

Breakfast

TUESDAY - SUNDAY 7AM-10.30AM

sweet or savoury muffin butter	\$5	bacon + egg roll fried egg, grilled bacon, hashbrown, cheese, spinach, tomato relish, milk bun	\$15
sourdough toast preserves + butter	\$6	pulled beef + potato hash	\$21
eggs on toast two free range eggs your way, sourdough, tomato relish + watercress	\$12	spinach, poached eggs, fried onions, hollandaise sauce (GF)	
thick sliced raisin toast cinnamon cream cheese + butter	\$8	eggs benedict	\$19
spanish scrambled eggs chorizo, baby chard, pepperonata, feta, flat bread	\$18	english muffin, spinach, hollandaise - shaved ham - smoked salmon - haloumi + mushroom	
avocado on toast sourdough, feta, dukkah, evoo, tomato, sweet potato crisps	\$13	green bowl (veganator)	\$17
apple crumble waffle. baked granny smith apple, macadamia + coconut crumble, rhubarb + strawberry compote, lemon curd ice cream	\$17	ancient grains, spinach, avocado, broccoli, pumpkin, field mushroom, hummus (GF+V+VV)	
big breakfast burger chargrilled angus beef pattie, fried egg, bacon + onion jam, tomato, cheese, spinach, milk bun, hashbrowns	\$21	granola toasted granola, strawberry + rhubarb compote, yoghurt, baked apple	\$14
sides bacon, chorizo, hash browns, two eggs your way, pork + fennel chipolatas, field mushrooms, haloumi, avocado	\$5	kids - bacon + tomato english muffin melt - waffle, ice cream, chocolate sauce, strawberry - one egg cooked your way, bacon, toast - apple donuts - raw sliced apple topped with peanut butter + sultana, nutella + strawberry, cinnamon cream, cheese + blueberries (GF+V)	\$9
		saucers tomato, bbq, hollandaise, house made tomato relish	\$2

DOVETAILS DINING

ENTREE

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

GRILL

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

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

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

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

MAIN

WAGYU BEEF CHEEK	\$27
<i>slow cooked, potato & parsnip mash, honey roast carrots, baby chard, gremolata, red wine jus (GF)</i>	
CHICKEN SALTIMBOCCA	\$28
<i>pancetta wrapped, bocconcini, roast peppers & basil, polenta, broccolini, mushroom sauce (GF)</i>	
PORK BELLY BURGER	\$21
<i>milk bun, celeriac slaw, pickles, cheddar, granny smith apple sauce, fries</i>	
QUEENSLAND BARRAMUNDI	\$28
<i>grilled barramundi, lemon herb butter, crushed potato, fennel, leek and black olive tapenade</i>	
SEAFOOD LINGUINI	\$29
<i>linguini, king prawns, squid, chilli, basil, tomato, rocket</i>	
PORCHETTA	\$28
<i>rolled roasted pork belly, butternut pumpkin puree, broccolini, cider cream sauce, vincotto, baby cress (GF)</i>	
LAMB PAPPARDELLE	\$26
<i>slow cooked lamb shoulder, baby spinach, feta, preserved lemon & green olive gremolata</i>	
SWEET POTATO GNOCCHI	\$24
<i>sage, broccoli, baby chard, Napoli, feta, hazelnut pangrattato (V)</i>	
PAN FRIED BLUE EYED COD	\$32
<i>tumeric curry, king prawns, bok choy, wild rice & lime (DF, GF)</i>	
BUTTERNUT PUMPKIN RISOTTO	\$24
<i>kale, roasted Portobello mushroom, pine nuts, feta (V, GF)</i>	

VEGAN PUMPKIN RISOTTO	\$24
<i>kale, roasted Portobello mushroom, plant based parmesan & feta cheese, pine nuts (VV, GF)</i>	

GRILLED HALOUMI SALAD	\$22
<i>sumac, pomegranate, hummus, roasted chickpeas, saffron honey vinaigrette (V, GF)</i>	

ADDITIONAL SIDES	\$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.