



# DALRYMPLE BAR & RESTAURANT

## STRAIGHT UP

GARLIC BREAD (V)	11.0
add mozzarella +3	
STANSBURY OYSTERS (GF A)	1 for 5.5   12 for 60
shucked to order, natural or kilpatrick	
SRIRACHA HALF SHELL SCALLOP (GF I)	1 for 6.5   12 for 72
sesame, prosciutto, wakame, sriracha kewpie	
WASABI HALF SHELL SCALLOP (GF I)	1 for 6.5   12 for 72
sesame, prosciutto, wakame, wasabi kewpie	
PAN FRIED HALLOUMI (GF V)	15.5
hot honey + thyme	
MINI COB LOAF	19.5
barossa bacon, three cheeses, spring onion	
VEGEGABLE DUMPLINGS (4) (V)	16.5
black vinegar dressing, crispy chilli oil, spring onion, herbs	
PRAWN + GINGER DUMPLINGS (4) (I)	17.5
black vinegar dressing, crispy chilli oil, spring onion, herbs	
CRISPY PRAWN TACOS (2) (I)	17.5
lime slaw, spring onion, herbs, pink sour cream	
STICKY PORK BELLY (GF)	29.5
apple + herb salad, peanuts, nam jim, palm sugar caramel	
FRIED CHICKEN WINGS	S – 22   L – 36
sticky thai <i>or</i> spicy buffalo	

## BURGERS

BBQ MAPLE CHICKEN	27.5
crispy fried chicken, bacon, cheddar, slaw, b+b pickles, toasted milk bun, skin on fries	
STANSBURGER (GFA)	28.5
wagyu patty, cheddar, bacon jam, black garlic aioli, lettuce, b+b pickles, toasted milk bun, skin on fries (gluten free +3)	

## 12" PIZZA

HAM + PINEAPPLE	26
leg ham + pineapple	
PUMPKIN	26
miso roast pumpkin, asparagus, red onion, dukkah	
CHILLI SQUID (I)	28
charred squid, red onion, garlic, chilli, lemon, parsley	
CARNIVORE CLASSIC	30
barossa bacon, chorizo, salami, roast capsicum	
gluten free base +5   anchovies +4   olives +3   chilli +2	

## LARGE PLATES

CHARGRILLED CHICKEN BREAST (GF)	36
miso roast pumpkin, dukkah, pepitas, pumpkin puree, asparagus, soft herbs	
BBQ BEEF SHORT RIB (GF)	44
slow roast beef rib, green cabbage slaw, skin on fries, corn rib	
PAN ROAST BARRAMUNDI (GF I)	36
pumpkin + ginger puree, confit potatoes, roast brussels sprouts, capers, soft herbs	
300G WAGYU RUMP (GF)	42
skin on fries, classic salad	
duck fat confit potato, asparagus, chimichurri +4	
gravy +3   mushroom +3.5   peppercorn +3.5	
300G SCOTCH FILLET (GF)	46
skin on fries, classic salad	
duck fat confit potato, asparagus, chimichurri +4	
gravy +3   mushroom +3.5   peppercorn +3.5	

GF | GLUTEN FREE  
GFA | GLUTEN FREE AVAILABLE  
V | VEGETARIAN  
VE | VEGAN  
VEA | VEGAN AVAILABLE



we go to great lengths to create the dishes on our menu, please understand our reluctance to change them | we not all ingredients listed | we cannot guarantee menu items without traces of allergens

1.5% eftpos surcharge | 15% public holiday surcharge



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## PUB STAPLES

<b>FISH + CHIPS (GFA I)</b>	20 / 26
panko crumbed, skin on fries, classic salad, tartare, lemon	
<b>CHICKEN BREAST SCHNITTY</b>	28
panko crumbed, skin on fries, classic salad	
gravy +3   mushroom +3.5   peppercorn +3.5   parmy +5.5	
<b>EGGPLANT PARMY (VEA V)</b>	25
crispy fried eggplant, napolitana sauce, mozzarella, skin on fries, classic salad	
<b>S+P SQUID (I)</b>	32
skin on fries, classic salad, lemon, tartare	
<b>SA FLATHEAD (A)</b>	36
panko crumbed, skin on fries, classic salad, lemon, tartare	

## SIDES

<b>SEASONAL VEGGIES (GF V)</b>	8
<b>SKIN ON FRIES (GF V)</b>	12
black garlic aioli	
<b>ONION RINGS (V)</b>	14
black garlic aioli	
<b>FRIED CORNS RIBS (GF V)</b>	14
cajun butter	
<b>ROAST BRUSSELS SPROUTS (GF V)</b>	14
hot honey, whipped feta, dukkah	
<b>CHARGRILLED GREENS (GF V)</b>	16
broccolini, asparagus, hot honey, whipped feta, dukkah	

## LITTLE TACKERS

*twelve & under*

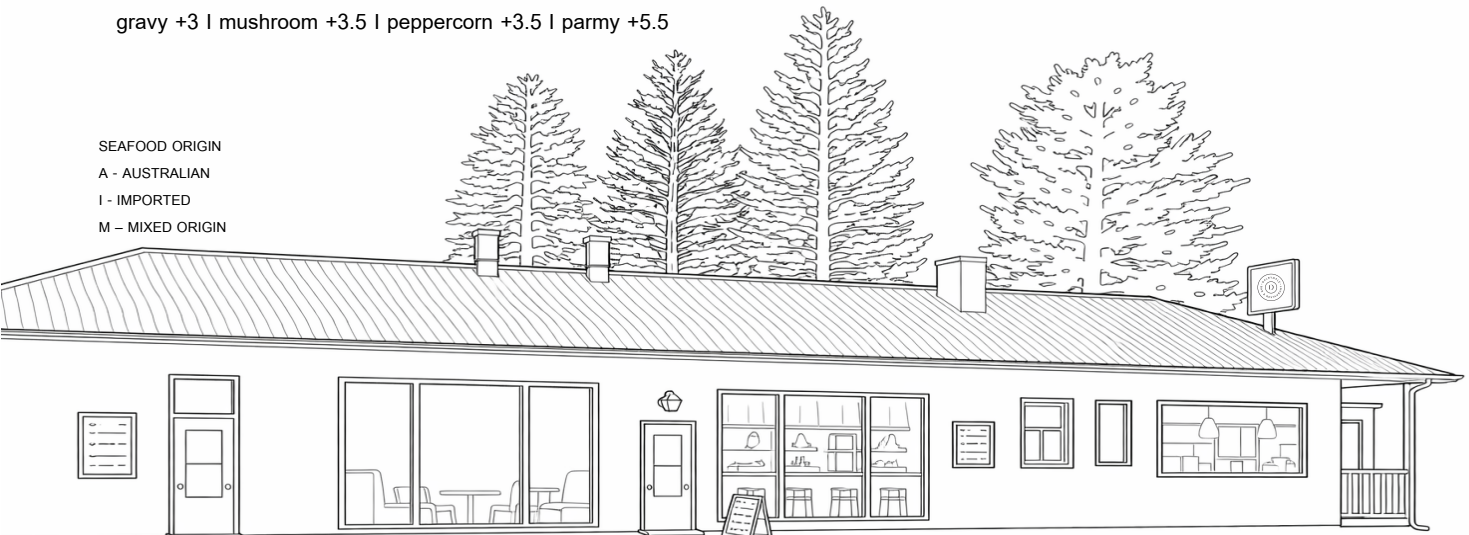
complimentary salad available on request

<b>PENNE NAPOLITANA (V)</b>	12
mozzarella cheese, skin on fries, ketchup	
<b>CHICKEN NUGGETS (5)</b>	10
tempura nuggets, skin on fries, ketchup	
<b>FISH + CHIPS (GFA I)</b>	10
crumbed fish goujons, skin on fries, ketchup	
<b>CHEESEBURGER SLIDER</b>	12
wagyu patty, cheddar, ketchup, skin on fries	
<b>HAM + CHEESE PIZZA</b>	12
leg ham + mozzarella, skin on fries, ketchup	
<b>CHICKEN SCHNITTY</b>	14
panko crumbed, skin on fries, ketchup	
gravy +3   mushroom +3.5   peppercorn +3.5   parmy +5.5	

## SOMETHING SWEET

<b>KIDS ICE CREAM (GFA)</b>	6
krazy colours, sprinkles, chocolate wafer	
<b>NUT SUNDAE (GFA)</b>	10
vanilla bean ice cream, peanuts, chocolate wafer, strawberry, chocolate or caramel topping	
<b>AFFOGATO (GF)</b>	12
vanilla bean ice cream, espresso   salted caramel liqueur +8	
<b>SALTED CHOCOLATE TART</b>	15
caramel, chocolate soil, vanilla bean ice cream	
<b>WHITE CHOCOLATE SEMIFREDDO (GFA)</b>	16
passionfruit curd, caramilk cookie crumb, pistachio	
<b>STICKY DATE PUDDING</b>	15
butterscotch sauce, vanilla bean ice cream	

SEAFOOD ORIGIN  
A - AUSTRALIAN  
I - IMPORTED  
M - MIXED ORIGIN



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