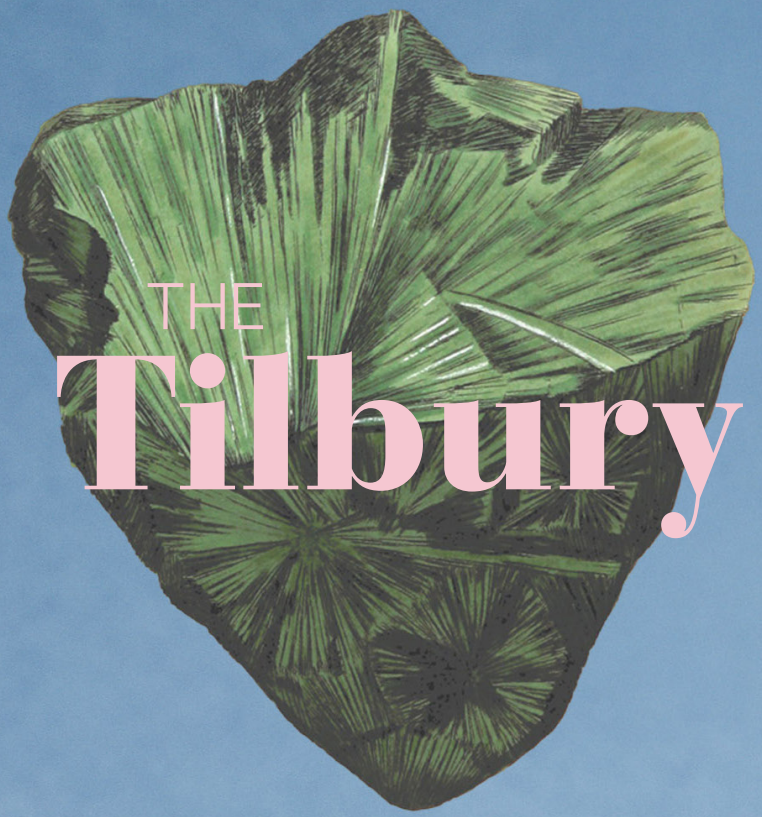

THE Tilbury

DINING ROOM

starters

GRILLED ARTISAN SOURDOUGH whipped bottarga butter (GFO,VO)	8
HOUSE MIX SICILIAN OLIVES chilli, rosemary, orange (GF, DF, V)	14
SYDNEY ROCK OYSTER (East33, Merimbula) champagne mignonette (GF,DF)	7ea
KILPATRICK OYSTER (East33, Merimbula) maple-cured bacon, house kilpatrick sauce (GF,DF)	10ea
BURRATA heirloom tomato, lemon-infused EVOO, vino cotto, chive, basil (V)	22
DELI PLATE mortadella, coppa, whipped ricotta, thyme honey, marinated olive, pate de champagne terrine, guindilla pepper, grilled sourdough (GFO)	36
HIBACHI-GRILLED OCTOPUS SKEWER (WA) yuzu glaze, smoky paprika aioli, fennel, citrus (GF, DF)	24
SALMON CRUDO (TAS) burnt orange, mammoth green olives (GF, DF)	24
CHARGRILLED KING PRAWNS (Yamba, NSW) XO Butter, Micro Herbs (GF)	30
CRAB & LOBSTER SLIDERS (2PC) Blue swimmer crab, lobster, lemon aioli, chives, salmon roe, toasted brioche	23

mains

CORZETTI slow-braised beef ragu, parmigiano reggiano	34
SQUID INK MAFALDA blue swimmer crab (Shark Bay, WA), chilli, preserved lemon, salmon roe, pangrattato	45
GNOCCHI passata di pomodoro, buffalo mozzarella, rocket pesto, baby basil (V)	34
RISOTTO DI MARE prawns, loligo calamari, south ocean mussels, lobster bisque (GF)	42
SNAPPER EN PAPILLOTE (Goldband, WA) arrabbiata, fennel, olives, anchovies, fregola sarda (DF)	42
POLLO ALLA PIZZAIOLA (Bannockburn, VIC) san marzano tomato, kalamata olive, caper, charred flatbread (DF)	40
LAMB BACKSTRAP 250g Free Range (TAS) mint & pea mash with leek, golden raisin, red wine jus (GF)	48
BLACK ANGUS SIRLOIN 250g (Riverina, NSW) 120 days grain-fed, MBS 2–3+	45
WAGYU EYE FILLET 180g (Darling Downs, QLD) 330 days grain-fed, MBS 4–5	52
WAGYU EYE FILLET 250g (Darling Downs, QLD) 330 days grain-fed, MBS 4–5	59

Our steaks are hibachi-grilled over Japanese Binchotan charcoal and served with duck fat hand-cut chips confit, Café de Paris butter, fresh lemon, and house-made red wine jus.

sides

DUCK FAT CONFIT HAND-CUT CHIPS lemon-thyme aioli, truffle pecorino	16
SMASHED CUCUMBER lebanese cucumber, yuzu soy, toasted sesame, coriander (GF, DF, V)	16
ROASTED BABY CARROT whipped goat cheese, honey glaze, pistachio, lemon zest (GF, V)	16
PANZANELLA SALAD heirloom tomato, buffalo mozzarella, basil, rocket, rustic sourdough (V)	22

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