prawns (Yamba, NSW), Garlic Butter, Chilli, Chive (GF)	27

MAINS

Pappardelle Duck Ragù (Harden, NSW), Parmigiano Reggiano	34
Squid Ink Spaghetti Blue Swimmer Crab (Shark Bay, WA), Chilli, Preserved Lemon, Salmon Roe, Pangrattato	45
Conchiglie Zucchini, Eggplant, Sugo, Basil (V)	34
Risotto di Mare Royal Red Prawns, Loligo Calamari, South Ocean Mussels, Lobster Bisque (GF)	43
Snapper en Papillote (Goldband, WA) Arrabbiata, Fennel, Olives, Anchovies, Fregola Sarda (DF)	40
Lemon Chicken Verbena Chicken Breast (Bannockburn, VIC), Green Pea, Roasted Cauliflower, Sorrel (GF)	40
Black Angus Sirloin 250g (Riverina, NSW), 150 Days Grain Fed, MB 3+ (GF)	42
Wagyu Eye Fillet 180g (Jack's Creek, NSW), 180 Days Grain Fed, MB 5+ (GF)	45
Wagyu Eye Fillet 250g (Jack's Creek, NSW), 180 Days Grain Fed, MB 5+ (GF)	59
Lamb Back Strap 250g Free Range (TAS) (GF)	48
Our steak is served with duck fat hand-cut chips confit, Café de Paris butter, lemon and house-made red wine jus.	

SIDES

Duck Fat Confit Hand-Cut Chips Dill Aioli, Grana Padano (GF)	16
Cauliflower Gratin Provolone, Grana Padano, Horseradish, Pangrattato (V)	16
Brassica Broccoli, Cauliflower, Brussels Sprouts, Onion, Garlic, Golden Raisin (GF,DF,V)	16
Caesar Salad Romaine, Calabrian White Anchovies, Sourdough Crouton, Medley Tomato, Grana Padano (GF)	13

Wednesday – Sunday 12 – 3pm | Wednesday – Saturday 6 – 9pm

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.

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

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