

COCKTAILS

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Espresso Martini

Kahlua, Ketel One, vanilla syrup and coffee.

18

Aperol Spritz

Aperol, soda water and prosecco.

15

Dalgety Punch

Aperol, Idle Hour Vodka, lemon juice, agave and passionfruit.

16

Jack Sparrow

Savage Apple, Cointreau, lemon juice and agave.

16

Elderflower Southside

Tanqueray, Fiorente, lime juice, gomme and mint leaves.

18

Aurora

Gordons Pink, lemonade, prosecco and raspberry cordial.

18

Bramble

Tanqueray, lemon juice, Gomme and Chambord.

16

Margaritas

Altos Blanco, Cointreau, lime juice and agave.

16

Esmerelda

Apricot Brandy, Haymans Sloe, lime juice, lemon juice, agave and prosecco.

18

Calypso

Apricot Brandy, orange juice, lime juice and Gomme.

16

Black Negroni

ScapeGrace Black, Campari and Rosso Vermouth.

16

Sangria Jug

Hennessey, Cointreau, lemon Juice, Gomme, orange juice and Schank PN.

36

MOCKTAILS

Fruity With Bite

Cloudy apple juice, lime juice, ginger syrup, strawberries, mint leaves and ginger beer.

8

Honey Bee

Cloudy apple juice, honey syrup, lemon juice, rosemary and soda.

8

Coco Brown

Pineapple, brown sugar, lime juice and coconut cream.

8

BEERS & CIDER –See Bar for selection

WINE LIST

CHAMPAGNE & SPARKLING

	150ml	250ml	Bottle	Carafe 750ml
Seppelt The Great Entertainer Prosecco	9		36	
(House) Rothbury Sparkling	8		32	
Cavaliere d'oro Prosecco	11		45	
Veuve Clicquot	25		120	
Moët			110	
Chandon Brut Sparkling			70	

WHITE

	150ml	250ml	Bottle	Carafe 750ml
Squealing Pig Sauvignon Blanc 18 (On Tap)	11	18		42
Hartogs Plate SSB (Western Australia)	8	12	32	
Coldstream Sauvignon Blanc (Yarra Valley)	13	18	52	
Devils Lair Honeybomb Chardonnay (Western Australia)	9	15	36	
Penfolds MaxChardonnay (Adelaide Hills)	13	18	52	
Cape Schanck T'Gallant Pinot Grigio 18 (On Tap)	11	18		42
Squealing Pig Pinot Gris (Central Otago NZ)	10	15	40	
Leo Buring Clare Valley Dry Riesling (Clare Valley)			36	
Hartogs Plate Moscato (Western Australia)	8	12	32	

ROSE

	150ml	250ml	Bottle	Carafe 750ml
Cape Schanck T'Gallant Rosé 18 (On Tap)	11	18		42
Squealing Pig Central Otago Rosé (Central Otago NZ)	10	16	40	

RED

	150ml	250ml	Bottle	Carafe 750ml
Cape Schanck T'Gallant Pinot Noir (On Tap)	11	18		42
Little Berry Shiraz (McLaren Vale)	9	14	36	
Saltrams 1859 Shiraz (Barossa Valley)	11	16	44	
Wynns "The Gables" Cabernet Sauvignon (Coonawarra)	11	16	44	
Penfolds Max's Cabernet Sauvignon (South Australia)	13	18	52	
Fickle Mistress Pinot Noir (Marlborough New Zealand)			40	
(House) Hartogs Plate Cabernet Merlot (South Australia)	8	12	32	
Penfolds Max's Shiraz Cabernet (South Australia)	13	18	52	
Penfolds Max's Shiraz	13	18	52	
Cavaliere d'oro Chianti (Italy)			45	
The Stag Tempranillo Shiraz (Victoria)			36	
Peter Lehmann 8 Songs Shiraz (Barossa Valley)			90	
Brands Laira Blockers Cabernet Sauvignon (Coonawarra)			62	
Penfolds St Henri Shiraz (SA)			155	
Penfolds Bin 389 Cabernet Shiraz (SA)			125	
Penfolds Bin 28 Shiraz (SA)			90	

DALGETY^{2.0}

PUBLIC HOUSE

SPECIALS

Monday

2-4-1 Burgers - Beef, Veggie or Nashi

Tuesday

XL Parm with house slaw +Fries

Wednesday

200g Rump with garden salad +Fries
500g Rump with garden salad +Fries

Thursday

Wings: Buffalo, BBQ or Spicy Korean

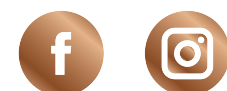
Sunday

Natural oysters/kilpatrick 2pm-3pm

•Kids eat free 12pm onwards *With any main meal purchase.

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T: 07 3252 0840



LIGHT BITES

Oysters Freshly shucked natural or kilpatrick GF/DF	4/5 ea
Fries With house seasoning and aioli GF/V/DF	8
House Made Beef Jerky With fermented chilli GF/DF	8
Mac +Cheese Croquettes With tomato relish V	8
Jalapeño Poppers With sweet pepper jelly V	8
Salt +Pepper Squid With lemon aioli GFO	8
Charred Bread With seasonal dip V	10
Bug Roll Moreton Bay bug with dill mayo, lime and chilli on a toasted brioche roll	10
'Southern Fried' Chicken Tenders With house made BBQ sauce	10
Grilled Asparagus With pecorino and balsamic glaze GF/V/DFO	10
'Dalgety' Chicken Wings Buffalo, BBQ or Spicy Korean GFO	14
+OPTIONAL DIPPING SAUCES Blue cheese, Chive yoghurt or Death sauce	2 ea

BURGERS +SALADS

Caesar Salad Baby gem lettuce, pecorino, pork crumb, anchovy and soft egg GFO/VO +Grilled chicken	16 4
Rocket +Avocado Salad Rocket, avocado, almond, tomato, burnt onion and mustard dressing GF/VG +Grilled chicken	1 6 4
Wagyu Beef Burger Beef patty, baby gem lettuce, tomato, pickles, cheese, house made ketchup and mustard on a toasted brioche bun +fries GFO/DFO	20
Veggie Burger Veggie patty, baby gem lettuce, tomato, pickled onion and garlic sauce on brioche bun +fries GFO/V/VGO/DFO	20
'Nashville' Hot Chicken Sandwich Fried chicken breast dipped in Nashville hot sauce with house slaw and pickles in sliced bread +fries	20

DALGETY CLASSICS

Chicken Parm Chicken breast schnitzel, tomato sugo, smoked ham and mozzarella. Served with house slaw and fries	26
Wild Mushroom Gnocchi Pan fried gnocchi, mushrooms, pine nuts, pecorino and salsa verde V	28
Fish And Chips Pan fried barramundi, crispy kipflers, remoulade and lemon served with garden salad GF/DF	32
300g Sirloin Char-grilled sirloin, broccolini, mustard butter and beef sauce served with buttered mash potato GF	36
500g Rump Char-grilled rump, asparagus, broccolini, mushrooms and salsa verde served with crispy kipflers GF/DFO	48

EXTRAS

Mashed potato	5
House slaw	5
Side fries	5
Garden salad	5

SWEETS

Chocolate Brownie With peanut butter ganache and brittle V	10
Caramelised Banana With coconut ice cream and caramel V	10
Ice Cream Sandwich Vanilla ice cream with choc chip cookies V	10

LITTLE ONES

Gnocchi Pan fried gnocchi with tomato sauce and cheese V	10
Chicken Strips Fried chicken tenders and Ketchup +Fries GFO	10
Cheeseburger Beef patty, Ketchup and cheese on a brioche bun +Fries GFO/DFO	10

GF	GLUTEN FREE	VG	VEGAN
GFO	GLUTEN FREE OPTION	VGO	VEGAN OPTION
V	VEGETARIAN	DF	DAIRY FREE
VO	VEGETARIAN OPTION		

Please note that not all dish ingredients are listed above. If you have an allergy or intolerance please consult with our friendly staff.