

# 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

Sand Whiting  
Lemon & herb crumb, remoulade sauce \$21

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

Tilba Halloumi  
Blood orange, pistachios, capers,  
tamarind dressing (GF,V,N) \$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

Grilled Chicken Burger  
Slaw, Jalapeños, Sesame 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 or Grilled  
Chips, Salad, Tartare (GF0) \$26

Smoked Chicken & Chorizo Salad  
Red grapes, aioli, sherry & orange dressing,  
herbs (GF) \$26

Chicken Schnitzel  
Served with Chips, Salad & Gravy \$26

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

Roast Eggplant with Mushroom XO  
Portobellos, pickled eschalot & onion rings  
(GF, VG) \$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

Macadamia & Wattleseed  
Salted Caramel Tart  
(GF, Vg, N) \$15

Tilba Honey Yoghurt Panna Cotta  
Tangerine marmalade & pecan nuts  
(V, GF, N) \$16