

what's on

HAPPY HOUR

\$7 Selected Beer & Wine

Monday-Friday 4pm-6pm

PASTA & WINE TUESDAYS

All pastas served with a complimentary glass of wine

\$30 Pasta of the Month served with a complimentary glass of wine

Lunch and Dinner in The Dining Room

MARGARITA FRIDAYS

\$15 Classic and Spicy Margaritas

4pm-8pm

DJs from 4pm

SATURDAY

DJs from 3pm

SUNDAY SPRITZ

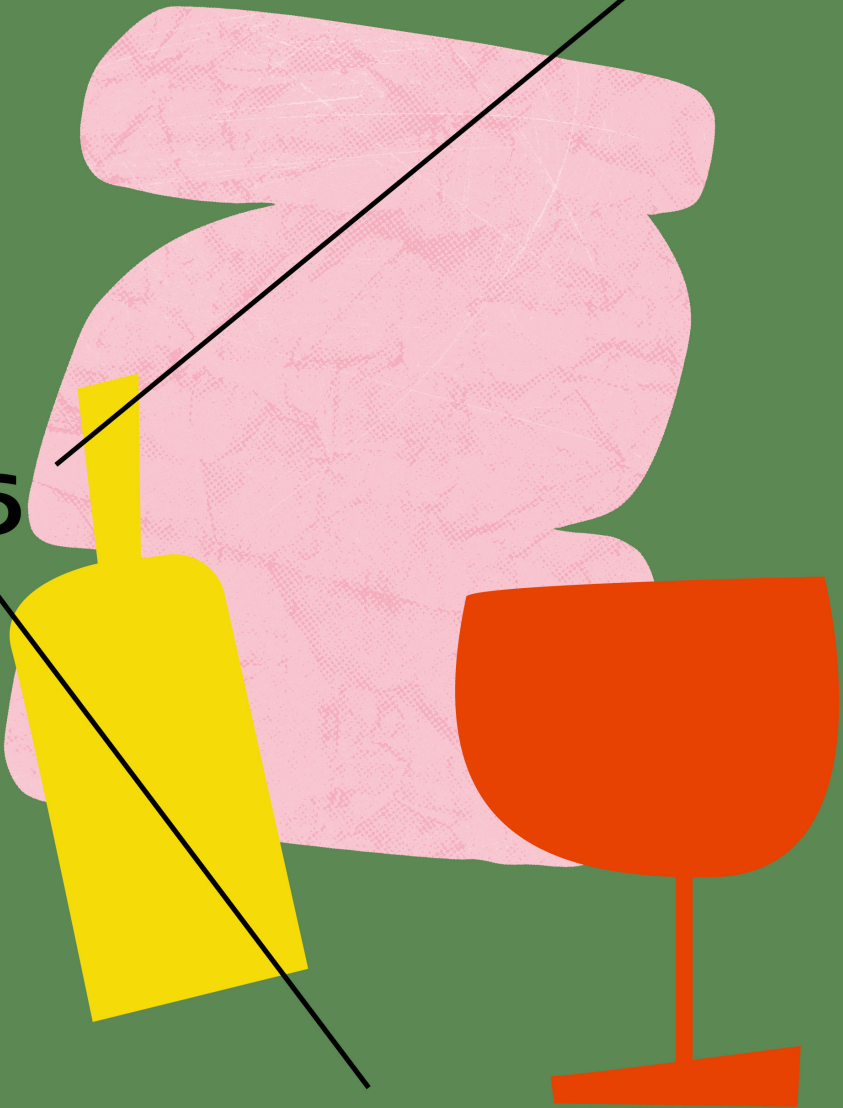
\$12 Aperol Spritz and Lemon Myrtle Spritz all day

DJs from 2pm

what's on

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THE
Tilbury

BAR BITES

small plates

SYDNEY ROCK OYSTER (East33, Merimbula) champagne mignonette (GF, DF)	7 each
HOUSE ROASTED SPICY NUTS (GF, V)	9
HOUSE MIX SICILIAN OLIVES chilli, rosemary, orange (GF, DF, V)	14
SHOESTRING FRIES nori sea salt (GF, DF, V)	14
CRISPY CALAMARI & PRAWNS flash fried served with lemon & saffron aioli (DF)	26
PANKO ZUCCHINI FLOWER (2pc) herb ricotta, chilli, basil aioli, honey comb (V)	18
TURMERIC CHICKEN SKEWERS (2pc) carrot purée, mixed leaves, red onion, charred flatbread	22
HIBACHI-GRILLED HALLOUMI SKEWER cyprianna halloumi, chilli honey, sesame seeds, lemon (GF)	20
PAPRIKA PRAWN TORTILLAS (3pc) grilled prawns, avocado, coriander, tomato, jalapeño (DF)	24
DELI PLATE mortadella, coppa, whipped ricotta, thyme honey, marinated olive, pate de champagne terrine, guindilla pepper, grilled sourdough (GFO)	36

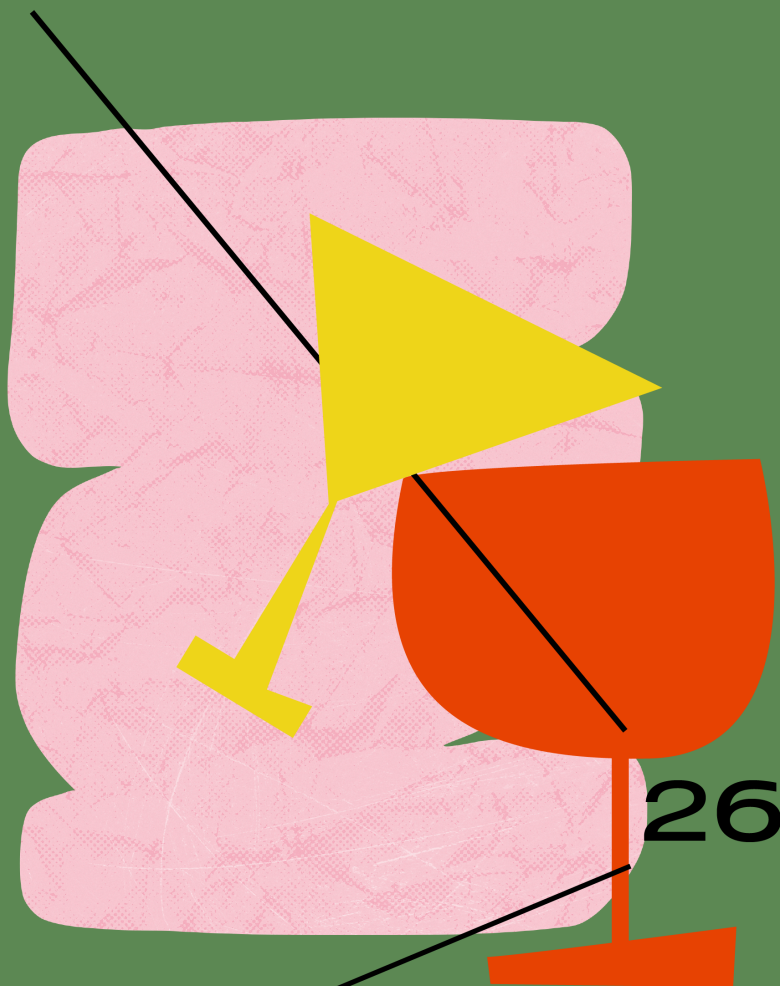
two hands

CRAB & LOBSTER SLIDERS (2pc) blue swimmer crab, lobster, lemon aioli, chives, salmon roe, toasted brioche	23
CHEESE BURGER wagyu beef, house burger sauce, american cheese, zuni pickle, nori salt fries	28
CHICKEN PANINI crispy chicken schnitzel, calabrian chilli mayo, pesto, rocket, grated parmesan	28
STEAK FRITES 200g true north rump MB2+, nori salt fries, café de Paris butter	30

dessert

CINNAMON SUGAR CHURROS (V) (3pc) chocolate dip	15
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DRINKS

THE
Tilbury

cocktails

CLASSIC MARGARITA Dry, Bright, Crisp Orendain Blanco Tequila, Manly Spirits Mandarin Triple Sec, Lime, Agave, Salt	22
MANDARIN & CHIPOTLE MARGARITA Smoky, Floral, Bright Blanco Tequila, Espadin Mezcal, Mandarin, Lime, Chipotle Agave, Chipotle & Lime Salt	23
SPICY MARGARITA VERDE Zesty, Herbal, Fresh Jalapeno Infused Blanco Tequila, Poblano Chili Liqueur, Lime, Agave, Chipotle & Lime Salt	23
RHUBARB PALOMA (ON TAP) Refreshing, Rich, Zesty Orendain Blanco Tequila, Rhubi Aperitif, Lime, Grapefruit Soda	20
LEMON MYRTLE SPRITZ Zippy, Bubbly, Crushable Limoncello, Lemon Myrtle, Grapefruit, Prosecco	20
APEROL SPRITZ Bright, Bubbly, Refreshing Aperol, Prosecco, Fizz, Orange	20
MAC OLD FASHIONED Tropical, Rich, Complex Don Julio Anejo Tequila, Coconut-Infused Appleton Estate Rum Brookies Macadamia Liqueur, Verjus, Cacao Bitters	23
ESPRESSO MARTINI Smooth, Complex, Dangerous Ketel One Vodka, Mr Black Coffee Liqueur, Chocolate, Espresso, Black Walnut, Shaved Nutmeg	22
NEGRONI Velvety, Bitter, Herbal Tanqueray Gin, House Vermouth Mix, Campari, Orange	23
PASSIONFRUIT FIZZ Zippy, Bubbly, Smoky Blanco Tequila, Espadin Mezcal, Lemon Myrtle Cordial, Passionfruit, Fizz, Nori Salt	22

bubbles

G.H. MUMM ‘CORDON ROUGE’ REIMS, FR	30	175
TYRELLS ‘MOORE’S CREEK’ BRUT Hunter Valley, NSW	12	56
MERCER WINES PROSECCO Hilltops, NSW	13	64
DELINQUENTE ‘TUFF NUT’ PET NAT Riverlands, SA		65
MUMM ‘MARLBOROUGH BRUT PRESTIGE’ MARLBOROUGH, NZ		110

white

TYRELLS ‘MOORE’S CREEK’ SAUV. BLANC Central Ranges, NSW	12	55
INVINITI SAUVIGNON BLANC Marlborough, NZ		63
GREYWACKE SAUVIGNON BLANC Marlborough, NZ		88
NASHDALE LANE RIESLING Orange, NSW	14	66
GUSTAVE LORENTZ RESERVE RIESLING Alsace, FR		85
VINDEN ‘THE HEADCASE’ SEMILLON Hunter Valley, NSW		75
MERCER WINES PINOT GRIGIO Orange, NSW	14	66
PUNT ROAD PINOT GRIS Yarra Valley, NSW		70
TYRELLS CHARDONNAY Hunter Valley	14	66
ALAIN GEOFFREY ‘PETIT CHABLIS’ CHARDONNAY Chablis, FR		94

rose/skins/chilled reds

GILBERT ROSE Mudgee, NSW	12	55
CHANTE PROVENCE Cote De Provence, FR	16	75
CHATEAU SAINT MARTIN 'COLETTE' Cote de Provence, FR		90
DAS JUICE 'MACERATION' McLaren Vale, SA	15	68
FIN CHILLED RED Yarra Valley, VIC	16	78

red

AIRLIE BANK PINOT NOIR Yarra Valley, VIC	13	63
MOKO HILLS PINOT NOIR Central Otago, NZ		110
HITHER & YON 'SAND ROAD' GRENACHE McLaren Vale, SA	14	66
TYRELLS 'MOORE'S CREEK' SHIRAZ McLaren Vale, SA	12	55
TORBRECK 'STRUIE' SHIRAZ Barossa Valley, SA		95
DEEP WOOD ESTATE CABERNET MERLOT Margaret River, WA	14	66

non-alc cocktails

PURE PASSION Bright, Zesty, Refreshing	16
Barnes & Brown Non Alc Agave Spirit, Sammy Piquant Non Alc Oaxaca Spirit, Passionfruit, Lime, Agave, Nori Salt	
CHARRED PINEAPPLE SPRITZ Bubbly, Zippy, Bright	16
Charred Agave, Charred Pineapple, Cinamon, Clove, Citrus, Fizz	
MEDITERRANEAN SPRITZ Bubbly, Zesty, Herbal	16
Sammy Piquant Jetsetter Aperitif, Fever Tree Mediterranean Tonic, Mandarin, Verjus	

beers

CORONA	14
MOUNTAIN CULTURE 'CULT' IPA	15
TWO BAYS GLUTEN FREE PALE ALE	14
CASCADE PREMIUM LIGHT	10
PHILTER LITE XPA	10
PERONI 0%	10
HEAPS NORMAL XPA 0.5%	10

premium mixers

FEVER TREE MEDITERRANEAN Tonic	6
COCA COLA 330ML Glass Bottle	7
COCA COLA ZERO SUGAR 330ML Glass Bottle	7
ANTIPODES STILL Mineral Water 1l	12
ANTIPODES SPARKLING Mineral Water 1l	12

Please Note: We will do our best to accommodate any allergies, however The Tilbury Hotel does not operate in an allergen free kitchen.

A 1.4% processing fee applies to all cards. A 10% surcharge applies on Sundays and 15% on Public Holidays

A 5% service charge applies to groups of 8 or more