



100% gluten free

Allergen matrix available on request

Please note that a surcharge of 10% applies on Sundays & 15% on public holidays

1.5% surcharge applies on all credit & debit card transactions

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

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

Starters

Garlic bread (VE)

Sliced 9" loaf with dob garlic oil & oven baked

\$10.5

Add cheese **(DFO)**

\$12

Southern fried chicken wings

Coated & fried in dob spices with Sriracha & blue cheese sauce for dipping

Portion of eight

\$20

Portion of fourteen

\$26

Arancini balls

Chefs house made risotto balls of the day (ask staff for details), crumbed & fried until golden, served with aioli

\$19

Crumbed camembert (V)

Whole wheel of deep fried crumbed camembert, served with red currant jelly & toasted bread

\$22

Mac & cheese bites (V)

House made mac & cheese bites served with a chipotle dipping sauce

\$20

Salt & pepper prawns

Salt & pepper prawns served with a petit salad of Asian veg and dipping sauce

\$20

Fried dumplings (VE)

Golden fried Gyoza dumplings served with the dobs special dipping sauce

\$22

Pub classics, burgers, dogs, salads

Chicken schnitzel (DF)

House crumbed chicken breast, served with chips & your choice of sauce
Add salad garnish \$3 Make it a parmi \$2 (DFO \$3) **\$27**

Beef schnitzel (DF)

House crumbed porterhouse, served with chips & your choice of sauce
Add salad garnish \$3 Make it a parmi \$2 (DFO \$3) **\$30**

Eggplant parmi (V) (VEO)

Lightly fried crumbed eggplant topped with tomato & onion coulis finished with mozzarella cheese, served with chips (DFO \$2) Add salad garnish \$3 **\$25**

Fish & chips (DF)

Two house battered shallow water Atlantic hake fillets served with chips a lemon wedge & tartare sauce Add salad garnish \$3 **\$28**

Salt & pepper squid (DF)

Dusted with flour, fried & seasoned with sea salt & lemon pepper served with chips a lemon wedge & tartare sauce Add salad garnish \$3 **\$28**

dob dog

Double smoked Barossa fine food Vienna sausage, with mustard, ketchup, onions & cheese served with chips & jalapeno slaw **\$26**

Vegan dob dog (VE)

Plant based sausage, with mustard, ketchup, beer braised onions & vegan cheese served with chips & jalapeno slaw **\$25**

Southern fried chicken burger (DF)

Southern fried chicken tender topped with cheese, lettuce, tomato & burger sauce served with chips Add bacon \$2.5 **\$26**

The dob cheeseburger (DFO)

House made beef patty topped with cheese, lettuce, tomato, beer braised onions & burger sauce served with chips Add bacon \$2.5 Sgl \$26 Dbl \$29

Plant based Burger (V) (VEO)

Roasted capsicum, portobello mushroom, lettuce, tomato, cheese & beetroot relish served with chips (VEO \$2) **\$25**

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

Sauces Plain gravy (VE), mushroom (VE), pepper (VE) dienne (V), tomato chutney (VE), red wine jus (VE), aioli (VE) siracha (VE) **(Extra sauce \$2)**

Bangers & mash

Pork & herb sausages cooked in a stout & onion gravy served with creamy mashed potato & steamed greens **\$28**

Vegan bangers & mash (VE)

Plant based sausages cooked in a stout & onion gravy served with mashed potato & steamed greens **\$28**

Caesar salad

Cos lettuce, bacon, croutons, shaved parmesan, Caesar dressing
Finished with a poached egg add any below toppings **\$23**

dob super salad (VE)

Roasted sweet potato, beetroot, heirloom carrot, roasted red capsicum, mixed lettuce, pepitas, tossed with a trio of quinoa & dressed with olive oil & apple cider vinegar add any below toppings **\$24**

Salad Toppings

Chicken **\$7**, Atlantic salmon **\$12**, prawns **\$8**, salt & pepper squid **\$7**,
fried tofu (VG) **\$6**, beef tenderloin steak **\$12**

Nasi goreng (V) (VEO)

Indonesian style rice with Asian vegetable finished with sweet soy, fried shallots, coriander & poached egg Add prawns **\$8** Add chicken **\$7** Add tofu **\$6** **\$25**

Chefs pasta

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

Atlantic salmon (DFO)

Pan fried Atlantic salmon served with mashed potato and broccolini, topped with hollandaise sauce and a lemon wedge **\$34**

Thai green curry (VE)

House made Thai curry with seasonal vegetables & jasmine rice **\$25**
Add chicken **\$7**, Atlantic salmon **\$12**, prawns **\$8**, pan fried tofu (VE) **\$6**

Honey fried chicken (DF)

House made honey & sesame fried chicken on a bed of steamed rice with crispy fried noodles **\$28**

Steaks & Grill

Pair any steak or grill with a 5 Lazy Acres shiraz small **\$7** large **\$12**

300g Porterhouse 120 days grass fed (DFO)

Porterhouse steak, cooked to your liking & served with chips,
& your choice of sauce or make it surf & turf **\$8** Add salad garnish **\$3** **\$38**

Eye fillet steak (DF)

The ultimate lean cut cooked to your liking (Medium or under recommended)
served with a medley of roasted vegetables & red wine jus **\$40**

dob mixed grill (DFO)

300g t-bone steak cooked to your liking, thick pork & herb sausage,
spicy chicken tenderloins, smoky bacon, roasted tomato, field mushroom
all served with mashed potato & your choice of sauce **\$43** or to share **\$54**

Make it a mega double dob grill

All of the above plus 200g eye fillet, Vienna sausage, four southern fried
chicken wings, beef patty & poached egg **\$69** or to share **\$80**

Pork king rib eye (DF)

Grilled & topped with a sage & herb crust, served with creamy mashed potato,
wilted greens & finished with a three oaks apple cider glaze **\$36**

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

Sauces Plain gravy (VE), mushroom (VE), pepper (VE) dienne (V),
tomato chutney (VE), red wine jus (VE), aioli (VE) siracha (VE) **(Extra sauce \$2)**

Sides

Garden Salad (VE)

Lettuce, tomato, cucumber, red onion and house dressing garnish **\$3** bowl **\$9**

dob jalapeno slaw (VE) **\$9**

Wok tossed greens (VE)

Seasonal greens tossed with olive oil, seasoned with salt and pepper **\$10**

Bowl of Chips (VE)

Seasoned with sea salt and served with tomato sauce **\$11**

Bowl of sweet potato fries (VE)

Seasoned with sea salt and served with burger sauce **\$15**

Bowl of wedges (VEO)

Seasoned with sea salt and served with sweet chilli & sour cream **\$14**

Kids Meals

Kids meals are for children under 14 & they receive a complimentary drink

Kids dog dob

Vienna sausage in a toasted bun with cheese & tomato sauce,
served with chips **\$17**

Kids fish & chips (DF)

One piece of battered fish served with chips, a lemon wedge
& tomato sauce **\$12**

Kids Pasta (VEO)

Penne tossed with napolitana sauce,
chicken & parmesan cheese **\$10**

Kids chicken nuggets

Chicken nuggets served with tomato sauce
& chips **\$12**

Kids cheeseburger (DFO)

House made beef patty served in a toasted bun
with cheese, burger sauce and chips **\$17**

Mac & cheese bites (V)

House made mac & cheese bites served with
burger sauce & chips **\$10**

Add Salad to any kids meal \$3

Kids Desserts \$6

Brownie: Sticky date brownie & vanilla ice cream

Ice cream (DFO): Vanilla ice cream with chocolate, strawberry
or caramel topping & sprinkles

Desserts

Waffles (VEO)

House made waffles served with vanilla ice cream, choose two from the following toppings, mixed forest berries, caramel, chocolate, strawberry sauce **\$16**

Tiramisu cheesecake (V)

Served with chocolate drizzle & mixed berries **\$15**

Sticky date brownie (V)

Pure dead brilliant sticky date brownie, drizzled with salted caramel sauce & served with vanilla ice cream **\$16**

Citrus tart (V)

Tangy citrus curd in a short crust shell served with poached mixed berries, & vanilla ice cream **\$15**

Nana's crumble (V)

See staff or special ladder for flavour of the day, served hot with vanilla ice cream **\$15**

Affogato (VEO)

Choose between Baileys, Frangelico or Kahlua with vanilla ice cream & a shot of espresso **\$20**

Ice cream Sundae (VEO)

Vanilla ice cream with chocolate, caramel or strawberry topping & sprinkles **\$12**

Check out our specials menu for some more sweet treats