



Signature Breakfasts

BREAKFAST CRUMBLE 16.5
slow cooked apple, rhubarb & berry compote, toasted almond granola, toffee & caramel ice cream (GF)

BEEF & BEAN CHILLI 19.5
slow cooked pulled beef & bean mild chilli, poached eggs, smashed avocado, sour cream, fresh tomato salsa, toasted ciabatta

EGGPLANT PIDE 17.5
middle eastern spiced eggplant & zucchini Turkish pide, coconut mint labna, fresh tomato salsa, green leaf (VV)

BREAKFAST BURGER 17.5
double smoked bacon, fried egg, smashed avocado, fresh spinach, cheddar, smoked tomato relish, Turkish roll, hash browns

PANCAKE TACOS 17.5
fluffy pancakes, Nutella mascarpone, poached pear, caramel sauce, honeycomb (V)

KIDS | 12 & UNDER 10.5
Avocado & toast
Eggs, hash browns, toast & tomato sauce
Waffle, maple syrup, vanilla ice cream, berries & honeycomb
Bacon & cheese sliders (2)



The Classics

SMASHED AVO TOAST 16.5

smashed fresh avocado, green leaf, fresh tomato salsa, smoked feta, toasted ciabatta, beetroot hummus (V)

BIG BREAKFAST 24.5

two organic eggs, cooked your way, double smoked bacon, crispy pork belly, roasted field mushroom, toasted ciabatta, hash browns, slow roasted tomato

VEGE CHOW DOWN 23.5

two organic eggs, cooked your way, grilled haloumi, smashed avocado, roasted field mushroom, toasted ciabatta, hash browns, slow roasted tomato (V)

EGGS ON TOAST 15.5

two organic eggs, cooked your way, toasted ciabatta, slow roasted tomato (df, gf option)*

EGGS BENEDICT 19.5

**crispy pork belly, apple butter, onion rings, fresh spinach, tasted ciabatta & hollandaise*

**roasted mushrooms & grilled haloumi, poached eggs, fresh spinach, toasted ciabatta & hollandaise (V)*

SAUCES 3.2

- Hollandaise*
- Beetroot hummus*
- Aioli*
- Smoked tomato relish*
- House made BBQ sauce*

SIDES 5.2

- double smoked bacon*
- two organic eggs your way (poached, fried or scrambled)*
- grilled haloumi* *roasted mushroom*
- fresh avocado* *crispy hash browns*
- sourdough toast*
- *make gluten free \$5.2*



AUTUMN WINTER 2021

ENTREE

HOUSE GARLIC BREAD	12.8	LEMON MYRTLE CROCODILE	28.2
house baked Vienna loaf, whipped garlic & herb butter, toasted until golden (v)		lemon myrtle confit crocodile, plantain banana chips, chilli Davidson plum sauce (gf/df)	
PUMPKIN BRUSCHETTA	18.8	ZUCCHINI FLOWERS	27.6
house baked Vienna loaf, roasted pumpkin, Summer Land camel feta, balsamic glaze (v) (QLD)		4 Hearts single hop pale ale batter, Summer Land camel feta, bush tomato chutney (gf/v) (QLD)	
ANISEED MYRTLE SQUID	24.5	FURIKAKE OYSTERS	28.2
charred squid, chilli eggplant relish, chimichurri, lemon (gf/df) (VIC)		Pacific oysters, furikake tempura batter, finger lime aioli, fresh lime (gf/df) (AUS/NZ)	
NOOSA SCALLOPS	29.2	DOVETAILS TASTE PLATE	38.5
seared scallops, smokey bacon caraway jam, lemon (gf/df) (QLD)		when one choice is too difficult... <ul style="list-style-type: none">• lemon myrtle confit crocodile• aniseed myrtle squid• furikake oysters For 2 to share (gf/df)	
PORK BELLY	25.5		
slow cooked pork belly, spiced ginger apple compote, herbs, jus (gf/df) (NSW)			

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.

A la Carte menu for bookings up to 15 guests, for groups over 15 Chefs Table Share Menu applies.

This menu is compliant with COVID-19 Health & Safety Regulations

MAINS

NORTH QLD BARRAMUNDI 38.6
paperbark smoked barramundi,
charred seasonal vegetables, bush
tomato chutney, lemon
(gf/df) (QLD)

OSSO BUCO 38.2
red wine, bush tomato & native
thyme slow braised bone in beef, soft
polenta, wilted spinach
(gf) (QLD)

SEAFOOD RISOTTO 35.8
australian market seafood of the day,
heirloom tomato, chilli, spinach, garlic,
sauce rose
(gf) (AUS)

SALTBUSH SPATCHCOCK 36.5
charred spatchcock, chat potato,
seasonal greens, creamed honey
butter, jus
(gf) (VIC)

PUMPKIN GNOCCHI 29.2
house made gnocchi, sage cream
sauce, Grana Padano, spinach,
fresh herbs
(v) (QLD)

**MOUNTAIN PEPPER
LAMB RACK** 45.5
charred lamb rack, sliced, spiced
carrot puree, seasonal market
vegetables, jus
(gf/df) (VIC)

SIDES \$9.2 OR 3 FOR \$25

Panache of vegetables (gf/v)
Duck fat potatoes (gf/df)
Roast pumpkin, almond butter (gf/v)
Charred asparagus, parmesan (gf/v)
Sweet potato waffle fries, aioli (df/vv)
House salad, red wine vinaigrette (gf/df/vv)
Rustic fries, aioli (df/vv)

DUCK PAPPARDELLE 36.2
confit duck, porcini mushroom,
pappardelle pasta, herbs, jus,
burrata cheese
(VIC)

SALMON NICOISE 36.2
seared salmon, warm salad of olives,
tomato, asparagus, chat potato, lemon
myrtle maltese sauce
(gf/df option) (TAS)

OPEN LASAGNE 36.2
australian market seafood of the
day, aniseed myrtle cream, heirloom
tomato, spinach, pecorino
(AUS)

DOVETAILS SIGNATURE STEAKS

ANGUS BEEF TENDERLOIN 51.8
*250gm, Mort & Co, QLD
365 day grain fed
tender centre cut with a fine texture and a
delicate buttery beefiness*
char-grilled tenderloin fillet, served with
seasonal mushrooms, blistered tomatoes,
mustard cress & bordelaise jus

WAGYU SCOTCH FILLET 68.5
*300gm MBS 4-5, QLD
365 day grain fed
artfully marbled with an explosive buttery,
sweet, beefy flavour*
char-grilled to medium rare, rested served
with seasonal mushrooms, blistered
tomatoes, mustard cress & bordelaise jus

SAUCES \$3.8 EACH

Truffle aioli
Garlic aioli
Jus
Chimichurri
Garlic butter



DESSERT

- MALIBU BRULEE** 18.4
coconut rum cream, pandan black rice,
biscotti
(*gf option)
- BEER-MISU POT** 18.4
4 Hearts coal miners stout, coffee,
mascarpone, savoiardi sponge
- BERRY MERINGUE TART** 18.4
biscuit base, mixed berry compote,
toasted meringue (df)
- WARM COCONUT SAGO** 18.4
coconut sago pudding, mango compote,
coconut labneh, caramel coconut flakes
(df/gf/vv)
- CHOCOLATE DESIRE** 18.4
warm, house baked triple chocolate brownie,
rocky road ice cream, warm chocolate
fudge sauce

*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.

A la Carte menu for bookings up to 15 guests, for groups over 15 Chefs Table Share Menu applies.



CHILDREN'S MENU

SPAGHETTI 12.5

tomato & basil sauce with parmesan cheese (V)
(gf available)

SPAGHETTI BOLOGNAISE 12.5

beef, tomato & basil sauce with parmesan cheese
(gf available)

FISH & CHIPS 12.5

crumbed fish, chips & tomato sauce

CHICKEN 12.5

chicken nuggets, chips & tomato sauce

ICE CREAM 6.5

ice cream with a choice of strawberry or
chocolate topping



CHEF'S TABLE SHARE MENU

FOR GROUPS OF 15 OR MORE

STARTER & MAINS 56.9PP
STARTER, MAINS & DESSERT 66.9PP

TO START

house made garlic bread (v)
aniseed myrtle squid, chilli eggplant relish (gf,df)
lemon myrtle crocodile, plantain chips (gf,df)

MAINS TO SHARE

charred spatchcock, creamed honey butter (gf)
mountain pepper lamb, jus (gf, df)
braised osso buco, soft polenta (gf)
paperbark smoked barramundi, bush tomato chutney & lemon (gf, df)

SIDES

panache of seasonal vegetables (gf, v)
rustic fries, aioli (df, v)

DESSERT

select one

fresh seasonal fruit platter
artisan cheese board
petit four platter

ADDITIONS

BYO cake \$2pp (cut and serve yourself, knife & plates supplied)
BYO cake \$5pp (your cake cut into individual slices, garnished & served)

*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.*

*A 50% deposit is required to secure the booking, based on the the number of guests booked for.
Cancellations within 3 business days of the reservation will forfeit the 50% deposit,
No fee for cancellations with more than 3 business days notice*