



Signature Breakfasts

MANGO SUMMER BLISS 15.5

vanilla yoghurt, house made almond granola, seasonal fresh fruits, mango sorbet (gf)

MUSHROOM BRUSCHETTA 18.5

roasted mushrooms, brie, smoky chorizo, tomato salsa, spinach leaves, toasted ciabatta, two poached organic eggs, basil pesto (v option)

HALOUMI BURGER 15.5

grilled haloumi, roasted mushrooms, caramelized onion, fresh avocado, fresh spinach, house made tomato relish, charcoal bun (v) (gf option)

BACON AND EGG HOAGIE 17.5

double smoked bacon, two fried eggs, fresh spinach, cheese, smoky BBQ sauce, hash browns, aioli (gf option)

STRAWBERRIES AND CREAM PANCAKE 16.5

macerated strawberries, whipped cheesecake, honeycomb bark, crème Chantilly (v)

KIDS | 12 & UNDER 10.5

Avocado & toast

Eggs, hash browns, toast & tomato sauce

Waffle, maple syrup, vanilla ice cream, berries

Bacon & cheese sliders, tomato sauce (2)

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The Classics

AVOCADO ON TOAST 16.5

sliced ripe avocado, green leaf, fresh tomato salsa, feta, house smoked garlic beetroot hummus, toasted ciabatta (v) (gf option) (vv option)

BIG BREAKFAST 24.5

two organic eggs cooked your way, double smoked bacon, smoky chorizo, roasted field mushroom, hash browns, slow roasted tomato, house made baked beans, ciabatta toast (gf option)

VEGE CHOW DOWN 23

two organic eggs cooked your way, grilled haloumi, fresh avocado, roasted field mushroom, sunshine turmeric hummus, slow roasted tomato, hash browns, sweet potato falafel, tomato relish (v) (gf) (vv option)

EGGS ON TOAST 15

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

CROISSANT BENEDICT 17.5

double smoked bacon, fresh spinach, fresh avocado, two organic poached eggs, hollandaise sauce (v) (gf option)

SAUCES

3.2

*hollandaise
beetroot hummus
aioli
tomato relish
smoky BBQ sauce*

SIDES

5.2

*double smoked bacon
two organic eggs your way (poached, fried or scrambled)
grilled haloumi
fresh avocado
roasted field mushroom
crispy hash browns*

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 For 2 to share (df)	
PORK BELLY	18.9		
slow cooked pork belly, roasted granny smith apple, puffed crackling, jus, herbs (gf,df)			

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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*