

STARTERS

HERB BREAD

GARLIC BREAD

BRUSCHETTA

Cherry tomatoes, bocconcini cheese, basil, balsamic reduction

TOASTED SOURDOUGH

Balsamic reduction, extra virgin olive oil, home-made dip

CHARGRILLED PORK SKEWER **GF**

PAN SEARED SCALLOPS **I** **GF**

Corn veloute, micro herbs

DUNTRY CLASSICS

SOUP OF THE DAY

with Turkish Herb bread

WARM LAMB SALAD **GF**

Warm lamb backstrap fillets, grilled haloumi, roasted pumpkin, toasted macadamia, roasted cherry tomato, caramelized onions, plum and mint dressing, balsamic glaze, kumera chips

CURRY OF THE DAY

Jasmine rice, pappadum

VEGETARIAN CURRY **VEG**

Jasmine rice, pappadum

VEGETABLE LASAGNE **VEG**

Served with garden salad

PENNE AURORA **VEG**

Roasted vegetables, shaved parmesan, extra virgin olive oil

FETTUCCINE BEEF RAGU

Shaved parmesan, extra virgin olive oil

CRUMBED LAMB CUTLETS

Creamy mash potato, steamed broccolini, red wine gravy

SLOW BRAISED LAMB SHANK **GF**

Creamy mash potato, steamed broccolini, rich tomato and red wine sauce

CAESER SALAD **V**

Cos lettuce, shaved parmesan, boiled egg, grilled bacon, croutons, home-made Caesar dressing

with Chicken

with Prawns **I**

V

M

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9

10

9

17

16

16

15

26

24

30

28

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15

14

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19

18

30

28

26

24

23

21

27

25

24

22

26

24

2 PC

36

33

3 PC

47

42

35

33

25

23

27

25

BRENZINI

Join as a social member for \$10 to enjoy member pricing on food and beverages

10% surcharge on Sundays & 15% Surcharge on Public Holidays

I - IMPORTED

M - MIXED

A - AUSTRALIAN



DUNTRY CLASSICS

CHICKEN SCHNITZEL

Garden salad, crispy chips, red wine gravy

CHICKEN PARMIGIANA

Garden salad, crispy chips

GRILLED OR BATTERED BARRAMUNDI

Garden salad, crispy chips, home-made tartare sauce

CRUMBED PRAWN CUTLETS (6pcs)

Garden salad, crispy chips, home-made cocktail sauce

BEEF AND SHIRAZ POT PIE

Crispy chips

SEAFOOD HOTPOT

Mixed seafood, saffron fish broth, greens, rice noodles, enoki mushrooms, toasted sourdough

STEAMED NEPALESE CHICKEN DUMPLINGS

Tomato sesame chutney

CONFIT DUCK LEG

Cauliflower and parsnip puree, baby carrots, asparagus tips, mixed berry jus, micro herbs

SCOTH FILLET (300GMS)

Choice of crispy chips & salad or mash and vegetables.
Choice of mushroom, pepper, Diane or red wine gravy

CHARGRILLED EYE FILLET

Potato gratin, honey balsamic carrots, steamed snow peas, mustard and shiraz jus, rosemary

V

M

29

27

33

31

30

28

29

27

30

28

38

30

8 PCS 30

28

40

38

46

44

54

52

SHARED PLATES all serve 2-3

BURRATA DELIGHT

Roasted cherry tomato, prosciutto, basil, balsamic glaze, fresh mixed berries, extra virgin olive oil, toasted sourdough

CHARCUTERIE AND DIPS

Home-made hummus, tzatziki, marinated roast veggies, olives, grilled chorizo, salami, prosciutto, toasted tortillas, corn chips, melba toasts.

BBQ PLATE

Sirloin steak, pork spare ribs, thick sausage, buffalo wings, slow cooked lamb rump, coleslaw, onion rings

34

32

37

35

77

75

SIDES

CRISPY CHIPS / AIOLI

GARDEN SALAD

STEAMED SEASONAL VEGETABLES

CREAMY MASH POTATOES

GF

GF

GF

11

9

11

9

12

10

11

9

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