



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*

Dovetails

LUNCH EXTRAS

Available 11.30am to 2.30pm Tuesday to Sunday

Full a la carte menu available

RISOTTO

medley of seasonal market vegetables, grana padano parmesan (v) \$25

BLACK ANGUS HOAGIE

chargrilled black angus rib fillet cooked medium, onion rings, chili jam, lettuce, tomato & aioli, on a toasted roll, served with fries \$28

CRAB & CLAM SPAGHETTI

crab & baby clams tossed in a saffron buerre blanc with angel hair spaghetti (gf) \$27

CAESAR PLATE

baby cos lettuce, double smoked bacon, croutons, white anchovies, grana padano parmesan, egg & house made caesar dressing \$25

FISH & CHIPS

local reef fish of the day, single hop gluten free pale ale batter, lime slaw & fries (gf) \$26





AUTUMN WINTER 2021

ENTREE

HOUSE GARLIC BREAD	10.9	PACIFIC OYSTERS	24.9
house baked Vienna loaf, whipped garlic & herb butter, toasted until golden (v)		fresh shucked half dozen, finger lime, eschallot and cracked pepper mignonette (gf, df)	
CHARRED OCTOPUS	21.9	CROCODILE SPRINGROLLS	22.9
char-grilled confit octopus, green romesco sauce, rocket, chimichurri, fresh lemon (gf, df)		crisp pastry filled with flaked lemon myrtle smoked confit crocodile, Davidson plum jam, rocket (df)	
MUSHROOM ARANCINI	18.9	BRUSCHETTA	18.9
porcini mushroom & parmesan, seasoned crumb fried golden, bush tomato relish, rocket, truffle oil (v)		house baked Vienna loaf, roast vine cherry tomato, fresh heirloom tomato salsa, smoked feta, balsamic glaze, evoo (v)	
CHILLI MUSSELS	24.9	DOVETAILS TASTE PLATE	36.9
black mussels served in the shell, white wine, chilli, tomato & garlic sauce, fresh lemon, garlic bread (df)		when one choice is too difficult... <ul style="list-style-type: none">• crocodile springroll• pork belly• charred octopus	
PORK BELLY	18.9	For 2 to share (df)	
slow cooked pork belly, roasted granny smith apple, puffed crackling, jus, herbs (gf,df)			

*gf - Gluten Free v- Vegetarian df - Dairy Free v - 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.

MAINS

MARKET FISH OF THE DAY 34.9

grilled market reef fish of the day, salt & vinegar potatoes, green tomato salsa, fresh lemon, petite herb salad (gf, df)

DUCK & LENTIL CASSOULET 32.9

beef jus slow braised duck legs, winter lentil and mushroom cassoulet (gf, df)

ANISEED SPATCHCOCK 35.9

aniseed myrtle spatchcock, pumpkin risotto, braised spinach, truffle honey, red wine jus (gf)

LAMB PAPPARDELLE 27.9

braised lamb shank, thick pappardelle pasta, tomato & herb sauce, bocconcini

PORK CUTLET 34.9

char-grilled caraway & sage pork cutlet, roast caramel apple, sauteed pencil leeks & red cabbage, madeira jus (gf, df)

ATLANTIC SALMON 35.9

pan seared skin on Atlantic salmon, crab, karkalla leaf, green bean and leek fondue, fresh herbs (gf)

VEGAN RISOTTO 27.9

seasonal vegetable risotto, garlic, chilli, herbs and cashew parmesan (gf, df, vv)

SIDES

\$9.2 OR 3 FOR \$25

Panache of vegetables (gf, v)
Roasted duck fat potatoes (gf, df)
Cauliflower gratin (v)
Maple bacon brussel sprouts, panna gratta
House salad, red wine vinaigrette (gf, df, vv)
Fries, aioli (gf, df, v)

sides available in conjunction with entree & main purchase

COCONUT BEEF RIBS 34.9

beef ribs braised in coconut rendang curry, coconut jasmine rice, roasted coconut, fresh herbs (gf, df)

CONGO GNOCCHI 27.9

house made purple congo gnocchi, napoli sauce, gorgonzola, buffalo mozzarella, herbs, panna gratta (v)

CROCODILE LASAGNE 34.9

smoked confit crocodile, chicken & bush tomato ragu, lemon myrtle bechamel, sauteed spinach basil cream sauce, mozzarella and parmesan gratin

PRAWN RISOTTO 27.9

prawns, chilli, garlic and preserved lemon risotto, fresh heirloom tomato, herbs (gf)

DOVETAILS

SIGNATURE STEAKS

BLACK ANGUS SCOTCH FILLET 51.9

300gm, Mort & Co, QLD

char-grilled scotch fillet, cooked to your liking, served with roasted duck fat potatoes, sauteed seasonal greens, red wine jus

WAGYU RUMP 46.9

350gm MBS 8-9, Jacks Creek, NSW

char-grilled rump, cooked to your liking served with roasted duck fat potatoes, sauteed seasonal greens, red wine jus

SAUCES

\$3.8 EACH

Truffle aioli
Garlic aioli
Jus
Chimichurri
Garlic butter



DESSERT

APPLE & RHUBARB PIE 15.0

warm slow braised apple and rhubarb, biscuit pie base, crisp pastry top, strawberry gelato

JAFFA BRULEE 15.0

chocolate orange custard, brulee toffee, fresh cream, biscotti, candied orange, mango gelato (gf option available)

POACHED PEAR 15.0

saffron & white wine poached pear, cookie crumble, sesame tuille, Persian fairy floss, pistachio ice cream (gf option available)

BANANA CARAMEL PUDDING 15.0

warm banana caramel pudding, salted caramel sauce, tonka bean mascarpone, fresh berries

CHOCOLATE BROWNIE FONDUE 15.0

warm, house baked triple chocolate brownie, rocky road ice cream, warm chocolate sauce, strawberry, marshmallow & brownie bite dipper

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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)
charred grilled confit octopus, green romesco sauce (gf, df)
slow cooked pork belly, roast apple, jus, puffed crackle (gf, df)

MAINS TO SHARE

aniseed myrtle spatchcock, truffle honey (gf, df)
wagyu rump, served medium, red wine jus (gf, df)
coconut rendang braised beef ribs with coconut rice (gf, df)

SIDES

panache of seasonal vegetables (gf, v)
roasted duck fat potatoes (gf, df)

DESSERT

SELECT ONE

fresh seasonal fruit platter (gf, df, v)
artisan cheese board
petit four platter

CELEBRATION CAKES

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

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*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*