

THE
Tilbury
Dining Room

SHARED SET MENU
\$85PER 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

Pan Seared W.A Goldband Snapper | Arrabbiata, Fennel,
Olives, Anchovies, Fregola Sarda (DF)

**Riverina Black Angus Sirloin Fillet, 150 Days Grain
Fed Marble Score 3+, QLD** | Café de Paris Butter, House
Red wine Jus, Brassica (GF)

SIDE

Leaf Salad Butter | lettuce, Chardonay vinaigrette (GF,DF, V)

Duck Fat Confit Hand-Cut Chips | Dill Aioli, Grana
Padano (GF, V)

DESSERT

Sticky Date Pudding | Caramelized Condensed Milk,
Pistachio (V)

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