



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 dob garlic oil & oven baked (V) **\$8**
Add cheese (DFO) **\$10**

Garlic pizza

12 inch pizza base with dob garlic oil (VG) **\$10**
Add cheese (DFO) **\$13**

Southern fried chicken wings

Served with house slaw, hot sauce & blue cheese sauce for dipping **\$17.5**
Portion of eight or fourteen **\$23.5**

Arancini balls

Chefs house made risotto balls of the day (ask staff for details), crumbed
& fried untill 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 coleslaw,
soy sauce & sweet chilli (VG) **\$18**

Salt & pepper prawns

Two skewers of salt & pepper seasoned prawns served
with lemon wedge & aioli **\$16**

Pub classics, Burgers, salads & pizza

Chicken schnitzel

House crumbed chicken breast, served with shoestring fries
& your choice of sauce Add salad garnish \$2 Make it a parmi (DFO\$4) \$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, sweet potato fries & 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 served on a bed of seasonal vegetables
in a sticky sweet chili & soy sauce, with steamed rice \$26

dob mixed grill

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

Sauces

Plain gravy, mushroom, pepper, dianne, tomato chutney (DF), hot sauce (DF),
aioli (VG), vegan mayo (VG), pan fried prawns in herbed white sauce \$10

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 (VG) **\$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 (VG) **\$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) **\$2** **\$21**

Swap out chips or mash for **wedges or sweet potato fries** **\$4**

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 (VG) (DF) **\$16**
 Add any below toppings

Toppings

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

Pizza

Margherita

Napolitana sauce, mozzarella cheese, sliced tomato & basil (V) (VGO \$3) **\$22**

Hawaiian

Napolitana sauce, ham, pineapple, mozzarella cheese (DFO \$3) **\$25**

Meat lovers

Napolitana sauce, salami, ham, bacon, chicken, mozzarella cheese & BBQ sauce (DFO \$3) **\$27**

Garlic prawn

Napolitana sauce, prawns, garlic, parmesan cheese & rocket pesto (DFO \$3) **\$26**

dob vegan pizza

Napolitana sauce, sliced tomato, mushroom, pineapple, red onion, jalapeno, pizza shred & rocket pesto (VG) **\$25**

Sides

Garden salad

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

dob jalapeno slaw (VG) \$8

Steamed greens

Steamed seasonal greens (VG) **\$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**

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

Kids Meals \$14

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

Chicken strips: Served with salad & tomato sauce (DF) **Add sml chips \$2**

Kids fish: Battered fish served with salad & tomato sauce (DF) **Add sml chips \$2**

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) **\$15**

Tiramisu cheesecake

Served with chocolate drizzle and strawberry (V) **\$14**

Sticky date brownie

Pure dead brilliant sticky date brownie, drizzled with salted caramel sauce & served with vanilla ice cream (V) (VGO) **\$15**

Citrus tart

Tangy citrus curd tart, served with raspberry coulee & vanilla ice cream (V) **\$14**

Bread & butter pudding

House made bread & butter pudding served with rhubarb & apple Compote & vanilla custard (V) **\$14**

Tri of cheese's

Trio of cheeses served with dried fruit, bread, grissini & crackers (V) **\$24**

Affogato

Choose between Baileys, Frangelico or Kahlua with vanilla ice cream & a shot of espresso (VGO) **\$18**

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