

TAPAS

Chefs Dips \$ 13.9

With grilled Turkish bread
|extra bread \$4

Mini Lamb Kebab |two \$14.9

Marinated in cumin and served with orange, rocket, fennel salad & tzatziki |GF

Salmon Skewer |two \$12.9

Served with orange, rocket, fennel salad & garlic aioli |GF

Tandoori Chicken Skewer |two \$12.9

With orange, fennel, onion & rocket salad

Mozzarella & Pine Nut Arancini

|three \$12.9

Arborio rice, onion, parsley, pumpkin, pine nuts, mozzarella, rocket, olives, feta & Napoli sauce |V

Sharing Plate for Two \$23.9

|extra bread \$4

Two tandoori chicken, one mini-lamb & one salmon skewer with Turkish bread, assorted dips, pastrami & grissini

Saganaki \$12.9

Pan fried saganaki cheese, served with Turkish bread, mix leaves, olives, tomato & lemon |V

ENTRÉE

Soup of The Day \$7.9

Freshly made soup; please ask our friendly staff

Garlic Bread \$9.9 With cheese

Bruschetta \$15.9

Char grilled Turkish bread, with tomato, basil, olives, Spanish onion, Persian feta, balsamic & virgin olive oil |V

Wild Mushroom & Asparagus

Voulevant \$15.9

Pastry shell, mushrooms, onion, garlic, herbs, cream, cheese, rocket, tomato & parmesan |V

Panko Prawns |four \$16.9

Japanese panko crumbed prawns with herbs, rocket, orange, fennel, red onion & garlic aioli

PACIFIC OYSTERS

1/2 dz. \$17.9

Full dz. \$32.9

Natural

Fresh oyster, lemon & wasabi mayonnaise |GF

Kilpatrick

Fresh oyster, crispy bacon, Worcestershire sauce & a hint of tabasco sauce |GF

Oyster Mornay

Fresh oyster, cheese sauce & chives

SALADS

Caesar Salad \$17.9

Baby cos lettuce, bacon, parmesan, boiled egg, anchovies, garlic croutons & Caesar dressing **
-pan fried seeded mustard honey chicken \$22.9

-marinated grilled prawns |six \$25.9

Dorset Garden Salad \$18.90

Fresh baby beans, mix leaves, potato, red onion, tomato, apple, mix salad with mustard dressing |GF
-pan fried seeded mustard honey chicken \$22.9

Char Grilled Lamb Salad \$30.9

Lamb rump, chefs special herbs, Mediterranean style couscous, wild rocket, pine nuts, raisins, Persian feta, & tzatziki **

Thai Beef Salad \$28.9

Sirloin beef fillet, mix leaves, bean shoots, onion, cucumber, tomato, cashews, red and green capsicum, lime, chilli, coriander, ginger, soy dressing & tzatziki

Salmon Salad \$26.9

Salmon steak, preserved lemon, red onion, garlic, mustard, almonds, rocket, orange, fennel & sesame orange dressing



CHEFS SIGNATURE

Char Grilled Black Angus Eye Fillet

|250gm \$44.9

Roasted kipfler potato, asparagus, cherry tomatoes & roasted bell pepper butter cream sauce |GF

Roasted Lamb Rack \$39.9

Four-point lamb rack marinated with Dijon mustard, herbs and garlic.
Served on creamy mash potato with sauteed broccolini and seeded mustard cream butter

Spanish Style Seafood Pot \$37.9**

King prawns, scallops, Spring Bay black mussels, crab, clam, fish, squid, pancetta, onion, garlic, chilli, lemon, pure Spanish saffron, wine, fresh herbs, tomato broth & Turkish bread

FROM THE GRILL

Please allow up to 45 minutes for well-done

Premium Black Angus

Porterhouse |300gm \$35.9

Rib Eye |400gm \$40.9

Black Angus Scotch Fillet Steak

|300gm \$36.9

Char Grilled Lamb Rump |250gm \$31.9

Crumbed Pork Loin Steak (Two Medallions) \$29.9

Served with chips/salad or vegetables

|any two

Sauces |GF-Diane, gravy, mushroom, pepper, steak butter, & Béarnaise
Seafood Sauce (prawns & scallops) **extra \$14**

Sticky Bourbon Barbeque Pork Ribs

\$31.9

Barbequed pork ribs, bourbon BBQ sauce, chips & salad |GF

Lamb Souvlaki \$34.9

Lamb skewers (two), garlic, paprika, lemon, cumin, herbs, olive oil, red onion, bell pepper, Greek salad, chips, tzatziki & pita bread**

Chips will have traces of Gluten

MAINFARE

French Farmhouse Chicken Breast

\$32.9

Chicken breast fillet, tiger prawns (three), marinated in whole grain mustard, sweet sherry cream. Served on kipfler potato, wild mushrooms & spinach |GF

Moroccan Spiced Lamb Shank

one|400gm \$26.9

Moroccan spices, red wine, preserved lemon, tomato, mash potato, roasted pumpkin, greens & braised jus

Veal Scaloppini \$30.9

Bobby veal, onion, garlic, herbs, white wine, cream, sliced mushrooms, green peas & mash potato

Wagyu Beef Burger 250gm | \$28.9

Wagyu beef patty topped with free range egg, bacon, salad leaves, spicy onion relish, cheese & lemon mayonnaise.
Served on a toasted bun with a side of chips

Butter Chicken \$28.9

Boneless chicken, onion, garlic, ginger, tomato gravy, cashew nut paste, Indian spices, saffron rice, kachumber salad & pappadums **

Freshly Carved Roast of The Day

\$26.9

Ask our friendly staff. With creamy mustard potato, seasonal vegetables & a red wine jus |GF

Chicken Parmigiana \$25.9

Crumbed chicken breast topped with smoked ham, Napolitana sauce & mozzarella cheese. Served with chips/salad or vegetables

Chicken Stir-fry \$28.9

Marinated chicken stir-fried with red onion, red & green capsicum, baby corn, broccolini and saffron rice

|V| Vegetarian items

|GF| Gluten free items
traces may still be present

-Small bones may be
present when eating fish

SEAFOOD

Garlic Prawns \$34.9

King prawns (eight), garlic and chive cream, aromatic saffron rice & garden salad |GF

Salt & Pepper Calamari \$30.9

Fried calamari strips, garlic, chilli, pepper, mix leaves, fennel, orange and red onion salad, parmesan, garlic aioli & chips

Beer Battered Fish & Chips \$26.9

Beer battered flathead tails, tartare sauce, salad & chips

Roasted Crispy Skin Salmon \$27.9

Salmon fillet, chardonnay and mustard marinade, potato mash, sautéed greens & roasted bell pepper butter cream sauce

RISOTTO

Spanish Style Seafood & Chicken

Paella \$38.9

King prawns, scallops, clams, calamari, mussels, chorizo sausage, chicken, green peas, capsicum, tomato, chilli, fresh herbs, Spanish saffron, wine & Arborio rice |GF

Vegetarian Paella \$28.9

Olives, onion, garlic, mushrooms, butternut pumpkin, capsicum, potato, asparagus, green peas, tomato, chilli, tomato, saffron, wine & Arborio rice |V |GF

Chicken, Pumpkin & Wild Mushroom

Risotto \$28.9

Chicken, butternut pumpkin, porcini, wild mushrooms, onion, garlic, fresh herbs, wine, stock, Arborio rice & parmesan |GF

Asparagus, Pancetta & Prawn Risotto

\$30.9

Asparagus, prawns (five), mushrooms, spinach, tomato, herbs, chardonnay wine vinegar, parmesan & Arborio rice |GF

PASTA

Duck Ravioli \$29.9

Tossed in olive oil, garlic, sage, wild mushrooms, baby asparagus ragout & parmesan

Creamy Gnocchi Pesto \$27.9

Tossed with olive oil, onions, garlic, fresh herbs, creamy basil pesto & parmesan |V

Fresh Linguini Chilli Prawns & Chorizo \$31.9

King prawns (five), chorizo, onion, garlic, fresh chilli, preserved lemon, tomato, virgin olive oil, herbs & parmesan

Fettuccini Alla Pollo \$28.9

Chicken breast pieces, onion, garlic, mushrooms, fresh herbs, avocado, white wine cream sauce & parmesan

Penne Bolognese \$25.9

Penne pasta, classic bolognese sauce, basil & parmesan

SIDES

Potato Mash \$6.9

Bowl of Chips \$9.9

Seasonal Vegetables \$8.9

Garden salad \$6.9

Balsamic Vinaigrette dressing

Potato wedges \$10.9

Sour cream & sweet chilli sauce

DESSERT

Pavlova \$10.9

With fresh whipped cream, fresh fruits, raspberry & passion fruit coulis |GF

Tiramisu Mousse Cake \$10.9

Home-made sponge infused with Italian coffee, served with fresh strawberries

Orange & Almond Pudding \$9.9

With hot vanilla sauce & ice cream

Apple & Rhubarb Crumble \$9.9

With vanilla ice cream

Sinful Trio \$10.9

Quality ice cream, fresh whipped cream & strawberry

KIDS MENU

2courses|under 12 yrs \$10.90

Main

Penne Bolognese

Chicken Nuggets & Chips

Fish & Chips

Roast of The Day Vegetables & gravy |GF

Chicken Schnitzel Chips & salad

Chicken Parmigiana Chips & salad

Warm Chicken Salad

Additional \$5

Seeded mustard, honey, mix leaves, tomato, cucumber, red onion, apple & balsamic vinegar |GF

Porterhouse Steak

Additional \$5

250gm
Chips/salad or vegetables
with a choice of sauce;
mushroom|pepper|gravy |GF

Dessert

Frog in The Pond

Jelly with chocolate freddo, ice cream & sprinkles

Chocolate Mousse

With cream, chocolate sauce & sprinkles

Vanilla Ice Cream Sundae

With chocolate, strawberry OR caramel sauce, cream & sprinkles

GF| Gluten free items—traces may still be present
**items can be made to order by eliminating gluten ingredient's—upon request

SENIORS MENU

LUNCH

1 COURSE \$16.5 2 COURSE \$18.5
3 COURSE \$20.5

DINNER

1 COURSE \$18.5 2 COURSE \$20.5
3 COURSE \$22.5

Entrée

Soup of The Day

Please ask our friendly staff

Garlic Bread

Tomato Bruschetta |V

Grilled bread, marinated tomato, basil, olives, Spanish onion, feta, balsamic & virgin olive oil

Main

Beer Battered Flathead Tails

Chips, salad & tartare sauce

Chicken & Mushroom Pot

Casserole served with creamy mash potato

Freshly Carved Roast of The Day

Roasted vegetables & red wine jus |GF

Chicken Parmigiana

Chicken breast schnitzel, Napolitana sauce, mozzarella cheese, chips & salad

Chicken Schnitzel

Chicken breast schnitzel, chips & salad

Butter Chicken

Boneless chicken, onion, garlic, tomato gravy, cashew nut, paste, Indian spices & Saffron rice |GF

Pasta of The Day

Please ask our friendly staff

Risotto Verdure

Arborio rice, onion, garlic, roasted pumpkin, mushroom, capsicum, green peas, baby herbs, parmesan & fresh tomato |GF|V

Lamb Shank

Additional \$7.00

400gm

Mash & roasted pumpkin

Porterhouse Steak

Additional \$7.00

250gm

Chips/salad or vegetables

With your choice of sauce:

mushroom|pepper|garlic|gravy|GF

Dessert

Petite Pavlova with fresh cream, fresh fruits, raspberry& passion fruit coulis|GF

Orange & Almond Pudding with hot caramel sauce & ice cream

Ice Cream Sundae with fresh cream & chocolate topping

Chocolate Mousse with fresh cream & chocolate topping

Apple & Rhubarb Crumble with vanilla ice-cream

GLUTEN FREE

pls inform staff when ordering a Gluten Free meal

Entrée

Salmon Skewer |two \$12.9

Served with orange rocket, fennel salad & garlic aioli |GF

Mini Lamb Kebab |two \$ 14.9

Marinated in cumin and served with orange rocket, fennel salad & tzatziki |GF

Pacific Oysters

1/2 dz. \$ 17.9 Full dz. \$ 32.9

Natural Fresh oyster, lemon & wasabi mayonnaise |GF

Kilpatrick Fresh oyster, crispy bacon, Worcestershire sauce & a hint of tabasco sauce |GF

Main

Dorset Garden Salad \$18.90

Fresh baby bean, mix leaves, potato, red onion, tomato, apple, mix salad with mustard dressing |GF

Freshly Carved Roast of The Day \$26.9

Ask our friendly staff. With creamy mustard, potato, seasonal vegetables & a red wine jus |GF

French Farmhouse Chicken Breast \$32.9

Chicken breast fillet, tiger prawns (three) marinated in whole grain mustard, sweet sherry cream. Served on kipfler potato, wild mushrooms & spinach |GF

Garlic Prawns \$34.9

King prawns (eight), garlic and chive cream, aromatic Saffron rice & rocket salad |GF

Spanish Style Seafood & Chicken Paella \$38.9

King prawns, scallops, clams, calamari, mussels, chorizo sausage, chicken, green peas, capsicum, chilli, fresh herbs, tomato, Spanish saffron, wine & Arborio rice |GF

Vegetarian Paella \$28.9

Olive, onion, garlic, mushroom, butternut pumpkin, capsicum, asparagus, potato, green peas, tomato, chilli, saffron, wine & Arborio rice |V|GF

Asparagus, Pancetta & Prawn Risotto \$30.9

Asparagus, prawns (five), mushrooms, spinach, tomato, herbs, chardonnay wine vinegar, parmesan & Arborio rice |GF

Chicken, Pumpkin & Wild Mushroom Risotto \$28.9

Chicken, butternut pumpkin, wild mushroom, onion, garlic, porcini, fresh herbs, wine, stock, Arborio rice & parmesan |GF

Sticky Bourbon Barbeque Pork Ribs \$31.9

Marinated in bourbon BBQ sauce; served with chips & salad |GF

(chips may have traces of Gluten)

**ALL STEAKS FROM THE GRILL
ARE GLUTEN FREE!**

**DORSET
GARDENS
HOTEL**