

## PACIFIC OYSTERS

**Natural** <sup>GF</sup> (6) 19.9 (12) 34.9  
Fresh oyster, lemon & wasabi mayonnaise

**Kilpatrick** <sup>GF</sup> (6) 19.9 (12) 34.9  
Fresh oyster, crispy bacon, Worcestershire sauce & a hint of Tabasco sauce

**Oyster Mornay** (6) 19.9 (12) 34.9  
Fresh oyster, cheese sauce & chives

## TAPAS & SHARING

**Chefs Dips** <sup>V</sup> 14.9  
With grilled Turkish bread  
**extra bread \$4**

**Mini Lamb Kebab (2)** <sup>GF</sup> 16.9  
Marinated in cumin and served with orange, rocket, fennel salad & tzatziki

**Satay Chicken Skewer (3)** 15.9  
With orange, fennel, onion & rocket salad

**Mozzarella & Pine Nut Arancini (3)** <sup>V</sup> 12.9  
Arborio rice, onion, parsley, pumpkin, pine nuts, mozzarella, rocket, olives and fennel salad

**Sharing Plate for Two** 24.9  
Two satay chicken skewers with Turkish bread, assorted dips, pastrami & grissini  
**extra bread \$4**

**Saganaki** <sup>V</sup> 13.9  
Pan fried saganaki cheese, served with Turkish bread, mixed leaves, olives, tomato & lemon

## ENTRÉE

**Soup of The Day** 8.9  
Freshly made soup; please ask our friendly staff

**Garlic Bread with cheese** <sup>V</sup> 11.9

**Bruschetta** <sup>V</sup> 15.9  
Char grilled Turkish bread, with tomato, basil, olives, Spanish onion, Persian feta, balsamic & virgin olive oil

**Falafel Plate** 13.9  
Falafels served with hummus, garlic sauce & crispy Greek Salad

**Panko Chilli Scallops** 18.9  
Panko crumbed chilli scallops, rocket, onion, fennel & orange salad, served with creamy wasabi mayonnaise

## MAIN FARE

**French Farmhouse Chicken Breast** <sup>GF</sup> 33.9  
Chicken breast fillet, tiger prawns (3), marinated in whole grain mustard, sweet sherry cream. Served on kipfler potato, wild mushrooms & spinach

**Moroccan Spiced Lamb Shank** (1) 400gm 31.9  
Moroccan spices, red wine, preserved lemon, tomato, mashed potato, roasted pumpkin, greens & braised jus

**Veal Scaloppini** 34.9  
Bobby veal, onion, garlic, herbs, white wine, cream, sliced mushrooms, green peas & mashed potato

**Wagyu Beef Burger** (200gm) 29.9  
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** \*\* 32.9  
Boneless chicken, onion, garlic, ginger, tomato gravy, cashew nut paste, Indian spices, saffron rice, kachumber salad & papadums

**Freshly Carved Roast of The Day** <sup>GF</sup> 31.9  
Ask our friendly staff  
With creamy mustard potato, seasonal vegetables & a red wine jus

**Chicken Parmigiana** 28.9  
Crumbed chicken breast topped with smoked ham, Napolitana sauce & mozzarella cheese. Served with chips/salad or vegetables

**Chicken Schnitzel** 25.9  
with chips/salad or vegetables

**Beef Stir-fry** 32.9  
Tender beef stir-fried with red onion, garlic, red & green capsicum, Bok choy, spring onion and jasmine rice

**Pumpkin & Green Pea Curry** <sup>V</sup> 28.9  
Butternut pumpkin, green peas, onion, ginger, garlic, tomato-based curry & Indian spices. Served with jasmine rice and papadums

**Vegetable & Cashew Stir fry** <sup>V</sup> 30.9  
Mixed vegetable, stir-fried with onion, garlic, spring onion & garlic sauce. Served with jasmine rice

## SEAFOOD

**Garlic Prawns** <sup>GF</sup> 35.9  
King prawns (8), garlic and chive cream, aromatic saffron rice & rocket salad

**Panko Salt & Pepper Calamari** 33.9  
Panko crumbed calamari strips with garlic, chilli, & pepper. Served with mixed leaves, fennel, orange & red onion salad, parmesan, garlic aioli & thick cut chips

**Beer Battered Fish & Chips** 30.9  
Beer battered flathead tails, tartare sauce, salad & chips

**Roasted Crispy Skin Salmon** 31.9  
Salmon fillet, chardonnay & mustard marinade, potato mash, sautéed greens & roasted bell pepper butter cream sauce

## SALADS

<b>Caesar Salad**</b>	<b>18.9</b>
Baby cos lettuce, bacon, parmesan, boiled egg, anchovies, garlic croutons & Caesar dressing	
<b>With</b> pan-fried seeded mustard honey chicken	<b>23.9</b>
<b>With</b> marinated grilled prawns (6)	<b>29.9</b>
<b>Butternut Pumpkin and Pearl Couscous Salad</b>	<b>19.9</b>
Mixed salad leaves, roasted pumpkin, tomato, onion, pine nut, pearl couscous & garlic dressing	
<b>With</b> pan-fried seeded mustard honey chicken	<b>23.9</b>
<b>Char Grilled Lamb Salad</b>	<b>33.9</b>
Lamb rump, chef's special herbs, Mediterranean style couscous, wild rocket, pine nuts, raisins, Persian feta & tzatziki **	
<b>Thai Beef Salad</b>	<b>31.9</b>
Sirloin beef fillet, mixed leaves, bean shoots, onion, cucumber, tomato, cashews, red and green capsicum, lime, chilli, coriander, ginger, soy dressing & tzatziki	
<b>Salmon Salad</b>	<b>30.9</b>
Salmon steak, preserved lemon, red onion, garlic, mustard, almonds, rocket, orange, fennel & sesame orange dressing	

## PASTA

<b>Shallot Leek and Wild Mushroom Ravioli (V)</b>	<b>33.9</b>
Homemade ravioli, tossed with onion, garlic, green peas, olive oil, sage, tomato & feta	
<b>Fresh Fettuccini Chilli Prawns &amp; Chorizo</b>	<b>32.9</b>
King prawns (5), chorizo, onion, garlic, fresh chilli, preserved lemon, tomato, virgin olive oil, herbs & parmesan	
<b>Rigatoni Alla Pollo</b>	<b>31.9</b>
Chicken breast pieces, onion, garlic, avocado, mushrooms, fresh herbs, white wine cream sauce & parmesan	
<b>Spaghetti Bolognese</b>	<b>27.9</b>
With classic Bolognese sauce, basil & parmesan	

## RISOTTO

<b>Spanish Style Seafood &amp; Chicken Paella (GF)</b>	<b>41.9</b>
King prawns, scallops, clams, calamari, mussels, chorizo sausage, chicken, green peas, capsicum, tomato, chilli, fresh herbs, Spanish saffron, wine & Arborio rice	
<b>Chicken, Pumpkin &amp; Wild Mushroom Risotto (GF)</b>	<b>31.9</b>
Chicken, butternut pumpkin, porcini, wild mushrooms, onion, garlic, fresh herbs, wine, stock, Arborio rice & parmesan	
<b>Braised Lamb Risotto</b>	<b>31.9</b>
Braised lamb sauteed with onion, garlic, green peas, tomato, mushroom, Arborio rice & parmesan	
<b>Risotto Casalinga (V)</b>	<b>30.9</b>
Baby spinach, green peas, onion, garlic, semi-dried tomato, baby broccolini, white wine, tomato, Arborio rice & parmesan	

# Dorset Gardens Bistro Menu

## THE GRILL

Please allow up to 45 minutes for well-done.  
**Chips will have traces of Gluten**

<b>Premium Porterhouse (300gm)</b>	<b>41.9</b>
<b>Rib Eye (400gm)</b>	<b>47.9</b>
<b>Angus Scotch Fillet (300gm)</b>	<b>42.9</b>
<b>Char Grilled Lamb Rump (250gm)</b>	<b>34.9</b>
Steaks served with any two of chips/salad or vegetables	
<b>High Country Pork</b>	<b>33.9</b>
Panko crumbed pork schnitzel served with thick-cut chips & crisp salad. Topped with mushroom & cheese sauce	
<b>Sauces (GF)</b> – gravy, mushroom, pepper, garlic butter, & béarnaise	
<b>Sticky Bourbon Barbeque Pork Ribs (GF)</b>	<b>34.9</b>
Barbequed pork ribs, bourbon BBQ sauce, chips & salad	
<b>Lamb Kebab (GF)</b>	<b>37.9</b>
Lamb skewers (2), garlic, paprika, lemon, cumin, herbs, olive oil, red onion, bell pepper, Greek salad, chips, tzatziki	

## CHEF'S SIGNATURE

<b>Crumbed Lamb Cutlets</b>	<b>44.9</b>
Panko crumbed lamb cutlets (4) served on creamy mash potato, green peas & mint gravy	
<b>Spanish Style Seafood Pot**</b>	<b>44.9</b>
King prawns, scallops, Spring Bay black mussels, crab, clam, squid, onion, garlic, chilli, lemon, pure Spanish saffron, wine, fresh herbs, tomato broth & Turkish bread	

## SIDES

<b>Potato Mash</b>	<b>7.9</b>	<b>Garden Salad</b>	<b>7.9</b>
		Balsamic Vinaigrette dressing	
<b>Bowl of Chips</b>	<b>12.9</b>	<b>Potato wedges</b>	<b>13.9</b>
		Sour cream & sweet chilli sauce	

(V) Vegetarian (GF) Gluten Free (traces may still be present)

\*\* items can be made to order by eliminating Gluten

Although we take the utmost care in preparing our food, our kitchen may contain traces of wheat/gluten, milk, eggs, peanuts, tree nuts & soy.

# SENIORS MENU

## LUNCH

1 COURSE	19.9
2 COURSE	21.9
3 COURSE	23.9

## DINNER

1 COURSE	21.9
2 COURSE	23.9
3 COURSE	25.9

\*\*Lamb Shank and Steak cost an extra \$11.00 on top of the prices above\*\*

## Entree

### 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

### Meat & Vegetable Pie

Meat casserole served with creamy mashed potato & gravy

### Freshly Carved Roast of The Day (GF)

Please ask our friendly staff  
Roast vegetables and red wine jus

### Chicken Parmigiana

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

### Chicken Schnitzel

Chicken breast schnitzel, chips & salad

### Butter Chicken (GF)

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

### Pasta of The Day

Please ask our friendly staff

### Risotto Verdure (V) (GF)

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

### Lamb Shank\*\* 400gm +\$11

Moroccan spices, red wine, preserved lemon, tomato mashed potato, roast pumpkin, greens & braised jus

### Porterhouse Steak\*\* 250gm +\$11

Chips/salad or vegetables. With your choice of sauce: gravy, mushroom, pepper, garlic butter, bearnaise

## Dessert

### Petite Pavlova (GF)

with fresh cream, fresh fruits, raspberry & passionfruit coulis

### Belgium Waffles

with vanilla ice cream & butterscotch sauce

### Ice Cream Sundae

with fresh cream & chocolate topping

### Chocolate Mousse

with fresh cream & chocolate topping

### Sticky Date Pudding

homemade pudding served with butterscotch sauce and vanilla ice cream



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the Dorset



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function at  
the Dorset

# kids menu

For 12 year olds and younger

2 Courses  
\$13.9

## Main

### Penne Bolognese

### Chicken Nuggets & Chips

### Fish & Chips

### Roast of The Day (GF)

Vegetables & gravy

### Chicken Schnitzel

Chips & salad

### Chicken Parmigiana

Chips & salad

### Warm Chicken Salad (GF)

+ \$5

Seeded mustard, honey, mixed leaves, tomato, cucumber, red onion, apple & balsamic vinegar

### Porterhouse Steak (GF)

250gm + \$12

Chips/salad or vegetables with a choice of sauce; mushroom, pepper, gravy

## 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

# Dorset Gardens Bistro Menu

## DESSERT

<b>Pavlova</b> (GF) <b>11.9</b>	<b>Belgium Waffles</b> <b>12.9</b>	<b>Sticky Date Pudding</b> <b>11.9</b>	<b>Sinful Trio</b> <b>11.9</b>
With fresh whipped cream, fresh fruits, raspberry & passion fruit coulis	With butterscotch sauce & vanilla ice cream	Homemade pudding served with butterscotch sauce & vanilla ice cream	Quality ice cream, fresh whipped cream & strawberries

## GLUTEN FREE MENU

Please inform staff when ordering a Gluten Free meal. Although we take utmost care in preparing our food our Kitchen may contain traces of Gluten.

### Entrée

**Mini Lamb Kebab (2)** (GF) **16.9**  
Marinated in cumin and served with orange, rocket, fennel salad & tzatziki

### Pacific oysters

**Natural** (GF) **(6) 19.9 (12) 34.9**  
Fresh oyster, lemon & wasabi mayonnaise

**Kilpatrick** (GF) **(6) 19.9 (12) 34.9**  
Fresh oyster, crispy bacon, Worcestershire sauce & a hint of Tabasco sauce

### Main

**Freshly Carved Roast of The Day** (GF) **31.9**  
Ask our friendly staff  
With creamy mustard potato, seasonal vegetables & a red wine jus

**French Farmhouse Chicken Breast** (GF) **33.9**  
Chicken breast fillet, tiger prawns (3), marinated in whole grain mustard, sweet sherry cream. Served on kipfler potato, wild mushrooms & spinach

**Garlic Prawns** (GF) **35.9**  
King prawns (8), garlic and chive cream, aromatic saffron rice & rocket salad

**Spanish Style Seafood & Chicken Paella** (GF) **41.9**  
King prawns, scallops, clams, calamari, mussels, chorizo sausage, chicken, green peas, capsicum, tomato, chilli, fresh herbs, Spanish saffron, wine & Arborio rice

**Chicken, Pumpkin & Wild Mushroom Risotto** (GF) **31.9**  
Chicken, butternut pumpkin, porcini, wild mushrooms, onion, garlic, fresh herbs, wine, stock, Arborio rice & parmesan

**Sticky Bourbon Barbeque Pork Ribs** (GF) **34.9**  
Barbequed pork ribs, bourbon BBQ sauce, chips & salad

**Lamb Kebab** (GF) **37.9**  
Lamb skewers (2), garlic, paprika, lemon, cumin, herbs, olive oil, red onion, bell pepper, Greek salad, chips, tzatziki

## VEGETARIAN

**Garlic Bread with cheese** (V) **11.9**

**Chefs Dips** (V) **14.9**  
With grilled Turkish bread  
**extra bread \$4**

**Mozzarella & Pine Nut Arancini (3)** (V) **12.9**  
Arborio rice, onion, parsley, pumpkin, pine nuts, mozzarella, rocket, olives and fennel salad

**Saganaki** (V) **13.9**  
Pan fried saganaki cheese, served with Turkish bread, mixed leaves, olives, tomato & lemon

**Bruschetta** (V) **15.9**  
Char grilled Turkish bread, with tomato, basil, olives, Spanish onion, Persian feta, balsamic & virgin olive oil

**Risotto Casalinga** (V) **30.9**  
Baby spinach, green peas, onion, garlic, semi-dried tomato, baby broccolini, white wine, tomato, Arborio rice and parmesan

**Shallot, Leek & Wild Mushroom Ravioli** (V) **33.9**  
Homemade ravioli, tossed with onion, garlic, green peas, olive oil, sage, tomato & feta

**Pumpkin & Green Pea Curry** (V) **28.9**  
Butternut pumpkin, green peas, onion, ginger, garlic, tomato-based curry & Indian spices. Served with jasmine rice and papadums

## VEGAN

**Vegetable & Cashew Stir fry** (V) **30.9**  
Mixed vegetable, stir-fried with onion, garlic, spring onion & garlic sauce. Served with jasmine rice

**Butternut Pumpkin and Pearl Couscous Salad** (V) **19.9**  
Mixed salad leaves, roasted pumpkin, tomato, onion, pine nut, pearl couscous & garlic dressing

(V) Vegetarian (GF) Gluten Free (traces may still be present)

\*\* items can be made to order by eliminating Gluten

Although we take the utmost care in preparing our food, our kitchen may contain traces of wheat/gluten, milk, eggs, peanuts, tree nuts & soy.