



DORSET GARDENS BISTRO

Menu



Bistro Menu

TO SHARE

Tapas

Chefs selection of an assortment of Dips with grilled bread 10

Mini Lamb Kebab with roasted cumin and garlic yoghurt (GF) 10

Tempura Batter Stuffed Mushrooms 8

Whole mushroom stuffed with soft cheese, baby herbs, sautéed onion and served with fresh salad and tomato sauce (V)

Chilli & Pepper Calamari 12

Calamari strips marinated with fresh garlic, chilli, pepper and coated in spicy flour and fried. Served with rocket, orange, red onion and topped with shaved parmesan and garlic aioli

Char Grilled Spicy Prawn Skewers (6 prawns) 12

With lemon mayonnaise (GF)

Harissa Chicken Skewer with aioli (GF) 9

Chefs Tapas for Two 19.5

Tapas plate with a selection of Chefs choices of our most favourite tapas items from list above

Saganaki 13.5

Pan fried saganaki cheese served with crusty sourdough bread, olives, tomato and lemon

Pacific Oysters 1/2 dz . 15 full dz . 26

Natural Fresh oyster with lemon and wasabi mayonnaise (GF)

Kilpatrick

Fresh oyster with crispy bacon, worcestershire sauce and a hint of tabasco sauce (GF)

Angel Hair

Fresh oyster wrapped with shredded filo pastry and fried served with lemon mayonnaise

Mornay

Fresh oyster topped with chefs special brandy, herb cheese sauce and baked

ENTREE

Soup of the Day (Freshly made soup; please ask our friendly staff) 7.5

Garlic Bread with gruyere cheese 6.9

Bruschetta 13.9

Char Grilled bread, marinated tomato, basil, olives, Spanish onion; crumble Persian feta, balsamic and virgin olive oil (V)

Garlic Prawn Voulevant 15.9

King prawns pan fried in garlic and chives cream; served in a pastry shell with rocket, tomato salad and fresh lemon (GF)

FRESH SALAD

Caesar Salad 16.9

Baby cos lettuce, crispy bacon, aged parmesan, soft boiled egg, anchovies, chunky garlic croutons tossed with homemade rich and creamy Caesar dressing

With Pan Fried Harissa Spiced Chicken Glazed with honey 21.9

Harissa Chicken Salad 21.9

Harissa spiced pan fried chicken glazed in honey with mix leaves, tomato, cucumber, red onion, apple and balsamic vinegar (GF)

Char Grilled Lamb Salad 24.9

Lamb rump marinated with chefs herbs & spices and char grilled with Mediterranean style couscous, wild rocket, pine nuts, raisins, Persian feta and served with tzatziki

Thai Beef 21.9

Pan fried marinated strips of sirloin beef fillet with mix leaves, bean shoots, onion, cucumber, tomato, cashews, lime, chilli and ginger. Topped with soy dressing and a side of yoghurt

Salmon Salad 21.9

Roasted salmon steak marinated with preserved lemon and mustard. Served with rocket, orange, shaved fennel and roasted almond salad and sesame orange dressing (GF)

CHEFS SIGNATURE DISHES

Char Grilled Gippsland Fresh Eye Fillet (250gm)

With Roasted Prawns 34.9

Served with roasted kipfler potato, asparagus, cherry tomatoes & crushed fragrant peppercorn cream sauce (GF)

Roasted High Country Pork Rack (3 points) 31.9

Orange and garlic marinated pork rack; served with Roasted apple, kipfler potato, sautéed asparagus, roasted wild mushrooms and creamy orange mustard sauce

Spanish Style Seafood Pot 32.9

Selection of king prawns, scallops, Spring Bay black mussels, crab, vongoli, fish and squid; pan fried with pancetta, onion, fresh garlic, chilli, lemon, pure Spanish saffron, wine and fresh herbs in a tomato broth with grilled sourdough bread.

FROM THE GRILL

Our prime quality certified Australian beef and Angus beef ensure ultimate tenderness and texture. All steaks are dusted with chefs unique blend of spices to give a maximum flavour (Please allow 45 minutes for well done)

Porterhouse (300gm) 28.5

Yearling Rib Eye (500gm) 36

Angus Rump (300gm) 28.5

Spicy High Country Pork Chops (three) 25

Char Grilled Lamb Rump (250gm) 27.5

All the above steaks are served with chips/salad or vegetables
Sauces – mushroom/pepper/red wine jus/steak butter/béarnaise.
*garlic prawn sauce extra 8

Sticky Bourbon Barbeque Pork Ribs 29.9

Barbequed Pork ribs marinated in homemade bourbon BBQ sauce for 48 hours. Served with chips and salad

SEAFOOD

Garlic Prawns 26.9

Pan fried king prawns in garlic and chives cream. Served with aromatic saffron rice and rocket salad (GF)

Chilli & Pepper Calamari 25.9

Calamari strips marinated with fresh garlic, chilli, pepper and coated in spicy flour and fried. Served with rocket, orange, and red onion salad. Topped with shaved parmesan, garlic aioli and side of chips

Beer Battered Fish and Chips 22.9

Beer battered flathead tails served with garlic, lemon aioli, chips and salad

Fish Of The Day market price Refer to our daily specials menu

Roasted Crispy Skin Salmon 26.9

Salmon fillet marinated with chardonnay and mustard. Served with creamy potato mash, sautéed greens and roasted bell pepper butter cream sauce

SIDES

Potato mash 6.9

Bowl of chips 6.9

Bowl of spicy wedges 9

Seasonal vegetables 7.9

Garden salad with balsamic vinaigrette 6.9

(V) Meal can be prepared as an alternative vegetarian dish

(GF) Meal can be prepared as an alternative gluten free dish

Please note that all ingredients may not be listed in descriptions
Notify staff on ordering of any allergies or aversions you may have



MAIN FARE

French Farmhouse Chicken Breast 29.9

Chicken breast fillet pan-fried with pancetta, tiger prawns and whole grain mustard finished with sweet sherry cream. Served with roasted kipfler potato, wild mushrooms and spinach (GF)

Moroccan Spiced Lamb Shank (one) 400gm 23.5

Lamb shank slowly braised with Moroccan spices, red wine, preserved lemon and tomato. Served with mash, sautéed spinach and braised jus

Crumbed Bobby Veal Cutlet & Roasted Prawns 29.9

With roasted vegetables, portabella mushrooms, sautéed spinach and marsala cream

Open Wagyu Beef Burger (300gm) 24.9

Char grilled house made wagyu beef pattie, free range egg, bacon, premium salad leaves, spicy onion relish, melted gruyere cheese and lemon mayonnaise served with chips

Beef Vindaloo 25.9

Boneless beef cooked with coconut cream, vinegar, chilli paste, Indian spices and tomato. Slowly cooked with coriander and ginger. Served with saffron rice, pappadams and a yoghurt salad (GF)

Butter Chicken 24.9

Boneless chicken pieces marinated in North Indian herbs and spices. Cooked with rich tomato to give this curry a wonderful sweet flavour. Served with saffron rice, pappadams, yoghurt salad and cashew nuts (GF)

Freshly Carved Roast Of The Day (ask our friendly staff) 21.9

Served with baked potato, seasonal vegetables and red wine jus (GF)

Chicken Parmigiana 23.9

Grilled freshly crumbed chicken breast topped with smoked ham, Napolitana sauce and mozzarella cheese; served with chips/salad or vegetables

RISOTTO

Spanish Style Seafood & Chicken Paella 29.9

Selection of fresh king prawns, scallops, calamari and mussels pan fried with chorizo sausage, chicken, green peas, chilli, fresh herbs, pure Spanish saffron, wine and Arborio rice (GF)

Chicken, Pumpkin & Pancetta Risotto 23.9

Chicken pieces, roasted butternut pumpkin, pan-fried pancetta, onion, garlic, mushrooms, fresh herbs, wine and stock, Arborio rice and garnished with parmesan (GF)

PASTA

Gnocchi Casalinga 24.9

Gnocchi with fresh garlic, sun dried tomato, bocconcini, spinach, fresh diced tomato and basil. Topped with parmesan cheese (V)

Fresh Linguini Chilli Prawns (six) & Chorizo 28.9

King prawns Pan fried with chorizo, onion, fresh garlic, fresh chilli and preserved lemon tossed with fresh tomato, virgin olive oil, fine herbs and parmesan

Fettuccini Alla Pollo 23.9

Chicken breast pieces pan fried with onion, garlic, mushrooms, fresh herbs, avocado, white wine cream sauce and parmesan

DESSERT

Raspberry Mascarpone & White Chocolate Tart 9

With white chocolate sauce, sesame nougatine and cream

Pavlova 9

Served with fresh whipped cream, fresh fruits, raspberry and passion fruit coulis

Individual Sticky Date Pudding 8

Dates macerated for 24 hours to give this pudding a wonderful flavour and texture with caramel fudge and vanilla ice cream

Freshly Made French Crepes 9.5

Served with caramelized banana, white chocolate sauce and vanilla ice cream

Grand Marnier Crème Brûlée 10.5

Caramelized cracked sugar, strawberries and cream (GF)

Sinful Trio 10.9

Divinely decadent selection of quality ice cream served with fresh strawberries

YOUNG ADULTS 2 course (under 12 years old) 8.5

Main

Spaghetti Bolognese

Chicken Nuggets & Chips

Fish & Chips

Roast Of The Day with vegetables and gravy

Chicken Schnitzel with chips

Crispy Hot Dogs 2 sausages tempura battered and fried, served with chips and tomato sauce

Dessert

Ice Cream Sundae Whipped cream, chocolate sauce and sprinkles

Frog In The Pond Chocolate freddo, sprinkles & ice cream

Chocolate Mousse Cream and sprinkles

SENIORS MENU

LUNCH

DINNER

2 COURSE

14.5

16.5

3 COURSE

17.5

19.5

(Please Note: a surcharge of \$5.00 applies to all Senior Meals on Public Holidays)

Entrée

Soup of the day

Tomato Bruschetta

Char Grilled bread, marinated tomato, basil, olives, Spanish onion, balsamic and virgin olive oil (V)

Garlic Bread

Main

Beer Battered Flathead Tails Served with Chips, Salad, garlic and lemon aioli

Freshly Carved Roast Of The Day (GF) Served with vegetables and red wine jus

Chicken Parmigiana

Chicken breast schnitzel topped with Napolitana sauce and mozzarella cheese. Served with chips and salad

Beef Stroganoff & Rice

Tender beef cooked in mushroom cream and served with saffron rice

Risotto Verdure

Arborio rice cooked with sautéed vegetables finished with fresh baby herbs, parmesan and fresh tomato (V)

Pasta Of The Day Please ask our friendly staff

Porter House Steak 250gm (GF) Extra \$7.00

Grilled to your liking; served with chips/salad or vegetables with your choice of sauce; mushroom/pepper/gravy or garlic

Dessert

Petite Pavlova Served with whipped cream, fresh fruits, raspberry and passion fruit coulis

Sticky Date Pudding Served with caramel fudge sauce and ice-cream

Chocolate Mousse Served with fresh cream and strawberries