

Wednesday Summer Barbeque

IS ALL ABOUT GETTING TOGETHER WITH A BUNCH OF FRIENDS
MID WEEK IN THE RESTUARANT TO SHARE A RELAXED,
LAID BACK, SUMMER STYLE BBQ.. TILBURY STYLE.

COLD ENTREES FROM THE KITCHEN

Tinned Anchovies, Ricotta, House Made Soda Bread | 14

Sydney Rock Oysters, Shallot Vinegar | 5 each

Pea & Mint Frittelli, Fresh Peas, Green Beans, Pea Shoots, Shallot Vinaigrette | 16

Gin Cured Tasmanian Ocean Trout, Avocado, Nori, Wasabi, Crispy Skin | 22

15 Month Aged Jamon Serrano, Meredith Goats Feta, Guindillas, Toasted Sourdough | 22

FROM THE BARBEQUE PIT

FISH

Roasted Queen Scallop, Yuzu & Wasabi Dressing | 5.50 each

Chargrilled Octopus Tentacle, Romesco Sauce | 10

Tasmanian King Prawn, Basil, Olive & Garlic Butter | 12

700g Whole Roasted John Dory, Burnt Butter, Capers, Fresh Herbs | 52

250g Roasted Spanish Mackerel Cutlets, Garlic & Tarragon | 34

MEAT

Harrisa Spiced Lamb Rump, Chickpea & Bulgur Wheat Tabouli, Citrus Yoghurt | 38

Cowra Lamb Cutlets, House Made Mint Dressing | 32

220g Jacks Creek Wagyu Hanger (Marble Score 7) | 42

240g New Zealand Scotch Fillet (Marble Score 3) | 40

SIDES

Charred Corn on the Cob | 9

Coal Baked Jacket Potato | 8

Crispy Polenta Chips, Parmesan & Truffle Aioli | 12

Charred Asparagus, Lemon & Butter | 10

Zucchini, Fennel, Mint & Pine Nut Salad | 12

