

NAROOMA OYSTERS

LOCAL FRESHLY SHUCKED OYSTERS (A)

NATURAL

½ dozen / \$25

1 dozen / \$42

MIGNONETTE

½ dozen / \$27

1 dozen / \$45

SOY AND LIME

½ dozen / \$27

1 dozen / \$45

BLOODY MARY

½ dozen / \$27

1 dozen / \$45

KILPATRICK

½ dozen / \$27

1 dozen / \$45



WOOD FIRED PIZZA

MARGHERITA

Buffalo mozzarella, basil, Napoli sauce, oregano

\$ 26

PEPPERONI

Pepperoni, cheese, Napoli sauce

\$ 27

THE TILBA

Chicken, bacon, mushroom, cheese, olive oil, garlic base

\$ 26

GARLIC PRAWN

A creamy garlic and parmesan base topped with tender prawns, mozzarella, tomato & fresh herbs (A)

\$ 29

MEDITERRANEAN

Olives, mushroom, artichoke, basil, sun dried tomato, onion, capsicum, feta, mozzarella, Napoli sauce

\$ 28

SUPREME

Salami, onion, sausage, capsicum, mushroom, olives, cheese, Napoli sauce

\$ 29

PEKING DUCK

Authentic peking duck meat, rich hoisin base, sautéed shiitake mushrooms, mozzarella cheese, finished with fresh chilli, shallots, coriander and lime

\$ 34

HAWAIIAN

Ham, pineapple, cheese, Napoli sauce

\$ 26

PORK & FENNEL

Pork and fennel sausage, confit potatoes, onion, fetta, olives, stranded mozzarella on a garlic base, finished with truffle oil

\$ 28

VEGETARIAN'S NIGHTMARE

Chicken, salami, beef sausage, onion, cheese, BBQ base

\$ 28

PROSCIUTTO & ROCKET

Napoli base, aged prosciutto, shredded mozzarella, rocket & finished with freshly grated Parmesan

\$ 28

Chilli & jalapeños optional

Gluten free pizza base & vegan cheese available

SMALL PLATES

GARLIC BREAD

Add anchovies \$8

\$ 8

PRAWN COCKTAIL (A)

\$ 25

PRAWN BUCKET

Kilo/half kilo (A)

\$ 38

\$ 62

SESAME CRUSTED RARE TUNA

Served with seaweed salad & soy aioli (GFO available)(I)

\$ 25

SALT & PEPPER CALAMARI (I)

\$ 23

PRAWN & FETA

Pan seared prawns simmered in a Napoli & peperonata sauce, finished with crumbled feta. Served with toasted garlic bread (A)

\$ 23

NACHOS (GF)

Corn chips, jalapeños, spicy beef mince & melted cheese topped with guacamole, sour cream & tomato salsa

\$ 27

Our menu includes dishes that may contain allergens, our kitchen handles ingredients such as gluten, eggs, crustaceans, fish, dairy, peanuts, soy, sesame seeds, and tree nuts. If you have any allergies or dietary concerns, please let our staff know and we'll do our best to accommodate your needs. While we take great care in preparing your meal, we cannot guarantee that it will be completely free from allergens. All deep fried items may contain traces of gluten.
Seafood Origin: A-Australian, I-Imported, M-Mixed

MAIN MEALS

FIJIAN FISH CURRY \$ 3 7

Fresh fish served on our home made curry base with rice, green veg & papadum
(See staff for today's fish of day) (M)

GREEN CHICKEN CURRY \$ 3 0

Served with rice, green veg, capsicum & cashew nut

FISH & CHIPS \$ 3 3

Beer battered fish fillets served with chips, salad & tartare sauce (M)

BEEF & GUINNESS PIE \$ 3 4

Beef slow cooked in Guinness, creamy mash & puff pastry lid

GRILLED ATLANTIC SALMON \$ 4 0

Served with mash, vegetables, prawns & hollandaise sauce (GF)(M)

SEAFOOD TOWER \$ 1 2 8

6 x local oysters,
6 x chilled prawns,
6 x garlic prawns,
6 x pieces salt & pepper calamari,
6 x slices sesame crusted yellowfin tuna,
6 x scallops,
2 x beer battered fish fillets,
served with chips, salad & condiments (M)

SPICY KOREAN CHICKEN \$ 2 9

salad, gochujang sauce, soy aioli, kimchi, steamed rice

BBQ PORK SHORT RIBS \$ 4 3

Coated with smokey BBQ sauce served with chips, salad & slaw (GF)

FISHERMANS PIE \$ 2 8

Local fish pouched in white wine cream sauce, seasoned with fresh herbs & topped with a pastry crust (M)

CRUMBED LAMB CUTLETS \$ 3 9

Southern Tableland cutlets, crumbed with your choice of chips & salad or mash & veg, choice of gravy

RUMP STEAK 300GM \$ 3 9

Choice of chips & salad or mash & veg, choice of gravy
Add Surf + Turf (prawns and squid)(M) \$12

36° SOUTH SIRLOIN STEAK 300GM \$ 4 6

Premium 36° South Coonawarra beef. MB2. Rich marbling with a deep, full flavoured finish.

Choice of chips & salad or mash & veg, choice of gravy
Add Surf + Turf (prawns and squid)(M) \$12

LINGUINI MARINARA \$ 3 2

Linguine pasta in a slow-simmered tomato & garlic sauce. Infused with white wine & fresh herbs, generously tossed with a medley of ocean-fresh prawns, mussels & calamari (M)

SEAFOOD CHOWDER \$ 3 8

Velvety, slow-simmered broth with freshly caught local fish of the day, prawns & clams. Finished with a touch of white wine, cream & aromatic herbs. Served with garlic bread (M)

CHICKEN PARMIGIANA \$ 3 3

Chicken schnitzel topped with Napoli sauce, leg ham & mozzarella, choice of chips & salad or mash & veg

CHICKEN SCHNITZEL \$ 2 9

Choice of chips & salad or mash & veg, choice of gravy

AUSSIE BEEF BURGER \$ 2 3

Angus beef patty, cheese, pickles, tomato sauce on a milk bun

CHICKEN SCHNITZEL BURGER \$ 2 5

Aioli, lettuce, tomato, cheese served with chips

EXTRA GRAVY / \$3 EA

Plain, Mushroom, Pepper, Diane

SIDES / 10

Salad, Vegetables, Mash

FOR THE KIDS \$ 1 5

SPAGHETTI BOLOGNAISE

NUGGETS & CHIPS

FISH BITES & CHIPS (M)



DESSERTS / \$17

LEMON LIME CHEESECAKE (GF)

MARS BAR CHEESECAKE

ORANGE ALMOND CAKE (GF)

CHOCOLATE OOZE CAKE

All served with ice cream

KIDS ICE CREAM / \$4