

THE
Tilbury

OYSTER HARVEST
SERIES LAUNCH MENU

ARRIVAL

Oysters | Shucked on arrival

TO START

Shiitake Arancini | Ginger Coriander Escabeche, Chilli (GF, V)

ENTRÉE - SHARED

Hiramasa Kingfish | Ginger Coriander Escabeche, Chilli (GF)

Vanella Burrata | Baby Beetroot, Black Sesame, Black Vinegar, Croutons (V)

MAINS - SHARED

Roasted Snapper Fillet | XO Mussel, Kale, Fennel (GF)

Roasted Baby Cauliflower | Cauliflower Cous Cous, Chickpea Curry, Puffed Rice (VG)

12 hour Slow Cooked Whole Lamb Shoulder | Asian Chimmichurri, Smoked Salt (GF)

SIDES - SHARED

Crispy Kipfler Potatoes | Yoghurt Dressing, Smoked Paprika (GF, V)

Mignonette Lettuce | Spring Onion, Yuzo Dressing (GF, V)



TUESDAY 18TH OCTOBER 2022

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All credit cards payments incur a surcharge.
Groups of 8 or more incur a 10% service charge.