

COCKTAILS

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Espresso Martini Yourway–Fresh ground coffee, choice of Vodka, Rum or Hennessy with Kahlua and vanilla syrup.	18
Aperol Spritz Aperol, Prosecco topped with soda water and orange slice garnish.	16
Dalgety Punch A house favourite with Aperol, Idle hour vodka, lemon juice, agave, passionfruit and an edible flower garnish.	18
Jack Sparrow Sailor Jerry's Savage Apple, Cointreau, lemon juice, agave and an apple fan garnish.	18
Margaritas Altos blanco tequila, Cointreau, lime juice, agave, salted rim and lime wheel garnish.	16
Negroni your way Black or classic. Choose between Scapegrace or Tanqueraygin, Campari and Rosso Vermouth.	18
Elderflower southside Tanqueraygin, Fiorente, lime juice, agave and mint leaves.	18
Toblerone Frangelico, Baileys, Kahlua, Cream, Honey, Choc sauce & Toblerone Garnish.	18
Mudslide Ketel One vodka, Baileys, Kahlua, Cream & Choc shavings.	18
Red Wine Mule Red wine, Ketel One Vodka, Lime Juice & Ginger Beer.	16
Talisker Toddy Classic Hot Toddy with Talisker whiskey, honey, lemon and hot water.	18
Irish Coffee Classic Irish Coffee with Jameson, maple syrup, freshly brewed coffee topped with whipped cream.	18
Bloody Mary Ketel One Vodka, Tomato Juice, Lemon Juice, Tabasco, Black Pepper & Celery stick.	16

MOCKTAILS

Virgin Mary Classic twist on the Bloody Mary without vodka.	8
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

COCKTAIL CARAFE 750ML

Sangria Jug Hennessy, Cointreau, lemon juice, agave, orange juice and red wine.	36
Long Island Iced Tea Vodka, gin, tequila, rum and Cointreau, plus lime and cola.	38
Mojito Your Way Lime or Strawberry, White Rum, mint, sugar & Soda Water.	36
Pimms Pimms, fresh mint leaves, cucumber, orange and strawberries.	36
Jamaican Rum Punch Golden rum, Lime Juice, bitters, Orange juice and Pineapple juice.	36

BEERS & CIDER – See Bar for selection

WINE LIST

CHAMPAGNE & SPARKLING

	150ml	250ml	Bottle
Rothbury Sparkling (house)	9		36
Kilawarra Classic Brut	10		42
Yara Burn Prosecco	10		42
Cavaliere d'oro Prosecco	11		45
Veuve Clicquot	25		120
Moët			110
Chandon Brut Sparkling			70

WHITE

	150ml	250ml	Bottle
Hartogs Plate SSB (WA) –house	8	12	32
Saltram 1859 Chardonnay (SA)	12	17	50
Penfolds Max Chardonnay (SA)	13	18	52
St Huberts the Stag Pinot Grigio (VIC)	10	15	40
Squealing Pig Sauv Blanc (NZ)	11	18	42
Devils Lair Cheeky Devil Sauv Blanc (WA)	12	17	48
Squealing Pig Pinot Gris (NZ)	11	18	42
Leo Buring Riesling (Clare Valley)	10	15	38
Hartogs Plate Moscato (WA)	8	12	32

RED

	150ml	250ml	Bottle
Hartogs Plate Cab Merlot (WA) –house	8	12	32
Devils Lair Honeybomb Cab Merlot (WA)	10	15	40
Little Berry Shiraz (McLaren Vale)	9	14	36
Saltram 1859 Shiraz (Barossa Valley)	11	16	45
Penfolds Max Shiraz (SA)	13	18	52
Wolf Blass Makers' Project Shiraz Grenache (SA)	11	16	44
Fickle Mistress Pinot Noir (NZ)	10	15	42
Penfolds Max Cab Sauv (SA)	13	18	52
Jacobs Creek Barossa Signature Cab Sauv (WA)	11	16	45
Grant Burge 5th Gen Shiraz (WA)			60
St Huberts the Stag Temranillo (VIC)			36
Peter Lehmann 8 songs Shiraz (WA)			90
Cavaliere d'oro Chianti (Italy)			46
Penfolds St Henri Shiraz (SA)			155
Penfolds Bin 839 Cab Sauv (SA)			125
St Huberts Cool Climate Shiraz (VIC)			38

ROSE

	150ml	250ml	Bottle	Carafe 750ml
Squealing Pig Pinot Noir Rose (NZ)	10	16	40	42
Domaine de Triennes Rose (France)	12	18	48	

WINE ON TAP

	150ml	250ml	Carafe
Cape Schanck T'Gallant Pinot Grigio 18 (VIC)	11	18	42
Fifth Leg Semillon Blanc (WA)	11	18	42
Fifth Leg Cab Merlot (WA)	11	18	42
Cape Schanck T'Gallant Pinot Noir (VIC)	11	18	42

DALGETY^{2.0}

PUBLIC HOUSE

SPECIALS

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

Tuesday
XL. Parmi with house slaw +Fries

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

Thursday
Wings: Buffalo, BBQ or Spicy Korean

Saturday
BBQ Prawns 2pm-3pm

Sunday
Natural oysters/kilpatrick 2pm-3pm

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

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T: 07 3252 0840



1/2 ea

LIGHT BITES

Fries House seasoning and aioli GF/V/DF/VGO	8
Onion Rings House seasoning and soured cream V/DFO	8
House Made Beef Jerky Sprinkled with fermented chilli GF/DF	8
Cornbread Bourbon maple syrup and Pepe Saya V	8
Fried Cheese Croquettes Burnt pear puree V	10
Soup Of The Day Toasted sourdough	10
'Southern Fried' Chicken Tenders House made BBQ sauce	10
Crispy Pork Bites Whiskey caramel, anise and chilli GFO/DF	10
Buttered Greens Almond crumb, burnt lemon V/GFO/DFO/VGO	12
Grilled Prawns Pancetta, dill mayo and balsamic GF/DF	14
'Dalgety' Chicken Wings Buffalo, BBQ or 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/DFO +Grilled chicken	18 5
Cobb Salad Grilled chicken, lettuce, tomato, cucumber, egg, blue cheese, avocado and citrus vinaigrette GF/VO/DFO/VGO	20
Wagyu Beef Burger Lettuce, tomato, pickles, cheese and burger sauce on a toasted potato bun +fries GFO/DFO	20
Battered Fish Burger Crispy barramundi, lettuce, pickles, lemon and buttermilk dressing on a toasted potato bun +fries DFO	20
'Nashville' Hot Chicken Sandwich Fried chicken breast dipped in Nashville hot sauce with house slaw and pickles in sliced bread +fries	20
Veggie Burger , Beet and chive patty, lettuce, dried tomato and salsa verde on a toasted potato bun +fries GFO/DFO/V/VGO	20

DALGETY CLASSICS

Black Lip Mussels Pan fried pancetta, cherry tomatoes, garlic, chilli fresh herbs and charred sourdough GFO/DFO	26
Chicken Parmi Chicken breast schnitzel, tomato sugo, smoked ham and mozzarella, house slaw and fries	26
Wild Mushroom Gnocchi Pan fried gnocchi, mushrooms, pine nuts pecorino and salsa verde V	28
Pan Fried Salmon Buttered broccolini, grilled asparagus, crispy herb potatoes, almonds and hollandaise GFO/DFO	32
Crispy Pork Belly Fried potato gratin, celeriac remoulade, capers and burnt pear puree GF/DF	32
Smoked Beef Brisket House smoked brisket, BBQ sauce and bourbon maple corn bread, apple and cabbage salad	34
300g Sirloin Char-grilled sirloin, beef jus, onion rings, mustard butter and baby winter veg DFO	36

SWEETS

Chocolate Brownie Peanut butter ganache and brittle V	10
Ice Cream Sandwich Vanilla ice cream and choc chip cookies V	10
Pavlova Meringue, passionfruit gel, berries and ice-cream V	10

LITTLE ONES

Cheeseburger Beef patty, Ketchup and cheese on a toasted bun +fries GFO/DFO	10
Chicken Nuggets House made nuggets and ketchup +fries	10
Fish +Chips House made fish fingers and ketchup +fries	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.