

DALGETY PUBLIC HOUSE

SPARKLING & CHAMPAGNE

MORGAN'S BAY SPARKLING CUVÉE South Eastern Australia			
	10		48
VILLA SANDI 'IL FRESCO' PROSECCO Veneto, Italy	11		52
CHANDON BRUT Victoria	14		68
MOËT CHAMPAGNE Epernay, France	25		120
MUMM ROSÉ CHAMPAGNE Reims, France			120

WHITE

JULIET MOSCATO South Eastern Australia			
	11	18	52
POLISH HILL RIESLING Clare Valley, SA			100
LEO BURING RIESLING Clare Valley, SA	11	18	52
T'GALLANT 'CAPE SCHANCK' PINOT GRIGIO Mornington Peninsula, VIC	11	18	52
TIM ADAM'S PINOT GRIS Clare Valley, SA	14	23	68
SQUEALING PIG SAUVIGNON BLANC Marlborough, New Zealand	12	20	56
SHAW + SMITH SAUVIGNON BLANC Adelaide Hills, SA	14	23	68
WYNNS 'THE GABLES' CHARDONNAY Coonawarra, SA	11	18	52
DEVIL'S LAIR DANCE WITH THE DEVIL CHARDONNAY Margaret River, WA	13	21	62

ROSÉ

T'GALLANT 'CAPE SCHANCK' ROSÉ Victoria	11	18	52
VILLA AIX ROSÉ Provence, France	14	23	68
MAISON SAINT AIX ROSÉ Provence, France			75

REDS

FICKLE MISTRESS PINOT NOIR Marlborough, New Zealand	12	20	56
RED CLAW PINOT NOIR Mornington Peninsula, VIC	14	23	68
SALTRAM 1859 SHIRAZ Barossa, SA	12	20	56
D'ARENBERG 'LAUGHING MAGPIE' SHIRAZ McLaren Vale, SA	14	23	68
WYNNS BLACK LABEL SHIRAZ Coonawarra, SA			90
HEAD RED GRENACHE Barossa, SA	12	20	56
WYNNS THE GABLES CABERNET SAUVIGNON Coonawarra, SA	12	20	56
LEEWIN ESTATE 'PRELUDE VINEYARDS' CABERNET SAUVIGNON Margaret River, WA			65
RADIO BOKA TEMPRANILLO Valencia, Spain			52

COCKTAILS

BLOODY SHIRAZ GIN SPRITZ 17 four pillars bloody shiraz gin, vermouth, plum syrup	SWEET & SOUR 20 gin, licor 43, passionfruit, lemon, sugar syrup, egg white
YUZU GIN & PEACH SPRITZ 17 yuzu gin, peach liqueur, quandong, soda	MRS DALGETY 20 vanilla vodka, passionfruit liqueur, passionfruit pulp, lime juice
COCONUT MARG 20 coconut tequila, cointreau, pineapple juice, lime juice, agave	SLOE SOUR 20 sloe gin, pink gin, lemon juice, orgeat, aquafaba

FEELING CLASSIC OR STAYING DRY?

ask our bar staff for your favourite classic cocktail or mocktail

SNACKS & SHARE PLATES

MIXED OLIVES & ROASTED ALMONDS ^{V/VG/GF/DF}
greek & spanish olives, roasted almonds, olive oil,
sea salt

DALGETY BUG ROLL
tempura fried bug tail, milk slider bun, cos,
pickled fennel & cucumber, kewpie, chipotle mayo

SHOESTRING FRIES ^{GF/DF/VO/VGO}
served with rosemary sea salt & aioli

GARLIC & CHEESE BREAD ^V
toasted turkish bread, confit garlic, mozzarella & za'atar

POTATO WEDGES ^{VO/VGO/DFO}
served with sour cream & sweet chilli

SOUP OF THE DAY ^{GFO/V/VG}
served with grilled sourdough

CORN RIBS ^{V/VGO/DFO}
chargrilled corn ribs, cajun spices, coriander,
grated parmesan & chipotle mayo

SPICY SQUID ^{DFO}
shallots, chilli, crispy garlic, dill & lime aioli

BRUSCHETTA ^{GFO/V/VG/DF}
sourdough, vine tomatoes, garlic, basil, balsamic glaze

DALGETY CHICKEN WINGS ^{GF/DFO}
your choice of buffalo, bbq, spicy korean or plain
^{ADD DIPPING SAUCE}
BLUE CHEESE, CHIVE YOGHURT OR DEATH SAUCE

CHARGRILLED SKIRT STEAK ^{GF/DF}
cooked medium rare, served with chimichurri

CHEESEBOARD ^{GFO/V}
double cream brie, shropshire blue,
smoked cheddar, drunken figs, grapes, almonds, olives,
crackers, sourdough

SALADS

CAESAR SALAD ^{GFO/DFO}
baby gem lettuce, parmesan, croutons, white anchovy,
bacon & caesar dressing

PEAR SALAD ^{GF/V/VGO/DFO}
red wine poached pear, candied walnuts, blue cheese,
radish, balsamic glaze

SALAD ADD ONS
SALT & PEPPER SQUID, GRILLED CHICKEN OR SEARED BEEF

DALGETY
PUBLIC HOUSE

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

MAINS

STUFFED PORTOBELLO MUSHROOMS ^{GFO/V} 26
slow roast portobellos, goat's cheese, almond
& herb crust, buttered greens & beetroot hummus

PAN FRIED BARRAMUNDI ^{GF} 36
rosemary & garlic roasted chat potatoes, buttered greens,
white wine & dill cream sauce

BBQ PORK RIBS ^{DF} HALF RACK 33 FULL RACK 52
slow cooked coffee & spice rubbed ribs, jd bbq sauce,
corn ribs, fries

MOULES MARINIERE ^{GFO} 32
kinkawooka mussels, white wine, cream, garlic, leek,
sourdough

LAMB SHANK ^{GF} 40
8hr slow braised lamb shank, shallot mash, brunoise veg,
lamb jus, minted almond pesto

STEAKS

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

200G RUMP ^{GFO/DFO} 33
100-day grain fed yearling

300G SIRLOIN ^{GFO/DFO} 46
100-day grain fed yearling

300G RIB FILLET ^{GFO/DFO} 55
120-day grain fed yearling

ADD A STEAK TOPPER 6
SALT & PEPPER SQUID OR CORN RIB

24 SIDES
· shoestring fries · garden salad · buttered greens
· onion rings · slow roasted portobello mushrooms
· rosemary & garlic roasted chat potatoes

SAUCES
· mushroom · gravy · peppercorn · mustard · garlic butter
^{ADD EXTRA SAUCE} 3

PUB CLASSICS

CHICKEN SCHNITZEL ^{VGO} 26
panko crumbed breast, salad, lemon & fries

CHICKEN PARMI 29.90
panko crumbed breast, triple smoked ham,
tomato & basil napolitana, mozzarella, salad & fries

VEGAN PARMi ^{V/VG/DF} 29.90
plant based schnitzel, tomato & basil napolitana,
vegan mozzarella, salad & fries

VEGGIE BURGER ^{V/VGO/DFO} 26
chickpea and lentil pattie, swiss cheese, lettuce,
tomato, pickles, beetroot hummus

HOT HONEY CHICKEN BURGER 27
southern fried chicken breast, chilli honey, tangy slaw,
pickles, jap mayo

ANGUS BEEF BURGER 29
bacon jam, swiss cheese, onion rings, lettuce,
bbq sauce, aioli

BURGER ADD ONS
CHEESE 2 CARAMELISED PINEAPPLE 2
GLUTEN FREE BUN 3 BACON 5 MAKE IT A DOUBLE 6

LITTLE ONES

KIDS NUGGETS & FRIES

KIDS BURGER & FRIES

KIDS ICECREAM
served with chocolate sauce

PUPS

DALGETY DOGGIE BOWL
rice, ground mince & seasonal greens

DESSERT

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

@DALGETY2.0

DALGETY 2.0 PUBLIC HOUSE

07 3544 6744

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15% SURCHARGE APPLIED ON PUBLIC HOLIDAYS
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