

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)

**Burrata** | Heirloom Tomato Salad, Verjus, Basil Pesto,  
Bronze Fennel, Pane Carasau (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