



## STARTERS

<b>GARLIC BREAD (V)</b> Rustic sourdough baked with herbs & garlic butter	8.0
<b>GARLIC PIZZA (V)</b> Add cheese \$9.0	7.0
<b>BRUSCHETTA (V)</b> With diced tomato medley, red onion, feta & torn basil	9.0
<b>SOUP OF THE DAY</b> Served with ciabatta bread	10.0
<b>CHAR GRILLED CALAMARI (GF)</b> With citrus cucumber salad & roasted garlic aioli	16.0
<b>GARLIC PRAWNS</b> Cooked in the wood oven with butter, herbs & lemon with toasted ciabatta	14.0
<b>SAGANAKI (V) (GF)</b> Wood fired topped with olives & lemon	14.0
<b>WILD MUSHROOM ARANCINI (V)</b> Panko crumbed & served on tomato & chilli salsa	14.0
<b>PEKING DUCK CREPES</b> Three crepes with cucumber, spring onions & hoisin sauce	18.0
<b>OYSTERS</b> - <i>minimum order of 4</i> Natural with lemon (GF) Kilpatrick with crisp bacon in worcestershire sauce (GF)	3.5 EACH 4.0 EACH

## PUB CLASSICS

<b>CHICKEN SCHNITZEL</b> Served with chips & salad	21.0
<b>CHICKEN PARMIGIANA</b> Served with chips & salad	24.0
<b>VEAL SCHNITZEL</b> Served with chips & salad	25.0
<b>VEAL PARMIGIANA</b> Served with chips & salad	28.0
<b>BEEF &amp; MUSHROOM PIE</b> Chunky beef pie with field mushrooms served on mashed potato & buttered peas with homemade tomato relish	21.0
<b>NASI GORENG (GF) / VEGETARIAN</b> Chicken & shrimp marinated in classic malay spices, stir fried with rice, vegetables, crispy shallots & fried egg	27.0/ 23.0
<b>LAMB RACK</b> Roasted 4 point lamb rack with dijon & herb crust on citrus mint pea risoni	35.0
<b>CHICKEN PESTO GNOCCHI</b> Pan fried in butter, with roasted pumpkin & semi dried tomatoes in a creamy pesto sauce topped with pine nuts & parmesan	25.0
<b>SHEPHERD'S PIE</b> Baked in a clay pot with mashed potato & cheese crust	19.0
<b>MUSHROOM RISOTTO (GF)</b> Tossed with forest mushrooms and topped with parmesan	23.0
<b>POTATO GNOCCHI (V)</b> With tomato & basil sugo, oven baked with parmesan	22.0
<b>VEGETARIAN PLATE (V)</b> Served with arancini balls, saganaki, olives, avocado, mango, cucumber salsa, battered pumpkin flowers & ciabatta	22.0

## 36° SOUTH STEAKS

<b>FROM SOUTH AUSTRALIA &amp; WESTERN VICTORIA, GRASS FEED &amp; FINISHED ON 100 DAYS GRAIN</b>	
<b>250GM SCOTCH FILLET</b>	29.0
<b>220GM EYE FILLET</b>	39.0
<b>400GM RIB EYE</b>	42.0
<b>SERVED WITH YOUR CHOICE OF:</b> Salad, chips, mashed potato or seasonal vegetables	
<b>SAUCES (GF)</b> Gravy, mushroom, green pepper, red wine jus, smoky chunky tomato, garlic butter	

## SMOKEHOUSE / WOOD OVEN

<b>SERVED WITH ROASTED VEGETABLES</b>	
<b>SMOKED BRISKET</b>	29.0
<b>SMOKED PORK RIBS</b>	35.0
<b>SMOKED PORK &amp; FENNEL SAUSAGES</b>	22.0

## SEAFOOD

<b>FISH &amp; CHIPS</b> Battered hand cut flake fillets served with chips, salad, lemon & tartare sauce	26.0
<b>CHAR GRILLED SALMON (GF)</b> Served on braised leek, roasted potato, crispy capers, spring onions & roasted cherry tomatoes	31.0
<b>SALT &amp; PEPPER CALAMARI</b> Tender calamari dusted in lemon pepper with salad, aioli & chips	26.0
<b>SEAFOOD PLATE</b> 2 oysters, char grilled calamari, smoked salmon, battered flake & crumbed prawns served with a side of tartare sauce, chips & salad	32.0
<b>SPICY MISO CRAB RAMEN</b> With egg noodles, fresh chilli, baby corn, wombok, bok choy, blue swimmer meat, miso stock & finished with tempura soft shell crab	27.0
<b>LINGUINE MARINARA</b> Selection of seafood tossed in chilli, garlic, basil, napoli sauce & parmesan	29.0

## BURGERS

<b>SERVED WITH CHIPS</b>	
<b>DINGLEY BURGER</b> Beef patty, lettuce, pickles, cheese, sweet mustard & tomato sauce	21.0
<b>NEW YORK BURGER</b> Beef patty, bacon, egg, cheese, lettuce, tomato, caramelised onion & aioli	23.0
<b>LAMB BURGER</b> Lamb patty, cos, tomato, cucumber, spiced yoghurt, cheese & olives	21.0
<b>SOFT SHELL CRAB BURGER</b> Tempura soft shell crab burger in a charcoal bun with slaw, lettuce, tomato & sweet chilli aioli	22.0
<b>VEGAN BURGER (VG)</b> Vegan patty in a potato bun with vegan mayo, grilled eggplant, lettuce & tomato served with veggie chips	21.0

## WOOD FIRE PIZZAS

<b>MARGHERITA (V)</b> Napoli, mozzarella, sliced tomato & oregano	15.0
<b>AUSSIE</b> Napoli, mozzarella, bacon & egg	17.0
<b>MEXICAN</b> Napoli, mozzarella, salami, capsicum, olives, avocado, tomato & chilli	17.0
<b>PEPPERONI</b> Napoli, mozzarella & spicy pepperoni	15.0
<b>MEAT LOVERS</b> Napoli, mozzarella, meatballs, ham, chicken, bacon, pepperoni, pork sausage & BBQ sauce	19.0
<b>PROSCIUTTO</b> Napolii, mozzarella, san giovanni prosciutto, bocconcini, oregano & rocket	21.0
<b>CAPRICCIOSA</b> Napoli, mozzarella, leg ham, artichokes, mushrooms & olives	21.0
<b>PESCATORE</b> Napoli, mozzarella, prawns, squid, mussels, garlic & lemon	22.0
<b>TUSCAN POLLO</b> Napoli, mozzarella, smoked chicken, feta, olives, caramelised onion & basil	21.0
<b>SOPRESSA WITH 3 CHEESES</b> Napoli, mozzarella, bocconcini, gorgonzola, casalingo sopressa, olives & basil	21.0

(GF) GLUTEN FREE | (V) VEGETARIAN | (VG) VEGAN

PLEASE NOTE: ALL INGREDIENTS MAY NOT BE LISTED IN DESCRIPTIONS. NOTIFY STAFF ON ORDERING OF ANY ALLERGIES OR AVERSIONS YOU MAY HAVE.



## SALADS

<b>THAI BEEF SALAD (GF)</b> Tender beef tossed with glass noodles & nam jim dressing	25.0
<b>CHICKEN CAESAR SALAD</b> Cos lettuce, crispy bacon, anchovies, shaved parmesan, croutons & poached egg	23.0
<b>SMOKED CHICKEN SALAD (GF)</b> pumpkin, artichoke, olives, avocado, tomato, cucumber, eggplant & pinenuts	25.0
<b>SUPERFOOD SALAD (VEGAN) (GF)</b> broccoli, snow peas, avocado, cucumber, asian mix lettuce, sunflower seeds, pumpkin seeds & chia seeds dressed with apple cider vinaigrette	22.0

## SIDES

<b>CHIPS</b> Served with aioli	8.0
<b>GARDEN SALAD (GF)</b> With cucumbers, tomatoes & citrus dressing	8.0
<b>MASHED POTATO (GF)</b>	8.0
<b>SEASONAL VEGETABLES (GF)</b>	8.0

## \$10 KIDS MENU 12 YEARS & UNDER

ALL KIDS MEALS COME WITH A SOFT DRINK AND ICE CREAM DIXIE CUP

<b>CHICKEN PARMIGIANA</b> Served with chips	<b>CHEESY BEEF BURGER</b> Served with chips and tomato sauce
<b>CHICKEN SCHNITZEL</b> Served with chips	<b>SPAGHETTI BOLOGNESE</b> With shaved parmesan
<b>BATTERED FISH</b> Served with chips	<b>GRILLED CHICKEN TENDERLOINS</b> Served with chips
<b>LINGUINE NAPOLITANA</b> With shaved parmesan	<b>HAWAIIAN PIZZA</b> Napoli, mozzarella, ham & pineapple

## COCKTAILS

<b>ESPRESSO MARTINI</b> Espresso, Kahlua, Vodka, Sugar Syrup	14.0
<b>SALTED CARAMEL ESPRESSO</b> Espresso, Galliano, Kahlua, Vodka, Salted Caramel Liqueur	16.0
<b>APEROL SPRITZ</b> Aperol Liqueur, Prosecco, Soda	12.0
<b>DINGLEY COLADA</b> Bacardi, Cointreau, Pineapple Juice, Orange Juice, Coconut Cream	14.0
<b>FRENCH MARTINI</b> Vodka, Chambord, Pineapple Juice	14.0
<b>COSMOPOLITAN</b> Vodka, Cointreau, Cranberry, Lime Juice	14.0
<b>DINGLEY SPRITZ</b> Cointreau, Campari, Vodka, Prosecco, Lemon Juice	16.0
<b>FROZEN MARGARITA</b> Tequila, Cointreau, Lime Juice, Ice	14.0
<b>SWEET DREAM</b> Baileys, Dark Rum, Amaretto, Kahlua, Cream	14.0
<b>RED VELVET</b> Malibu, Vodka, Lime Juice, Cranberry, Lemonade, Grenadine	14.0

PREMIUM RANGE OF WINES AVAILABLE. PLEASE ASK STAFF MEMBER FOR DETAILS

**MONDAYS - \$15 PIZZAS**

**TUESDAYS - \$19 SCOTCH FILLET 250GM**

**WEDNESDAYS - \$15 GOURMET PARMA'S**

**THURSDAYS - 20% OFF ALL BISTRO MAIN MEALS**

## RED WINE

	150ML	BOTTLE
<b>WYNN'S "THE GABLES" CABERNET SAUVIGNON</b> Coonawarra SA	-	44.0
<b>COCKFIGHTER'S GHOST SINGLE VINEYARD CABERNET SAUVIGNON</b> McLaren Vale SA	10.0	40.0
<b>HARTOG'S PLATE CABERNET MERLOT</b> Margaret River WA	-	30.0
<b>DE BORTOLI VILLAGES PINOT NOIR</b> Yarra Valley VIC	9.5	38.0
<b>PEPPERJACK SHIRAZ</b> Barossa Valley SA	11.5	46.0
<b>FIVE GEESE SHIRAZ</b> McLaren Vale SA	9.0	36.0
<b>COCKFIGHTER'S GHOST SINGLE VINEYARD SHIRAZ</b> McLaren Vale SA	-	42.0
<b>MORGAN'S BAY SHIRAZ CABERNET</b> Redcliffe VIC	6.5	28.0
<b>OYSTER BAY MERLOT</b> Hawkes Bay NZ	8.5	36.0
<b>ST HUBERT'S "THE STAG" PINOT NOIR</b> Yarra Valley VIC	-	40.0
<b>DE BORTOLI PALE &amp; DRY ROSE</b> Yarra Valley VIC	7.5	32.0
<b>SQUEALING PIG ROSE</b> Central Otago NZ	9.5	38.0

## WHITE WINE

	150ML	BOTTLE
<b>HARTOG'S PLATE SAUVIGNON BLANC SEMILLON</b> Margaret River WA	-	30.0
<b>LA BOHEME ACT 3 PINOT GRIS</b> Yarra Valley VIC	9.5	38.0
<b>CAPE SCHANCK PINOT GRIGIO</b> Mornington Peninsula VIC	8.5	35.0
<b>ST HUBERT'S "THE STAG" CHARDONNAY</b> Yarra Valley VIC	9.0	36.0
<b>COCKFIGHTER'S GHOST SINGLE VINEYARD CHARDONNAY</b> Adelaide Hills SA	-	40.0
<b>MORGAN'S BAY CHARDONNAY</b> Redcliffe VIC	6.5	28.0
<b>SQUEALING PIG SAUVIGNON BLANC</b> Marlborough NZ	9.5	39.0
<b>HARTOG'S PLATE MOSCATO</b> Margaret River WA	7.0	30.0
<b>MORGAN'S BAY SAUVIGNON BLANC</b> Redcliffe VIC	6.5	28.0
<b>JIM BARRY RIESLING</b> Clare Valley SA	-	42.0
<b>WOLF BLASS YELLOW LABEL RIESLING</b> Clare Valley SA	7.5	34.0
<b>COCKFIGHTER'S GHOST SINGLE VINEYARD PINOT GRIS</b> Adelaide Hills SA	-	42.0

## SPARKLING WINE

	150ML	BOTTLE
<b>YELLOW PICCOLO 200ML</b> Nuriootpa SA		9.0
<b>YARRA BURN SPARKLING CUVÉE BRUT</b> Reynella SA	7.5	32.0
<b>T'GALLANT PROSECCO</b> Mornington Peninsula VIC	9.5	36.0
<b>MUMM CHAMPAGNE</b> Reims France	-	90.0
<b>MORGAN'S BAY SPARKLING</b> Redcliffe VIC	6.5	28.0