

THE
Tilbury
Dining Room

SHARED SET MENU
\$85 PER PERSON

ENTREE

Grilled Artisan sourdough | Whipped Cultured Butter (GFO,V)

South Australian Kingfish Crudo | Colatura di alici,
Grapes, Red radish, Finger lime (GF, DF)

Stracciatella | Fig, Hazelnut, Vino Cotto, Basil (V)

MAIN

Chicken Lemon Verbena | Bannockburn Chicken Breast, Green
Pea, Roasted Cauliflower, Sorrel (GF)

**Riverina Black Angus Sirloin Fillet, 150 Days Grain Fed
Marble Score 3+, QLD** | Handed-cut Chips in Duck Fat, Café
de Paris Butter, Lemon, House Red wine jus (GF)

DESSERT

Gelato | Choice of: Vanilla, Chocolate, Pistachio, Macadamia

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% on Public Holidays.

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