



100% gluten free.

*Although we don't use nuts in any dish & all care is taken,
we cannot guarantee against trace amounts*

Starters

Garlic Bread

Sliced 9" loaf with garlic butter & oven baked (V) **\$8**
Add cheese **\$10**

Southern fried chicken wings

Served with house made hot sauce & blue cheese sauce for dipping **\$17**
Portion of eight or fourteen **\$23**

Arancini balls

House made sun dried tomato, fetta & basil risotto balls, crumbed & fried till golden, served with aioli (V) **\$16**

Crumbed camembert

Whole wheel of deep fried crumbed camembert, served with chargrilled bread & cranberry sauce (V) **\$16**

Zucchini & lentil orbs

Spiced zucchini & lentil orbs served on a white bean puree with chilli capsicum sauce (VG) **\$15**

Ploughman's share plate

A selection of pickles, leg ham, cheddar, red Leicester, camembert, whole apple, house made potato salad served with crusty loaf, fruit chutney & piccalilli **\$27**

Dumplings

Steamed dumplings served with soy sauce/sweet chilli, choose from tofu & shiitake (VG), pork & spring onion, beef & ginger, chicken & lemongrass **\$14**
Portion of six or twelve **\$22**

Mains

Chicken schnitzel

House crumbed chicken breast, served with shoestring fries & your choice of sauce (DF) **\$24**
- Make it a Parmy, Chef's spicy tomato chutney & melted cheese (DFO) **\$27**

Fish & chips

Beer battered fish served with shoestring fries, lemon wedge & aioli (DF) **\$25**

Salt & pepper squid

Dusted with flour, fried & seasoned with sea salt & cracked black pepper served with shoestring fries lemon wedge & aioli (DF) **\$24**

300g rump steak

Cooked to your liking & served with house made potato salad, chargrilled corn & asparagus with a chimichurri sauce **\$28**

Pan fried barramundi

Pan fried barramundi served with parsley butter potatoes & steamed market fresh vegetables (DF) **\$27**

Mixed grill skewer

Wagyu beef, chicken, sausage, bacon & onion chargrilled & served with grilled flat cap mushroom, hand cut fries & selection of mustards (DF) Single **\$26** Double **\$32**

Asian inspired sticky pork

Diced slow cooked pork belly wok fried in chefs chilli soy sauce & served on a base of fried rice, garnished with spring onions & coriander **\$24**

Dumplings in chefs special dob broth

Six of any of any one flavour of dumpling, bathing in an Asian inspired broth with rice noodle, seasonal vegetables & a hint of spice (VGO) **\$22**

Chefs pasta of the day

Please see specials ladder or staff for details **POA**

Sauces

Plain gravy, mushroom, pepper, dienne, vegan gravy (\$4), spicy tomato chutney (DF), hot sauce (DF), aioli (V), vegan mayo (VG)

Swap out chips for **house hand cut fries, sweet potato fries** or **Potato salad** **\$4**

Salads

All salads can be topped with

Pan fried barramundi \$6, Grilled chicken tenders \$5, Zucchini orbs \$5,
Smoked salmon \$6, 300g rare beef \$9, salt & pepper squid \$5

Thai rice noodle salad

Rice noodles, capsicum, coriander, mint, cherry tomatoes & spring onions
with sweet chilli, lime & soy sauce \$18

dob salad

Mixed heirloom tomatoes, bocconcini, basil & red onion tossed in olive oil &
balsamic, served on a bed of mixed leaf salad & topped with croutons \$17

Garden salad

Mixed leaf, tomato, cucumber dressed with olive oil & sticky balsamic \$15

Burgers, Dogs

All burgers & dogs come served with shoestring chips

We have bread to cater to all please talk to our staff about the best bread for you

Swap out chips for **house hand cut fries, sweet potato fries** or **potato salad \$4**

Southern fried chicken burger

Crumbed chicken topped with melted cheese, lettuce, tomato & aioli served
on a soft bun (Crusty style bun, or DF bun available on request) \$23

The dob cheeseburger

House made beef patty topped with cheese pickles & burger sauce served on
a soft bun (Crusty style bun, or DF bun available on request) single \$19 Dbl \$23

The BLT

The dob cheeseburger with bacon, lettuce & tomato served on a soft bun
(Crusty style bun, or DF bun available on request) single \$22 Dbl \$26

The dob dog

9" Barossa Fine Food Vienna hotdog topped with tomato sauce & mustard
served on a crusty style sub (DF Sub available on request) \$21
- Add cheese, bacon, caramelized onion & jalapenos \$24

Plant based 'beef' Burger

Plant based patty with vegan cheese, lettuce, tomato & vegan mayo (VG) \$19

The dob dog but vegan

Plant based sausage with vegan cheese topped with caramelized onion,
tomato sauce & mustard (VG) \$21

Sides

Garden salad

Lettuce, tomato, cucumber, red onion & vinaigrette (VG) side \$2.5 Bowl \$6

House made potato salad

Baby potatoes with mayonnaise, spring onion & bacon \$8

Parsley butter potatoes

Boiled baby new potatoes in parsley butter \$8

Egg fried rice

Egg fried rice with vegetables and soy sml \$5 lge \$9

Steamed vegetable

Steamed market fresh seasonal vegetables \$7

Chargrilled asparagus

Chargrilled asparagus \$7

Bowl of shoestring chips (VG)

sml \$4 lge \$9

Bowl of sweet potato fries

Seasoned with smoked paprika salt & served with burger sauce (VGO) \$12

Bowl of hand cut fries:

Seasoned with smoked paprika salt & served with burger sauce (VGO) \$11

Charred corn on the cob (VG)

\$7

Kids Meals \$12

Kids meals are for children under 12 & they receive a complimentary drink

Crumbed chicken strips: Served with corn on the cob, salad & tomato sauce (DF)

Kids fish: Battered fish served with corn on the cob, salad & tomato sauce (DF)

Hot dog: 9" Barossa Fine Food Vienna hotdog topped with tomato sauce served on a crusty style sub (DF Sub available on request)

Add sml chips \$2

Desserts

Waffles

House made waffles served with vanilla ice cream, choose from the following topping, strawberries, mixed berries, caramel & chocolate (V) (VGO) **\$14**

Tiramisu cheesecake

Served with chocolate drizzle and strawberry (V) **\$13**

Sticky date brownie

Pure dead brilliant sticky date brownie, drizzle with salted caramel sauce & served with vanilla ice cream (V) **\$14**

Citrus tart

Tangy citrus curd tart, served with raspberry coulee & vanilla ice cream (V) **\$13**

Apple crumble

Apple, cinnamon & nutmeg topped with toasted sugary crumbs served with vanilla ice cream (VGO) **\$13**

Cheese plate

Deep fried camembert, Mersey valley cheddar, red Leicester, chutney, piccalilli dried fruit, chargrilled bread & crackers (V) **\$22**

Affogato

Choose between Baileys, Frangelico or Kahlua with vanilla ice cream & a shot of espresso (VGO) **\$16**

Ice cream Sundae

Vanilla ice cream with chocolate or strawberry topping, sprinkles & fresh strawberry (VGO) **\$11**

Kids Desserts \$5

Brownie: Sticky date brownie & vanilla ice cream

Ice cream: Vanilla ice cream with chocolate or strawberry topping & sprinkles

(V) – Vegetarian, (VG) – Vegan, (DF) - Dairy free

(VO) – Vegetarian option, (VGO) – Vegan option, (DFO) - Dairy free option