



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

Chefs house made risotto balls of the day (ask staff for details), 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

Samosas & spring rolls

Crispy samosas (four) & spring rolls (two) served with dobs summer slaw, soy sauce & sweet chilli (VG)

\$18

House made potato croquettes

Crispy potato croquettes served with spicy tomato chutney (V)

\$16

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 \$24

Barramundi & chips

Two house battered barramundi fillets served with shoestring fries,
lemon wedge & aioli (DF) Add salad garnish \$2 \$27

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

300g Porterhouse

Porterhouse steak, cooked to your liking & served with mashed potato &
seasonal vegetables with your choice of sauce or make it surf & turf \$10 \$30
Pair it with a dob drop 2017 shiraz small \$7.5 large \$12.5

Pan fried salmon

Pan fried salmon served with chefs herbed white sauce, mashed potato
& seasonal vegetables Add garlic prawns \$10 \$28

Crispy tofu & potato balls

House made crumbed balls of Asian marinated tofu & potato served
with garden salad & spicy dipping sauce (VG) \$25

Atlantic salmon with vegetables & quinoa

Seasonal vegetables & quinoa, olive oil & balsamic vinegar
topped with pan fried salmon \$30

Triple slow cooked pork belly

Triple slow cooked pork belly with a sticky sweet chili & soy sauce, served with
steamed rice & dobs summer slaw \$26

dob mixed grill

300g porterhouse steak cooked medium, grilled chicken tenders, sausage
& bacon served with chips, salad & your choice of gravy \$36

Thai curry

House made Thai curry with seasonal vegetables & jasmine rice (V) \$20
Add any of the below to you curry

Grilled chicken tenders \$6, Pan fried salmon \$12, Squid \$6,
Porterhouse steak \$12, Pan fried tofu (V) \$6

Chefs pasta

Please see specials ladder or staff for details

POA

Vegan curry

House made curry with seasonal vegetables, coconut & pineapple

Served with jasmine rice (VG)

Add pan fried tofu **\$6**

\$20

Southern fried chicken burger

Southern fried chicken tender topped with cheese, lettuce, tomato & burger sauce served with shoestring fries

Add bacon **\$3**

\$23

The dob cheeseburger

House made beef patty topped with cheese, lettuce, tomato & burger sauce served with shoestring fries

Add bacon **\$3**

Single **\$21** Double **\$26**

Plant based 'beef' Burger

Plant based patty with cheese, lettuce, tomato & burger sauce served with shoestring fries (VGO)

\$21

Warm quinoa & vegetable salad

Seasonal vegetable & quinoa salad with olive oil & balsamic vinegar (VG) (DF) add any below toppings to your salad

\$18

Caesar salad

Cos lettuce, bacon, croutons, boiled egg, grated parmesan & Caesar dressing add any below toppings

\$18

Garden salad

Mixed leaf, tomato, cucumber & red onion with house dressing (V) (DF)
Add any below toppings

\$16

Toppings

Grilled chicken tenders **\$6**, Pan fried salmon **\$12**, Salt & pepper squid **\$6**,
Rare porterhouse steak **\$12**, Pan fried tofu (VG) **\$6**

Sauces

Plain gravy, mushroom, pepper, dienne, vegan gravy, spicy tomato chutney (DF),
hot sauce (DF), aioli (V), vegan mayo (VG), prawns in herbed white sauce **\$10**

Swap out chips or mash for **wedges or sweet potato fries**

\$4

Sides

Garden salad

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

dob Summer slaw

\$8

Jasmine Rice

\$8

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 wedges

Wedges served with sweet chilli & sour cream (VGO)

\$12

Kids Meals \$14

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

Chicken strips: Served with salad & tomato sauce (DF)

Kids fish: Battered fish served with salad & tomato sauce (DF)

Kids Pasta: Pasta served with nap sauce & parmesan cheese

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**

Citrus tart

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

Bread & butter pudding

House made bread & butter pudding served with rhubarb & apple Compote & vanilla custard (V) **\$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