



DALRYMPLE BAR & RESTAURANT

STRAIGHT UP

GARLIC BREAD (V)	12
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)	18
hot honey + thyme	
MINI COB LOAF	22
barossa bacon, three cheeses, spring onion	
VEGETABLE DUMPLINGS (4) (V)	17
black vinegar dressing, crispy chilli oil, spring onion, herbs	
PRAWN + GINGER DUMPLINGS (4) (I)	18
black vinegar dressing, crispy chilli oil, spring onion, herbs	
CRISPY PRAWN TACOS (2) (I)	19
lime slaw, spring onion, herbs, pink sour cream	
FRIED CHICKEN WINGS	S – 22 L – 36
sticky thai or spicy buffalo	

BURGERS

BBQ MAPLE CHICKEN	28
crispy fried chicken, bacon, cheddar, slaw, b+b pickles, toasted milk bun, skin on fries	
STANSBURGER (GFA)	29
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	28
leg ham + pineapple	
PUMPKIN	28
miso roast pumpkin, asparagus, red onion, dukkah	
CHILLI SQUID (I)	30
charred squid, red onion, garlic, chilli, lemon, parsley	
CARNIVORE CLASSIC	32
barossa bacon, chorizo, salami, roast capsicum	
gluten free base +5 anchovies +4 olives +3 chilli +2	

LARGE PLATES

STICKY PORK BELLY (GF)	34
apple + herb salad, peanuts, nam jim, palm sugar caramel	
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)	38
pumpkin + ginger puree, confit potatoes, roast brussels sprouts, capers, soft herbs	
300G WAGYU RUMP (GF)	44
skin on fries, classic salad	
duck fat confit potato, asparagus, chimichurri +4	
gravy +3 mushroom +3.5 peppercorn +3.5	
300G SCOTCH FILLET (GF)	48
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 | 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

FISH + CHIPS (GFA I)	24 / 32
panko crumbed, skin on fries, classic salad, tartare, lemon	
CHICKEN BREAST SCHNITTY	28
panko crumbed, skin on fries, classic salad	
gravy +3 I mushroom +3.5 I peppercorn +3.5 I parmy +5.5	
EGGPLANT PARMY (VEA V)	27
crispy fried eggplant, napolitana sauce, mozzarella, skin on fries, classic salad	
S+P SQUID (I)	34
skin on fries, classic salad, lemon, tartare	
SA FLATHEAD (A)	37
panko crumbed, skin on fries, classic salad, lemon, tartare	

SIDES

SEASONAL VEGGIES (GF V)	8
SKIN ON FRIES (GF V)	13
black garlic aioli	
ONION RINGS (V)	15
black garlic aioli	
FRIED CORNS RIBS (GF V)	14
cajun butter	
ROAST BRUSSELS SPROUTS (GF V)	16
hot honey, whipped feta, dukkah	
CHARGRILLED GREENS (GF V)	18
broccolini, asparagus, hot honey, whipped feta, dukkah	

LITTLE TACKERS

twelve & under

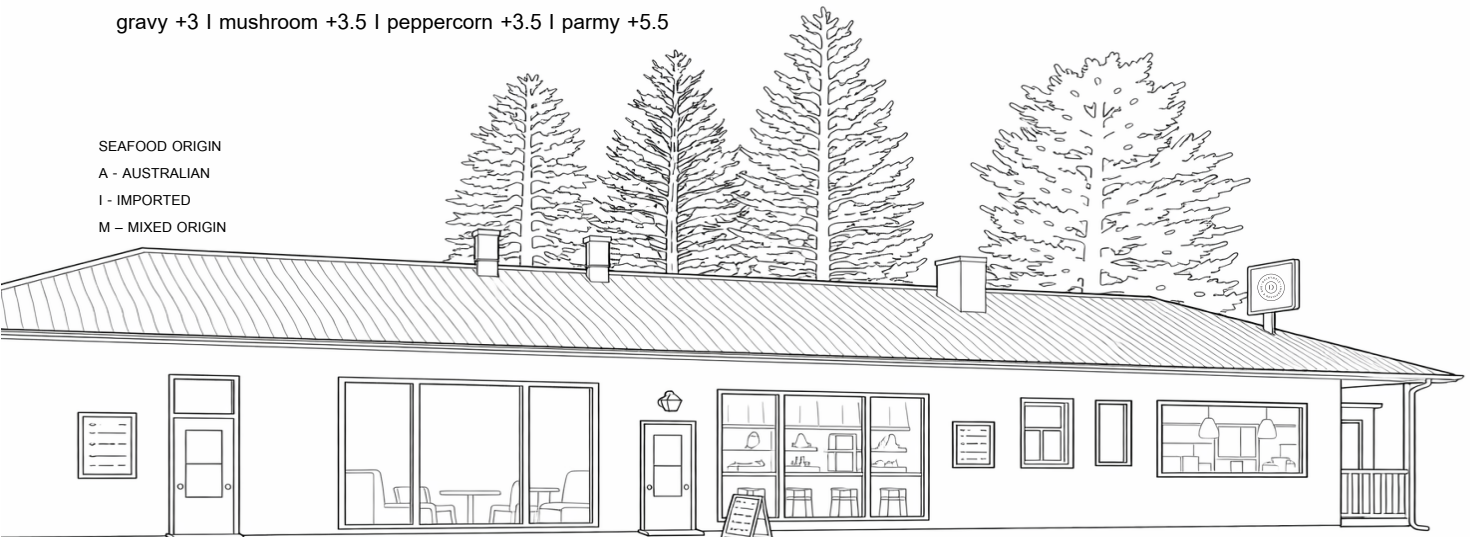
complimentary salad available on request

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

SOMETHING SWEET

KIDS ICE CREAM (GFA)	7
krazy colours, sprinkles, chocolate wafer	
NUT SUNDAE (GFA)	12
vanilla bean ice cream, peanuts, chocolate wafer, strawberry, chocolate or caramel topping	
AFFOGATO (GF)	13
vanilla bean ice cream, espresso I salted caramel liqueur +8	
SALTED CHOCOLATE TART	16
caramel, chocolate soil, vanilla bean ice cream	
WHITE CHOCOLATE SEMIFREDDO (GFA)	17
passionfruit curd, caramilk cookie crumb, pistachio	
STICKY DATE PUDDING	15
butterscotch sauce, vanilla bean ice cream	

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



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