



DALGETY PUBLIC HOUSE

SPARKLING & CHAMPAGNE

MORGAN'S BAY SPARKLING CUVÉE South Eastern Australia			
VILLA SANDI 'IL FRESCO' PROSECCO Veneto, Italy		10	48
EDMOND THERY BLANC DE BLANC Burgundy, France		11	52
MUMM CHAMPAGNE Reims, France		13	62
MUMM ROSÉ CHAMPAGNE Reims, France		25	120
			120

WHITE

LEO BURING RIESLING Clare Valley, SA			
T'GALLANT 'CAPE SCHANCK' PINOT GRIGIO Mornington Peninsula, VIC		11	18
TIM ADAM'S PINOT GRIS Clare Valley, SA			52
SQUEALING PIG SAUVIGNON BLANC Marlborough, New Zealand		11	18
SHAW + SMITH SAUVIGNON BLANC Adelaide Hills, SA		10	17
WYNNS 'THE GABLES' CHARDONNAY Coonawarra, SA		14	23
DEVIL'S LAIR DANCE WITH THE DEVIL CHARDONNAY Margaret River, WA		11	18
DOMAINE GAUTHERON CHABLIS Burgundy, France		13	20
			62
			80

ROSÉ

T'GALLANT 'CAPE SCHANCK' ROSÉ Victoria		10	17	48
VILLA AIX ROSÉ Provence, France		14	23	68
MAISON SAINT AIX ROSÉ Provence, France				75

REDS

FICKLE MISTRESS PINOT NOIR Marlborough, New Zealand		11	18	52
RED CLAW PINOT NOIR Mornington Peninsula, VIC		14	23	68
SALTRAM 1859 SHIRAZ Barossa, SA		11	18	52
D'ARENBERG 'LAUGHING MAGPIE' SHIRAZ McLaren Vale, SA		13	20	62
TWO HANDS 'GNARLY DUDES' SHIRAZ Barossa, SA				75
LA LA LAND GRENACHE Victoria		11	18	52
WYNNS THE GABLES CABERNET SAUVIGNON Coonawarra, SA		11	18	52
LEEWIN ESTATE 'PRELUDE VINEYARDS' CABERNET SAUVIGNON Margaret River, WA				65
RADIO BOKA TEMPRANILLO Valencia, Spain				52

COCKTAILS

BLOODY SHIRAZ GIN SPRITZ four pillars bloody shiraz gin, vermouth, plum syrup	17	FLOWER POWER gin, elderflower liqueur, lime, agave	20
SPICY PINEAPPLE MARGARITA tequila, agave, pineapple syrup, lime, chilli	17	ME TIME pineapple rum, white rum, cointreau, lime, pineapple, almond syrup	20
LYCHEE LADY vodka, elderflower, lychee	20	DALGETY'S BLOODY MARY house infused chilli vodka, tomato juice, lemon, tabasco, black pepper, garlic salt, celery	20
SWEET & SOUR gin, licor 43, passionfruit, lemon, sugar syrup, egg white	20	FEELING CLASSIC? ask our bar staff for your favourite classic cocktail	

SNACKS & SHARE PLATES

- MIXED OLIVES & ROASTED ALMONDS** GF/V/VG/DF 10
greek & spanish olives, roasted almonds, olive oil, sea salt
- SOFT SHELL CRAB BAO** 10
crispy soft-shell crab, pickled fennel & cucumber, garden herbs, spicy mayo, kewpie
- SHOESTRING FRIES** VO/VGO/GF/DF 10
served with chicken salt & aioli
- POTATO WEDGES** VO/VGO/DFO 12
served with sour cream & sweet chilli
- GARLIC & CHEESE BREAD** V 12
toasted turkish bread, confit garlic, mozzarella & za'atar
- CORN RIBS** V/VGO/DFO 15
chargrilled corn ribs, cajun spices, coriander, grated parmesan & chipotle mayo
- MIDDLE EASTERN BEETROOT** V/VGO/DFO 17
beetroot hummus, chilli, roasted almonds, goats' cheese, shallots, olive oil & grilled pita
- SALT & PEPPER SQUID** GF/DFO 17
labneh, sriracha & chargrilled lemon cheek
- DALGETY CHICKEN WINGS** GF/DFO 17
your choice of buffalo, bbq, spicy korean or plain
- MOROCCAN LAMB RIBS** GF/DF 19
moroccan style lamb ribs, baba ghanoush, pomegranate & crispy chickpea
- MEZZE BOARD** V/VGO/DFO/GFO 21 1PAX
30 2PAX
chickpea hummus, baba ghanoush, beetroot hummus, popcorn falafels, minted pesto, house pickles, mixed olives, grilled pita & olive oil
ADD EXTRA PITA BREAD 4

MAINS

- GREEK SALAD** GF/V/VGO/DFO 19
heirloom tomato, cucumber, radish, olives, fetta & herbs
ADD GRILLED CHICKEN OR SALT & PEPPER SQUID 6
- CAESAR SALAD** GFO/DFO 20
baby gem lettuce, parmesan, croutons, white anchovy, bacon & caesar dressing
ADD GRILLED CHICKEN OR SALT & PEPPER SQUID 6
- CHICKEN BURGER** 25
southern fried breast, house slaw, caramelised pineapple, bbq sauce & buffalo sauce
ADD CHEESE 2 ADD BACON 5 MAKE IT A DOUBLE 6
GLUTEN FREE BUN 3
- ANGUS BEEF BURGER** 27
cheddar, tomato, onion, baby gem, pickles, tomato relish & mustard
ADD CHEESE 2 ADD BACON 5 MAKE IT A DOUBLE 6
ADD CARAMELISED PINEAPPLE 2 GLUTEN FREE BUN 3
- CHICKEN SCHNITZEL** 25
panko crumbed breast, house slaw, lemon & fries
- CHICKEN PARMI** 29
panko crumbed breast, triple smoked ham, tomato & basil napolitana, mozzarella, house slaw & fries
- KINKAWOOKA MUSSELS** GFO 29
tomato provencal sauce, red wine, chorizo, chilli, garlic & toasted turkish bread
ADD EXTRA TURKISH BREAD 4
- PAN FRIED BARRAMUNDI** GF 34
Rosemary and garlic roasted chat potatoes, buttered greens, white wine & dill cream sauce
- BRAISED BEEF CHEEK** 36
6 hr slow-braised beef cheek, truffle mash, swiss brown mushrooms, pancetta, parsnip crisps & red wine jus

STEAKS

ALL STEAKS ARE SERVED TO YOUR LIKING WITH YOUR CHOICE OF SAUCE & TWO SIDES

- 200G RUMP** GFO/DFO 32
100-day grain fed yearling
- 300G SIRLOIN** GFO/DFO 43
100-day grain fed yearling
- 300G RIB FILLET** GFO/DFO 53
120-day grain fed yearling

SIDES

- shoestring fries
 - slow roasted portobello mushrooms
 - buttered greens
 - onion rings
 - garden salad
 - rosemary & garlic roasted chat potatoes
- ADD AN EXTRA SIDE 8

SAUCES

- mushroom
 - gravy
 - peppercorn
 - mustard
 - garlic butter
- ADD EXTRA SAUCE 3

STEAK TOPPERS

- CALAMARI 6 LAMB RIB 6
CORN RIB 6

CHEESE

ALL OUR CHEESES ARE SERVED WITH DRIED FIGS, GRAPES, ROASTED ALMONDS & ASSORTED CRACKERS

- DOUBLE CREAM BRIE** 12
- SMOKED CHEDDAR** 12
- SHROPSHIRE BLUE** 12
- CHEESE BOARD** 30

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

LITTLE ONES

- KIDS NUGGETS & FRIES** 14
- KIDS BURGER & FRIES** 14
- KIDS ICECREAM** 8
served with chocolate sauce

DESSERT

- BELGIAN WAFFLES** 15
served with vanilla bean ice-cream & maple syrup

DALGETY

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