

# DOVETAILS DINING

## ENTREE

<b>TURKISH BREAD</b>	\$9
<i>dukkah, aged balsamic, extra virgin olive oil (VV)</i>	
<b>GARLIC CIABATTA</b>	\$9
<i>garlic &amp; parmesan (V)</i>	
<b>ANTIPASTO</b>	\$14
<i>marinated Portuguese olives, grilled Mediterranean vegetables (VV, GF)</i>	
<b>KING PRAWNS</b>	\$20
<i>4 Hearts Red IPA beer battered king prawns, house tartare, lemon</i>	
<b>HERVEY BAY SCALLOPS</b>	\$20
<i>nduja spicy pork salumi, salmoriglio &amp; smoked butter dressing (GF)</i>	
<b>ITALIAN MEATBALLS</b>	\$18
<i>beef, pork &amp; fennel, Napoli, rocket, garlic &amp; parmesan ciabatta bread</i>	
<b>FRIED SQUID</b>	\$18
<i>lemon pepper, black garlic aioli</i>	
<b>SAFFRON ARANCINI</b>	\$18
<i>Buffalo mozzarella, Napoli, rocket, pinenuts (V)</i>	
<b>SPANISH EMPANADAS</b>	\$18
<i>red bean &amp; spices, smokey chilli aioli (VV)</i>	

## GRILL

<b>BLACK ANGUS RUMP</b>	\$26
<i>250gm, Marble Score 2+, grain fed</i>	
<b>BLACK ANGUS RIB EYE</b>	\$35
<i>300gm, Marble Score 3+, grass fed</i>	

<b>WAGYU SIRLOIN</b>	\$39
<i>300gm, Marble Score 5+ grain fed</i>	
<i>*not recommended to be cooked above medium</i>	

<b>GRILL SIDES</b>	
<i>all steaks served with choice of beer battered fries &amp; house salad or rosemary garlic crushed potato &amp; seasonal greens</i>	

<b>GRILL SAUCES</b>		
<i>choice of one, additional \$2 per serve</i>		
<i>red wine jus</i>	<i>garlic butter</i>	<i>mushroom</i>
<i>bernaise</i>	<i>peppercorn</i>	

## MAIN

<b>WAGYU BEEF CHEEK</b>	\$27
<i>slow cooked, potato &amp; parsnip mash, honey roast carrots, baby chard, gremolata, red wine jus (GF)</i>	
<b>CHICKEN SALTIMBOCCA</b>	\$28
<i>pancetta wrapped, bocconcini, roast peppers &amp; basil, polenta, broccolini, mushroom sauce (GF)</i>	
<b>PORK BELLY BURGER</b>	\$21
<i>milk bun, celeriac slaw, pickles, cheddar, granny smith apple sauce, fries</i>	
<b>QUEENSLAND BARRAMUNDI</b>	\$28
<i>grilled barramundi, lemon herb butter, crushed potato, fennel, leek and black olive tapenade</i>	
<b>SEAFOOD LINGUINI</b>	\$29
<i>linguini, king prawns, squid, chilli, basil, tomato, rocket</i>	
<b>PORCHETTA</b>	\$28
<i>rolled roasted pork belly, butternut pumpkin puree, broccolini, cider cream sauce, vincotto, baby cress (GF)</i>	
<b>LAMB PAPPARDELLE</b>	\$26
<i>slow cooked lamb shoulder, baby spinach, feta, preserved lemon &amp; green olive gremolata</i>	
<b>SWEET POTATO GNOCCHI</b>	\$24
<i>sage, broccoli, baby chard, Napoli, feta, hazelnut pangrattato (V)</i>	
<b>PAN FRIED BLUE EYED COD</b>	\$32
<i>tumeric curry, king prawns, bok choy, wild rice &amp; lime (DF, GF)</i>	
<b>BUTTERNUT PUMPKIN RISOTTO</b>	\$24
<i>kale, roasted Portobello mushroom, pine nuts, feta (V, GF)</i>	
<b>VEGAN PUMPKIN RISOTTO</b>	\$24
<i>kale, roasted Portobello mushroom, plant based parmesan &amp; feta cheese, pine nuts (VV, GF)</i>	
<b>GRILLED HALOUMI SALAD</b>	\$22
<i>sumac, pomegranate, hummus, roasted chickpeas, saffron honey vinaigrette (V, GF)</i>	
<b>ADDITIONAL SIDES</b>	\$8
<i>beer battered fries</i>	<i>house salad</i>
<i>seasonal greens</i>	<i>beer battered onion rings</i>
<i>sweet potato fries</i>	<i>rosemary garlic crushed potato</i>

GF - Gluten Free V - Vegetarian DF - Dairy Free VV - Vegan

\*\*No Substitutions\*\*

Please be aware that our chefs handle gluten, seafood, eggs & nuts and our products may contain traces of allergens. the decision to consume a meal is the responsibility of the diner.