



ENTREE

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

*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)

ANISEED CHICKEN BREAST 35.9
aniseed myrtle chicken breast, pumpkin
risotto, braised spinach, truffle honey,
red wine jus
(gf)

PORK CUTLET 34.9
char-grilled caraway & sage pork cutlet,
roast caramel apple, sauteed pencil leeks
& red cabbage, madeira jus
(gf, df)

LAMB PAPPARDELLE 27.9
braised lamb shank, thick pappardelle
pasta, tomato & herb sauce, bocconcini

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)

PRAWN RISOTTO 27.9
prawns, chilli, garlic and preserved
lemon risotto, fresh heirloom tomato,
herbs
(gf)

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

DOVETAILS

SIGNATURE STEAKS

BLACK ANGUS STRIPLOIN 51.9
300gm, grain fed MSA, Mb 2+
char-grilled striploin, cooked to your liking,
served with roasted duck fat potatoes,
sauteed seasonal greens, red wine jus
(gf)

BLACK ANGUS RUMP 46.9
350gm grain fed MSA, Mb 2+
char-grilled rump, cooked to your liking
served with roasted duck fat potatoes,
sauteed seasonal greens, red wine jus
(gf)

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)
porcini mushroom and parmesan arancini
slow cooked pork belly, roast apple, jus, puffed crackle (gf, df)

MAINS TO SHARE

aniseed myrtle chicken breast, 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*

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

