



RESTAURANT GROUPS JANUARY-NOVEMBER 2017

The Tilbury Hotel is situated in the heart of Woolloomooloo. The interior boasts a warm and comfortable environment with varnished wood, long leather banquettes and fireplaces, along with a generous sized deck and a tranquil courtyard.

The dining room is situated downstairs with a view out to the courtyard. Our Chefs have created a contemporary new menu with a fresh approach on modern classics driven largely by the extensive fresh premium produce available seasonally.

For further information on restaurant functions, please call Rachel (02) 9368 1955

Monday - Friday from 9am – 4pm.

For groups of 12 people or more we have designed 2 or 3 course set menus priced at \$60 or \$65 for 2 courses or \$70-\$75 for 3 courses.

The Tilbury Hotel

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Woolloomooloo
NSW 2011

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MENU OPTIONS

SAMPLE SET MENUS

ENTREE OPTION 1 - \$60pp

Fish Board To Share (1 board serves 4 people)

Vegetarian dish available:

Pea & Mint Fritelli, Fresh Peas, Green Beans, Pea Shoots, Shallot Vinaigrette

ENTREE OPTION 2 - \$65pp

Pea & Mint Fritelli, Fresh Peas, Green Beans, Pea Shoots, Shallot Vinaigrette

Baked Queen Scallops (NSW), Celeriac Puree, Garlic Butter, Brioche, Herb Crumb

Wagyu Bresoala, Truffle Mayonnaise, Rocket, Parmesan

MAINS

Beetroot Risotto

Balsamic, Candied Walnuts, Ricotta, Golden Beets, Watercress

Poached John Dory

Charred Fennel, Navel Oranges, Karkalla

Spiced Lamb Rump

Chickpea & Bulgur Wheat Tabouli, Coriander, Citrus Yoghurt, Smoked Almond

DESSERT - \$70pp (with Entree Option 1) | \$75PP (with Entree Option 2)

Sticky Date Pudding, Toffee Sauce, Salted Pistachios, Banana Ice-Cream

Single Cheese, Quince & Crackers

SAMPLE REDUCED A LA CARTE MENU

STARTER

Fish Board To Share (1 board serves 2) | Tasmanian Ocean Trout Pate, Marinated Wite Anchovies, Salt Cod Croquettes, Salt & Pepper Micro Squid, Soda Bread | **34**

Meat Board To Share (1 board serves 2) | Dry Aged Wagyu Beef, Thilmere Free Range Chicken Liver Parfait, Confit Duck Rillettes, Slow Braised Pig's Head Croquette, Toasted Sourdough, Pickles | **34**

Ricotta, Pea & Mint Fritelli, Fresh Peas, Green Beans, Pea Shoots, Shallot Vinaigrette | **20**

Baked Queen Scallops (NSW), Celeriac Puree, Garlic Butter, Brioche, Herb Crumb | **20**

Spiced Buttermilk Chicken, Chipotle Mayonnaise | **12**

MAIN

Wild Mushroom Rigatoni | Ricotta, Radicchio, Toasted Hazelnuts | **31 (V) (N)**

Humpy Doo Crispy Skin Baramundi | Kale Gnudi, Charred Broccolini, Jersuaem Artichoke | **36**

200g Jacks Creek Wagyu Hanger Steak, Marble Score 7 | **42**

240g Greenstone Creek, NZ Scotch Fillet, Marble Score 3 | **40**

240g Rare Breed Black Berkshire Pork Cutlet | **38**

All Served with Triple Cooked Hand Cut Chips, Watercress & Black Garlic Aioli

SIDES

Triple Cooked Best Bits Chips, Black Garlic Aioli | **10**

Green Beans, Confit Shallots, Garlic, Sourdough Crumb | **11**

Restaurant Groups

Please inform of dietary requirements at time of booking.

Please note there is a 10% staff charge for tables of 10 guests or over.

*** This menu is subject to change



OPTIONAL BEVERAGE PACKAGE

Region	Sparkling & Champagne	\$70pp - 2 hours
Treviso, Veneto, Italy Adelaide Hills, SA	NV Val Piana Prosecco 'Dianto' Prosecco NV Deviation Road 'Altair' Brut Rose	(Sparkling, wine & soft drinks - Please select one of each)
	White	Add beer: \$80pp - 2 hours
Gellong, VIC Bordeaux, France Adelaide Hills, SA	2016 Clyde Park Pinot Gris 2013 Chateau Gattonnet Sauvignon Blanc 2015 Nova Vita 'Firebird' Chardonnay	Beer includes: James Squire 150 Lashes Pale Ale, Lord Nelson Three Sheets, Trumer Pils
	Rosé	Please pre-select your wines by circling your choices and returning this at least 7 days prior to your event.
Provence, France Orange, NSW	2015 Domaine La Colombe Rose Grenache 2016 Phillip Shaw 'Pink Billy' Saignee Rose	This is subject to change and we will inform you if certain wines are not available as soon as possible.
	Red	
Barossa Vally, SA Rhône Valley, France Mornington Peninsula, VIC	2015 Tim Smith 'Bugalugs' Grenache 2015 Mont-Redon Côtes du Rhône 2015 Scorpo 'Noirien' Pinot Noir	



TERMS & CONDITIONS

Restaurant Opening Hours:
Tues-Sat 12-3pm & 6-9.30pm
Sun 12-5pm

This letter is an agreement between yourself and The Tilbury Hotel to ensure your dining experience runs smoothly and efficiently. In order to do this, we require bookings in writing for groups over 10 guests and menu choices are to be confirmed 72 hours prior to your function.

Important Considerations

1. You must be over the age of 18 to enter the upstairs part of the Hotel (no children). Children are welcome in the restaurant and courtyard only.
2. The table is allocated at the discretion of the management.
3. All groups of 12 people or more are required to go onto a choice set menu and will be split over 2 or 3 tables (depending on final numbers).
4. No audio visual is permitted. Table decorations must be discreet – No balloons.
5. The Tilbury prides itself on providing a safe environment for guests and staff. Anyone acting to the detriment of this policy will be removed.
6. We may be able to offer you space in the bar before or after your function if we have availability.

Payment

Full payment will be due at the event.

We accept Amex, Visa, Bankcard and MasterCard as well as cash. We cannot accept cheques or Diners Club as payment for an event. A Credit Card Surcharge Of 2% will be applied and a 10% staff surcharge for 10 people or more will also be applied.

Cancellation

All bookings are considered provisional until a credit card number is given to guarantee your reservation. If the function is cancelled without 5 days notice the remaining cost of the food will be charged to your credit card. Final numbers must be confirmed 3 days before the function. \$50pp (of confirmed numbers on the booking form) will be charged to your credit card Final numbers for the beverage package must be confirmed at least 3 days prior to the event. Any changes to numbers after this time will be charged at the confirmed amount. All changes to numbers and cancellations must be made in writing. All dietary requirements and beverage choices must also be made in writing.

Please fill out the section below to accept the above terms and conditions:

Company or Booking Name: _____

Contact Name / Position: _____

Reason for function: _____

Phone Number: _____ Email: _____

Date of Function: _____ Arrival Time: _____ Depart Time: _____

No. of Guests: _____

Menu Type (please circle):

Regular ALC menu (1-9 people) Reduced ALC menu (10+) 2 course (opt.1 \$60pp) (opt.2 \$65pp) 3 course (opt.1 \$70pp) (opt.2 \$75pp)

For all pre-orders, please email final numbers and food choices through at least 72 hours before the function.

Please circle your choices on wine page and return with this booking form.

Water (please circle): Still Sparkling Tap

Please fill out the section below as a cancellation guarantee for your function:

Name of Cardholder: _____

Card Number: _____ Expiry Date: _____

Cardholders Signature: _____ Date: _____

