

# 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

King Prawns  
Sobrasada, garlic, chilli, parsley with bread (GF0) \$23

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

Tilba Halloumi  
Beetroot, carrot, walnuts, currents, herbs  
& pomegranate dressing (GF,V,N) \$22

### SIDES

Chips (V) \$5  
Share Bowl \$10

Mash (V) \$5

Salad (GF,V) \$5

Vegetables  
(GF, V) \$7

### 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, Sesame Mayo & Chips \$27

Steak Sandwich  
Scotch Fillet Steak with Bacon, Egg  
Caramelised Onion, Lettuce, Tomato, Tilba Cheddar  
Aioli, BBQ Sauce & Chips \$28

Fish & Chips  
Local Catch (See Specials Board)  
Tilba Beer Battered or Grilled  
Chips, Salad, Tartare (GF available) \$26

Roast Pork Belly Salad  
Ginger & tamarind glaze, cucumber, wombok, chilli,  
orange & 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 Pumpkin & Quinoa Salad  
Soy maple glaze, zucchini, eggplant, tomato, pine  
nuts, pickled pumpkin & Tilba Persian fetta  
(GF, VGO, 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

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

White Chocolate & Black  
Truffle Cheese Cake with Walnut  
& Lime Curd (V, N) \$15