

DOVETAILS DINING

Dining Menu

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Breakfast Menu

SOURDOUGH TOAST	\$6
Butter/house made jams + spreads	
EGGS ON TOAST	\$11
Two free range eggs your way/Turkish Toast	
GRANOLA	\$14
Cacao, mixed berry + coconut granola/poached pear/coconut yoghurt/ almond milk (VG) (GF)	
AVOCADO ON TOAST	\$12
Sliced avocado/Turkish toast/feta/rocket/tomato/EVOO/dukkah (V)	
BREAKFAST BURGER	\$14
Applewood smoked bacon/fried egg/BBQ sauce/aioli/aged cheddar cheese/brioche roll	
WAFFLE	\$16
waffle/lemon curd ice cream/blueberry compote/coconut granola (V)	
BACON + EGGS	\$16
applewood smoked bacon/two free range eggs your way/Turkish toast/house made tomato relish	
BACON EGGS BENEDICT	\$19
applewood smoked bacon/poached eggs/spinach/sourdough toast/hollandaise sauce	
HALOUMI EGGS BENEDICT	\$19
mushrooms/haloumi/poached eggs/spinach/sourdough toast/hollandaise sauce (V)	
DOVETAILS BIG BREAKFAST	\$25
Applewood smoked bacon eggs poached Turkish toast roast tomato mushroom	
KIDS WAFFLE	\$10
Ice cream/maple syrup/strawberries	
KIDS BACON & EGGS	\$10
one egg cooked your way/bacon/toast/tomato sauce	
SIDES	\$5
Bacon Pork + Fennel sausage Roast Field Mushrooms Roast Tomato Chorizo Sliced Avocado Hash browns two eggs any style	
SAUCES	\$2
Tomato BBQ Hollandaise House Made Tomato Relish	

| gf | gluten free | v | vegetarian | vg | vegan | No substitutions | Gluten free items are prepared in the same kitchen as glutenous products.

DOVETAILS DINING

Lunch Menu

TURKISH BREAD	\$9
With smoked butter, dukkah, extra virgin olive oil v	
SALT & PEPPER SQUID	\$18
With fried salt & szechuan pepper squid, black garlic aioli	
CHICKEN CAESAR SALAD	\$21
smoked chicken breast, baby cos, boiled egg, crisp prosciutto, crostini, parmesan, house Caesar dressing gf option avail.	
CRISPY PORK BELLY	\$26
With confit 5 spice pork belly, Vietnamese noodle salad & nam jim dressing gf	
THAI DUCK SALAD	\$24
With spiced confit duck, cashews, lychee, mango, Thai herbs & palm sugar dressing gf	
MOROCCAN LAMB BURGER	\$21
With char grilled lamb patty, beetroot hummus, tzatziki, lettuce, tomato, brioche bu, thick cut chips & aioli	
STEAK SANDWICH	\$22
char grilled 150g sirloin steak, smoked bacon, caramelised onion, cheddar cheese, lettuce, tomato, BBQ sauce, toasted sourdough, thick cut chips & aioli	
SWEETCORN RISOTTO	\$24
With crisp prosciutto, grilled Harvey Bay scallops & salsa verde	
GOLDEN SNAPPER	\$26
With macadamia & coconut crust, mango salsa, thick cut chips, house salad & kafir lime aioli	
BLACK ANGUS RUMP	\$24
Chargrilled 250g rump steak, thick cut chips, house salad, tarragon butter & red wine jus	
VEAL MILANESE	\$26
With pan fried veal scaloppini, parmesan herb crumb, heirloom tomato, buffalo mozzarella, thick cut chips & Caesar salad	
SEAFOOD LINGUINI	\$34
With sauteed prawns, mussels, scallops, squid & reef fish & tomato marinara sauce	
SWEET POTATO GNOCCHI	\$22
With house made, pan fried with sage butter, tomato sugo, broccoli, baby chard, feta & hazelnut pangrattat	
CHICKEN TAGLIATELLE	\$24
pan fried chicken, smoked bacon, mushrooms, sundried tomato, baby spinach, pinenuts, cream garlic & white wine sauce	
SIDES	\$8
thick cut chips sweet potato fries beer battered onion rings house salad coleslaw	

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DOVETAILS DINING

Dinner Menu

ENTREES

TURKISH BREAD

\$9

With smoked butter, dukkah, extra virgin olive oil | v |

SALT & PEPPER SQUID

\$15

With fried salt & szechuan pepper squid, black garlic aioli

CRISPY PORK BELLY

\$21

With Harvey Bay scallops & chilli caramel | gf |

SEARED BEEF

\$19

With honey, soy & ginger, edamame, fried shallots & roasted sesame

CRISPY PORK BELLY

\$19

With grilled scallops, chorizo, roasted pepper & heirloom tomato salsa | gf |

CAMEMBERT

\$15

Deep fried camembert, plum sauce

GRILL

All steaks served with choice of thick cut chips & Slaw or mash potato & seasonal greens

FILET MIGNON

\$35

200gm, pasture fed SE QLD

EYE FILLET

\$38

250gm, pasture fed SE QLD

RIB EYE

\$34

300gm, 100 day grain fed, SE QLD

BLACK ANGUS

\$32

350gm, grain fed, Riverina NSW

GRILL SAUCES

choice of one, additional \$2 per serve

red wine jus | bernaise | peppercorn | mushroom

ADDITIONAL SIDES

\$8ea

thick cut chips | house salad | coleslaw | seasonal greens | beer battered onion rings |

sweet potato fries | mashed potato

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MAINS

SWEETCORN RISOTTO **\$24**

With crisp prosciutto, grilled Harvey Bayscallops & salsa verde

CHICKEN CAESAR SALAD **\$21**

Smoked chicken, baby cos, boiled egg, crisp prosciutto, crostini, parmesan, house Caesar dressing

THAI DUCK CURRY **\$34**

With pan roasted duck breast, red coconut curry, wild rice, pineapple, lychees, cashews, Asian greens

CHICKEN TAGLIATELLE **\$24**

With pan fried chicken, smoked bacon, mushrooms, sundried tomato, baby spinach, pinenuts, cream, garlic & white wine sauce

VEAL MILANESE **\$26**

With pan fried veal scaloppini, parmesan herb crumb, heirloom tomato, buffalo mozzarella, thick cut chips & Caesar salad

SEAFOOD LINGUINI **\$34**

With sauteed prawns, mussels, scallops, squid & reef fish & tomato marinara sauce

SWEET POTATO GNOCCHI **\$22**

With house made, pan fried with sage butter, tomato sugo, broccoli, baby chard, feta & hazelnut pangrattat

RACK OF LAMB **\$38**

With sous vide & roasted Sovereign lamb, salsa verde, potato gratin, glazed baby carrots, broccolini & red wine jus

CRISPY PORK BELLY **\$26**

With confit 5 spice pork belly, Vietnamese noodle salad & nam jim dressing | gf |

CONE BAY BARRAMUNDI **\$32**

With grilled barramundi, macadamia & coconut crust, mango salsa, sauteed potato, house salad, kafir lime aioli

DESSERT

PANACOTTA **\$15**

Vanilla bean pannacotta, passionfruit curd, melba sauce & macaron

KAHLUA TUMBLEWEED **\$15**

Toasted coconut ice cream & a khalua shot

LEMON TART **\$15**

Strawberry gelato, burnt meringue & berries

COCONUT ICE CREAM **\$15**

Date caramel & Persian fairy gloss

PROFITEROLES **\$15**

Chocolate sauce, creme anglaise & candied almonds

AFFOGATO **\$8.5**

Chocolate ice cream, espresso shot & biscotti

COFFEE

Short **\$3**

espresso
piccolo
macchiato

Cup / Mug **\$3.8 / \$4.6**

cappucino
flat white
latte
long black
hot chocolate
mocha
chai latte

Tea **\$4.6**

english breakfast
green
lemongrass & ginger
earl grey
peppermint

TO FINISH

GALWAY PIPE PORT **\$10**

23RD STREET BRANDY **\$10**

BRANGAYNE LATE HARVEST **\$12**

Desert Riesling, 75ml

NUTELLA MARTINI **\$17**

ESPRESSO MARTINI **\$17**

DOVETAILS DINING

Beverage Menu

DOVETAILS DINING

Beverage Menu

WINE LIST

WHITE WINE

150ml | 250ml | Bottle

SWINGING BRIDGE

Sauvignon Blanc, Orange, NSW

\$9 / \$14 / \$39

CLOUDY BAY

Sauvignon Blanc, Marlborough, NZ

\$14 / \$19 / \$69

VINTELOPER

Riesling 2016, Claire Valley, SA

\$10 / \$15 / \$44

FAT & SKINNY

Pinot Grigio, 2016, McLaren Vale, SA

\$9 / \$14 / \$39

LOBETHAL ROAD

Pinot Gris, 2017, Adelaide Hills, SA

\$10 / \$15 / \$44

OYSTER BAY

Pinot Gris, 2017, Hawkes Bay, NZ

\$10 / \$15 / \$44

MRS PAYTON

Chardonnary, 2016, Orange NSW

\$10 / \$15 / \$44

FLOWERS FOR LUCY

Moscato, 2018, Mount Gambier, SA

\$10 / \$15 / \$44

EMILY MAY

Rose, 2016, Gippsland, VIC

\$10 / \$15 / \$44

DOVETAILS DINING

Beverage Menu

WINE LIST

RED WINE

150ml | 250ml | Bottle

BAROSSA VALLEY ESTATE

Grenache Shiraz, Mourvedre 2015, Barossa Valley, SA

\$9 / \$14 / \$39

CAPE MENTELLE

Cabernet Merlot, 2013, Coonawarra, SA

\$14 / \$19 / \$69

CLOUDY BAY

Pinot Noir, 2015, Marlborough, NZ

\$10 / \$15 / \$44

GEDDES SELDOM INN

Grenache, 2014, McLaren Vale, SA

\$9 / \$14 / \$39

GEDDES SELDOM INN

Shiraz, 2014, McLaren Vale, SA

\$10 / \$15 / \$44

KOONARA WANDERLUST

Cabernet Sauvignon, 2014, Coonawarra, SA

\$10 / \$15 / \$44

BAROSSA VALLEY ESTATE

Shiraz, 2015, Barossa Valley, SA

\$10 / \$15 / \$44

TAYLOR MADE

Malbec, 2016, Clare Valley, SA

\$10 / \$15 / \$44

DOVETAILS DINING

Beverage Menu

4 HEARTS BEERS

Pot – 285MI | Schooner – 425MI |

See bar staff for current seasonal & guest taps

IPSWICH CHALLENGER – LIGHT ALE – 2.9%

Light Ale, 2.9%

\$5 / \$7

SUNSHINE LAGER – 4.6%

Crisp Lager, 4.6%

\$6.5 / \$9

PALE ALE – 4.8%

Pale Ale, 4.8%

\$5.5 / \$8

CIDER

Per Bottle

NON ALCOHOLIC

Per Pot

HILLS APPLE

Apple Cider, 5%

\$10

Juice

Apple | Orange | Pineapple

\$4

Soft Drink

Coke | Coke No Sugar | Sprite | Ginger Ale | Lift |

Lemon Lime Bitters

\$3

\$4

Mount Franklin

750ml Sparkling

\$8

Garden Punch

Elderflower, strawberries, orange, lime & soda

\$8

DOVETAILS DINING

Beverage Menu

SPARKLING & CHAMPAGNE

Per Glass | Per Bottle

JARRETT PROSECCO

Sparkling Rose NV, New Zealand

\$9 / \$39

OYSTER BOY

Sparkling, SE Australia

\$11 / \$40

CHANDON BRUT NV

Pinot Noir, 2015, Marlborough, NZ

\$52

VEUVE CLICQUOT YELLOW LABEL

Champaign, Reims, FR

\$125

DESSERT & FORTIFIED

GALWAY PIPE

Glass only

\$10

23RD STREET BRANDY

Glass only

\$52

BRANGAYNE LATE HARVEST REISLING

75ml glass, Orange, NSW

\$12 / \$48

DOVETAILS DINING

Beverage Menu

COCKTAILS

SPARKLING

BERRY BELLINI

Jarrett Prosecco, Chambord Black Raspberry & Berries

\$15

SHAKEN

NUTELLA MARTINI

Frangelico, Stolichnaya Vodka, Baileys & Nutella

\$17

ESPRESSO MARTINI

Espresso, Kahlua & Stolichnaya Vodka

\$17

LONG

DOVETAILS SANGRIA

Flowers for Lucy Moscato, Italian Bitter Orange, orange, strawberries lime & mint

\$19

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Beverage Menu

Per Cup | Per Mug

COFFEE & TEA

CAPPUCINO \$3.8 / \$4.6

LATTE \$3.8 / \$4.6

FLAT WHITE \$3.8 / \$4.6

LONG BLACK \$3.8 / \$4.6

SHORT BLACK \$3.8 / \$4.6

MACCHIATO \$3.8 / \$4.6

MOCHA \$3.8 / \$4.6

HOT CHOCOLATE \$3.8 / \$4.6

PICCOLO \$3.8 / \$4.6

CHAI LATTE \$3.8 / \$4.6

ICED LATTE \$3.8 / \$4.6

ICED CHOCOLATE \$3.8 / \$4.6

ICED MOCHA \$3.8 / \$4.6

TEA (POT) \$4.6

English breakfast | green | lemongrass & ginger | earl grey | peppermint

MILKS \$1

Soy, almond, lactose free

SYRUPS \$.5

Vanilla, caramel & hazelnut

Decaffeinated available

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**WE WORK CLOSELY WITH OUR SUPPLIERS
PROVIDE YOU WITH THE FRESHEST
INGREDIENTS, CELEBRATING GREAT
QUALITY PRODUCE IN EVERY WAY WE CAN.**

THIS IS THE 4 HEARTS PROMISE.

OPENING HOURS

BREAKFAST, LUNCH & DINNER

Kitchen will close between sittings

7am - 10pm (tues-friday)

7am - 10pm (sat)

7am - 10pm (sun)