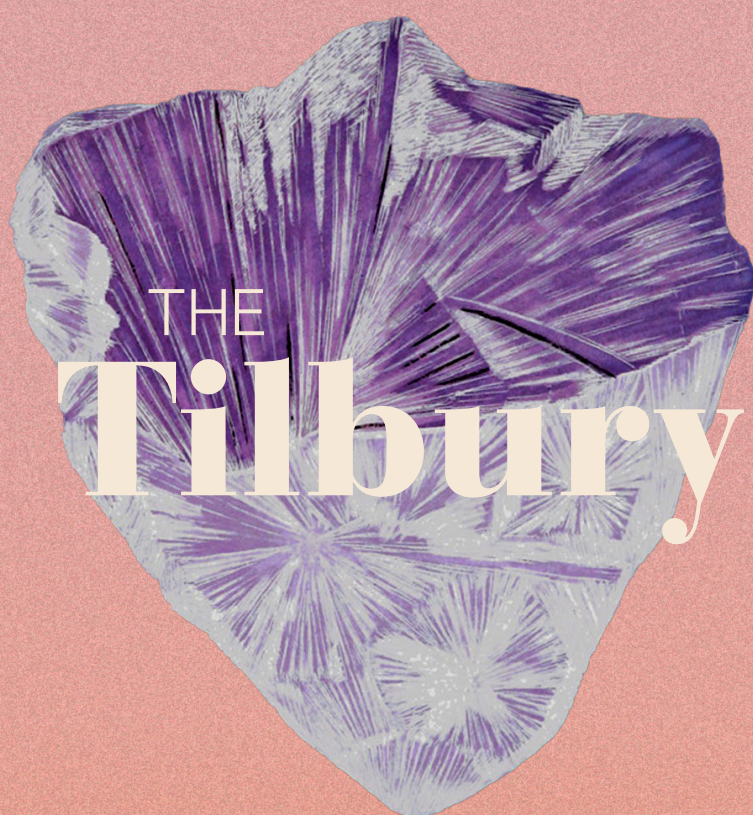


SUMMER

MENU



THE
Tilbury

DINING

ROOM

small plates

SYDNEY ROCK OYSTER East33, Merimbula, champagne mignonette (GF, DF)	7 ea
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
CHARRED BABY CAPSICUM labneh, sumac, almond crumb, mint (V, GF)	18
CRISPY CALAMARI & PRAWNS lemon & saffron aioli (DF)	26
HEIRLOOM TOMATO & PEACH SALAD	
heirloom tomatoes, grilled peach, basil, lemon zest, vinocotto dressing, extra virgin olive oil (V, GF)	26
TURMERIC CHICKEN SKEWERS (2pc) carrot purée, mixed leaves, red onion, charred flatbread	22
PROSCIUTTO-WRAPPED ASPARAGUS galbi glaze, sesame seeds	22
HIBACHI-GRILLED OCTOPUS SKEWER (WA) yuzu glaze, smoky paprika aioli, fennel, citrus (GF, DF)	24
PAPRIKA PRAWN TORTILLAS (3pc) grilled prawns, avocado, coriander, tomato, jalapeño (DF)	24
QLD TIGER PRAWNS (1/2 kg) cocktail sauce, lemon, herbs (DF, GF)	28
MELON & CURED MEAT PLATE	
Spanish melon, selection of cured meats, whipped ricotta, cracked black pepper, extra virgin olive oil (GF)	32

two hands

CRAB & LOBSTER SLIDERS (2pc) – lemon aioli, chives, salmon roe, brioche	28
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, parmesan	30

mains

TRUE NORTH RUMP 200g MB2+ – nori salt fries, café de Paris butter (GF)	34
BLACK ANGUS SIRLOIN 250g (Riverina, NSW) 120 days grain-fed, MBS 2–3+, nori salt fries, café de Paris butter (GF)	40

dessert

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