



**100% gluten free.**

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

**Allergen matrix available on request**

## Starters

### Garlic Bread

Sliced 9" loaf with garlic butter & oven baked (V) **\$8**  
Add cheese (DFO) **\$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 **\$29**

### 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 (DF) **\$22**

## Mains

### Chicken schnitzel

House crumbed chicken breast, served with shoestring fries  
& your choice of sauce    Add salad garnish \$2    Make it a parmy (DFO) \$2    **\$23**

### Fish & chips

Two bays beer battered fish served with shoestring fries,  
lemon wedge & aioli (DF)    Add salad garnish \$2    **\$25**

### Salt & pepper squid

Dusted with flour, fried & seasoned with sea salt & cracked black pepper  
served with shoestring fries lemon wedge & aioli (DF)    Add salad garnish \$2    **\$24**

### The dob steak offering

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

### Pan fried barramundi

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

### Satay Tofu

Pan fried tofu slices smothered in a nut free satay sauce, served on a base  
of egg fried rice, garnished with spring onions & coriander (V)    **\$23**

### 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**

### 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 (DF)    **\$24**

### dob broth with dumplings

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) (DF)    **\$22**

### Chefs pasta

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 (VG) **\$5**,  
Salt & Pepper Squid **\$5**, Rare beef **\$9**, Pan fried tofu (VG) **\$5**

### Thai rice noodle salad

Rice noodles, capsicum, coriander, mint, cherry tomatoes & spring onions  
with sweet chilli, lime & soy sauce (VG) (DF) **\$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 (V) **\$17**

### Garden salad

Mixed leaf, tomato, cucumber dressed with olive oil & sticky balsamic (V) (DF) **\$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) garnish \$2 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