



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 pumpkin, parmesan & basil risotto balls, crumbed & fried till golden, served with aioli (V) **\$16.5**

Crumbed camembert

Whole wheel of deep fried crumbed camembert, served with chargrilled bread & cranberry sauce (V) **\$17**

Skewers of salt & pepper prawns

Two salt & pepper skewer prawns served on a bed of rocket with aioli **\$16**

Samosas & spring rolls

Crispy samosas (three) & spring rolls (two) served with jalapeno slaw, soy sauce & sweet chilli (VGO) **\$16**

dob share plate

A selection of Barossa fine food cured meats, two cheeses, two dips, olives served with jalapeno slaw salad, grissini and chargrilled bread **\$34**

Dumplings

Steamed dumplings served with soy sauce/sweet chilli, choose from tofu & shiitake (VG), pork & spring onion, beef & ginger, chicken & lemongrass **\$15**
Portion of six or twelve (DF) **\$26**

Mains

Chicken schnitzel

House crumbed chicken breast, served with shoestring fries
& your choice of sauce Add salad garnish \$2 Make it a parmy (DFO) \$2.5 \$23.5

Fish & chips

House battered fish served with shoestring fries,
lemon wedge & aioli (DF) Add salad garnish \$2 \$25.5

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 \$25

350g Wagyu rump

Adelaide Hills Bendbrook wagyu rump steak, cooked to your liking & served with
mashed potato, broccolini & chargrilled corn, with your choice of sauce \$30
Pair it with a Bendbrook 'Yarn Spinner' shiraz small \$10 large \$14

Atlantic Cod

Pan fried Atlantic cod served on a bed of spicy dob quinoa & served with winter
vegetables (DF) \$28

Satay Tofu

Pan fried tofu slices smothered in a nut free satay sauce, served on a base
of quinoa, garnished with spring onions & coriander (VG) \$25

Mixed grill skewer

Wagyu beef, chicken, sausage, bacon, capsicum & onion chargrilled & served
with, hand cut fries & choice of gravy (DF) Single skewer \$27 Double skewer \$34

Crumbed pork loin

House crumbed pork loin served with house made jalapeno slaw, rocket salad
garnish, hand cut fries & sweet chili sauce \$26

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) \$24

Chefs pasta

Please see specials ladder or staff for details POA

Sausage & mash

Barossa fine food sausage (see staff for current flavour) served on a bed of creamy mash served with onion gravy & broccolini **\$24**

Vegan sausage & mash

Plant based 'beef' sausages served on a bed of creamy mash served with gravy & broccolini (VG) **\$24**

Warm quinoa & vegetable salad

Warmed roasted winter vegetable & quinoa salad with rocket, olive oil & balsamic vinegar (VG) (DF) add any below toppings to your salad **\$19**

Garden salad

Mixed leaf, tomato, cucumber dressed with olive oil & sticky balsamic (V) (DF) **\$16**
Add any below toppings

Grilled chicken tenders **\$6**, Salt & pepper prawns **\$8** Salt & Pepper Squid **\$6**,
Rare wagyu beef **\$12**, Pan fried tofu (VG) **\$5**

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** **\$4**

Burgers, Dogs

All burgers & dogs come served with shoestring chips

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

Southern fried chicken burger

Crumbed chicken topped with melted cheese, lettuce, tomato & aioli **\$23**

The dob cheeseburger

House made beef patty topped with cheese pickles & burger

Add bacon, lettuce and tomato **\$3** Single **\$21** Double **\$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) **\$23**

- Add cheese, bacon, caramelized onion & jalapenos **\$26**

Plant based 'beef' Burger

Plant based patty with cheese, lettuce, tomato & mayo (VGO) **\$21**

Plant based dob dog

Plant based sausage with cheese topped with caramelized onion, tomato sauce & mustard (VGO) **\$23**

Sides

Garden salad

Lettuce, tomato, cucumber, red onion & vinaigrette (VG) garnish \$2 bowl \$6.5

Mashed potato

Creamy mashed potato (VG) \$8

Jalapeno slaw

dob's jalapeno slaw \$8

Roasted winter vegetables & quinoa salad

Fresh seasonal vegetables with quinoa \$8.5

Steamed greens

Steamed seasonal greens \$7.5

Bowl of shoestring chips (VG)

\$9.5

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) \$12

Charred corn on the cob (VG)

\$7.5

Kids Meals \$14

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)

Kids Pasta: Pasta served with nap sauce & parmesan cheese with salad garnish

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) **\$14.5**

Tiramisu cheesecake

Served with chocolate drizzle and strawberry (V) **\$13.5**

Sticky date brownie

Pure dead brilliant sticky date brownie, drizzled with salted caramel sauce & served with vanilla ice cream (V) **\$14.5**

Vegan brownie

Pure dead brilliant brownie, drizzled with chocolate sauce & served with vegan ice cream, see staff for current flavour (VG) **\$14.5**

Citrus tart

Tangy citrus curd tart, served with raspberry coulee & vanilla ice cream (V) **\$13.5**

Apple & rhubarb crumble

Apple, rhubarb, cinnamon & nutmeg topped with toasted sugary crumbs served with vanilla ice cream (VGO) **\$13.5**

Tri of cheese's

Trio of cheeses served with dried fruit, chargrilled bread, grissini & crackers (V) **\$23**

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