

DROMEDARY HOTEL

MENU

Please inform staff of any food allergies or dietary requests & **remember your table number** for when you order at the bar

SMALL PLATES

Garlic Bread
(V) \$9

Vegetable Spring Rolls (3)
Soy Chilli Dipping Sauce (Vg) \$14

Smoked Chicken & Chorizo Salad
Red Grapes, Aioli, Sherry & Orange Dressing,
Herbs (GF) \$21

Calamari
Pepper & Chilli Dusted with Aioli (GF) \$20

Whipped Tilba Fetta
Heirloom Tomato Salad, Basil, Eschalot & Toasted Bread (V) \$22

SIDES

Chips (V) \$5
Share Bowl \$10
Salad (GF, VG) \$5

KIDS MEALS

Fish & Chips \$14
Chicken Tenders & Chips \$14
Linguini with Napoli (V) \$14

GRAVY

Per Serve \$2.50
Gravy
Peppercorn

MAINS

Beef Burger

Char Grilled Beef Patty, Tomato, Beetroot, Lettuce,
Grilled Onion, Double Cheese, House Made Cucumber
Pickle, Horseradish Mayo & Chips \$27

Steak Sandwich

Scotch Fillet Steak with Bacon, Egg,
Lettuce, Tomato, Tilba Cheddar
Aioli, tomato relish & Chips \$28

Fish & Chips

Tilba Beer Battered Fish,
Chips, Salad, Tartare \$26

Market Fish - See Specials (GF)

Pork Belly Salad

Tamarind & Ginger Glaze, Wombok, Orange, Chilli,
Coriander, Sesame, Lemon Dressing (GF) \$26

Chicken Schnitzel

Served with Chips, Salad & Gravy \$26

Chicken Parmigiana

Schnitzel topped with Napoli Sauce, Ham & Cheese
with Chips & Salad \$30

Warm Quinoa & Roast Capsicum Salad

Pine Nuts, Currents, Tomato, Olive, Lemon, Herbs,
Romesco, Eschalot Pickle
(GF, VG, N) \$26

Seafood Linguini

Calamari, Prawns, Scallops, Mussels,
with Chilli, Garlic, Leek, Parmesan & Lemon
(GF Penne available) \$29

Sirloin Steak

300g Grass-fed Angus Sirloin
Char-grilled with Chips, Salad & Gravy (GF) \$39

DESSERTS

Chocolate Delice
Apricot, Dates Macadamia
& Pistachio (GF,N) \$16

Tilba Honey Yoghurt Panna Cotta
Tangerine Marmalade & Pecan Nuts
(GF,N) \$16