



-MENU-

Check out our **AMAZING MEALS**



DORSET GARDENS HOTEL

www.dorsetgardenshotel.com.au



03-97256211



Requests for menu variation at busy times
may not be possible

-Table Food Service is provided -
Beverages Service @ bar

-Accounts payable @ bistro service desk-

WELCOME

SHARING PLATES

Tapas

Chefs Dips 12.9
With grilled Turkish bread |extra bread \$4

Mini Lamb Kebab |two 13.9
Cumin, orange rocket and fennel salad & tzatziki |GF

Grilled Wagyu Kofta Skewers |two 12.9
Wagyu mince, onion, garlic, egg, herbs, orange rocket and fennel salad & garlic aioli |GF

Seeded Mustard & Honey Chicken Skewer |three 12.5
Garlic aioli, orange fennel and rocket salad |GF

Mozzarella & Pine Nut Arancini |three 12.9
Arborio rice, onion, parsley, pumpkin, pine nuts, mozzarella, rocket, olives, feta & Napoli sauce |V

Sharing Plate For Two |extra bread \$4 20.9
Mini lamb kebab, chicken skewer, wagyu kofta skewer, Turkish bread, assorted dips, pastrami & grissini

Saganaki 11.9
Pan fried saganaki cheese, Turkish bread, mix leaves, olives, tomato & lemon |V

Pacific Oysters

1/2 dz . 15 Full dz . 29

Natural

Fresh oyster, lemon & wasabi mayonnaise |GF



Kilpatrick

Fresh oyster, crispy bacon, Worcestershire sauce & a hint of tabasco sauce |GF

Oyster Mornay

Cheese sauce & chives

Please note that all ingredients may not be listed in descriptions.
Notify staff on ordering of any allergies or aversions you may have.

V | Vegetarian items

GF | Gluten free items—traces may still be present

ENTRÉE

Soup Of The Day	7.9
Freshly made soup; please ask our friendly staff	
Garlic Bread With cheese	7.9
Bruschetta	13.9
Char grilled Turkish bread, tomato, basil, olives, Spanish onion, Persian feta, balsamic & virgin olive oil V	
Wild Mushroom & Asparagus Voulevant	14.9
Pastry shell, mushrooms, onion, garlic, herbs, cream, cheese, rocket, tomato & parmesan V	
Cajun Salmon	14.9
Fried King salmon, garlic, Cajun powder, herbs, rocket, orange fennel, red onion & garlic aioli	

FRESH SALAD

Caesar Salad	17.9
Baby cos lettuce, bacon, parmesan, boiled egg, anchovies, garlic croutons & Caesar dressing **	
pan fried seeded mustard honey chicken	21.9
marinated grilled prawns six	24.9
Warm Chicken Salad	21.9
Seeded mustard, honey, mix leaves, tomato, cucumber, red onion, apple & balsamic vinegar GF	
Char Grilled Lamb Salad	28.9
Lamb rump, chefs special herbs, Mediterranean style couscous, wild rocket, pine nuts, raisins, Persian feta, & tzatziki **	
Thai Beef Salad	23.9
Sirloin beef fillet, mix leaves, bean shoots, onion, cucumber, tomato, cashews, red and green capsicum, lime, chilli, coriander, ginger, soy dressing & tzatziki	
Salmon Salad	24.9
Salmon steak, preserved lemon, garlic, mustard, almonds, rocket, orange, fennel & sesame orange dressing **	

GF| Gluten free items—traces may still be present
**items can be made to order by eliminating gluten ingredient's—
upon request

CHEFSIGNATURES

Char Grilled Black Angus Eye Fillet |200gm 36.9

Roasted kipfler potato, asparagus, cherry tomatoes, char grilled prawn skewer (three) & roasted bell pepper butter cream sauce |GF

Herb Crusted Lamb Cutlet |four 34.9

Lamb cutlet, Dijon mustard, sweet paprika, egg, cheese, herbs, panko crumbs, fennel, orange salad, chips, mint jelly & seeded mustard sauce

Spanish Style Seafood Pot 34.9

King prawns, scallops, Spring Bay black mussels, crab, clam, fish, squid, pancetta, onion, garlic, chilli, lemon, pure Spanish saffron, wine, fresh herbs, tomato broth & Turkish bread **

FROM THE GRILL



Our prime quality certified Australian beef and Angus beef ensure ultimate tenderness and texture. All steaks are dusted with chefs unique blend of spices to give a maximum flavour

| Please allow up to 45 minutes for well done |

| Chips will have traces of Gluten |

Porterhouse |300gm 30.9

Rib Eye |400gm 38.9

Black Angus Scotch Fillet Steak |300gm 33.9

Char Grilled Lamb Rump |250gm 28.9

Premium High Country Pork Striploin |150gm x 2 27.5

Served with chips/salad or vegetables

Sauces – Diane | mushroom | pepper | gravy | steak butter | GF

Béarnaise

Garlic prawn sauce extra |GF 8

Sticky Bourbon Barbeque Pork Ribs 30.9

Barbequed pork ribs, bourbon BBQ sauce, chips & salad |GF

Lamb Souvlaki 34.9

Lamb skewers (two), garlic, paprika, lemon, cumin, herbs, olive oil, red onion, bell pepper, Greek salad, chips, tzatziki & pita bread **

GF | Gluten free items—traces may still be present

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upon request

MAINFARE

French Farmhouse Chicken Breast	30.9
Chicken breast fillet, tiger prawns, whole grain mustard, sweet sherry cream, kipfler potato, wild mushrooms & spinach GF	
Moroccan Spiced Lamb Shank one 400gm	24.9
Moroccan spices, red wine, preserved lemon, tomato, mash potato, roasted pumpkin, greens & braised jus	
Veal Scaloppini	29.9
Bobby veal, onion, garlic, herbs, white wine, cream, sliced mushrooms, green peas & mash potato	
Wagyu Beef Burger (250gm)	25.9
 Wagyu beef patty, free range egg, bacon, salad leaves, spicy onion relish, cheese, lemon mayonnaise & chips	
Butter Chicken	26.9
Boneless chicken, onion, garlic, ginger, tomato gravy, cashew nut paste, Indian spices, saffron rice, kachumber salad & pappadums **	
Freshly Carved Roast Of The Day	22.9
Ask our friendly staff. With creamy mustard potato, seasonal vegetables & a red wine jus GF	
Chicken Parmigiana	23.9
Crumbed chicken breast, smoked ham, Napolitana sauce, mozzarella cheese; chips/salad or vegetables	
Beef Stir-fry	26.9
Red onion, red capsicum, baby corn, broccolini, tomato, green capsicum, mild chilli, home-made stir-fry sauce & rice	

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SEAFOOD

- Chilli & Garlic Scallops** 30.9
Scallops, onion, garlic, capsicum, sweet chilli sauce, rice & rocket salad
- Garlic Prawns** 30.9
King prawns, garlic and chive cream, aromatic saffron rice & rocket salad |GF
- Salt & Pepper Calamari** 27.9
Fried calamari strips, garlic, chilli, pepper, mix leaves, fennel, orange and red onion salad, parmesan, garlic aioli & chips
- Beer Battered Fish & Chips** 24.9
Beer battered flathead tails, tartare sauce, salad & chips
- Roasted Crispy Skin Salmon** 26.9
Salmon fillet, chardonnay and mustard marinade, potato mash, sautéed greens & roasted bell pepper
- Panko Crumbed Prawns** 30.9
Egg batter, Japanese panko bread crumbed prawns, herbs, mix leaves, fennel, orange and red onion salad, chips & garlic aioli

RISOTTO

- Spanish Style Seafood & Chicken Paella** 36.9
King prawns, scallops, clams, calamari, mussels, chorizo sausage, chicken, green peas, capsicum, chilli, fresh herbs, Spanish saffron, wine & Arborio rice |GF
- Chicken, Pumpkin & Pancetta Risotto** 24.9
Chicken, butternut pumpkin, pancetta, onion, garlic, mushrooms, fresh herbs, wine, stock, Arborio rice & parmesan |GF
- Asparagus & Wild Mushrooms Risotto** 23.9
Asparagus, wild mushrooms, porcini mushrooms, spinach, tomato, herbs, chardonnay wine vinegar, parmesan & Arborio rice |V|GF

V| Vegetarian items
GF| Gluten free items—traces may still be present
-Small bones may be present when eating fish-

FRESH PASTA

Duck Ravioli	26.9
Tossed in olive oil, garlic, sage, wild mushroom baby asparagus ragout & parmesan	
Gnocchi Pesto	25.9
Tossed with olive oil, onions, garlic, cherry tomato, sundried tomato, gorgonzola cheese, pine nuts, basil pesto, parmesan V	
Fresh Linguini Chilli Prawns & Chorizo	29.9
King prawns (five), chorizo, onion, garlic, fresh chilli preserved lemon, tomato, virgin olive oil, herbs & parmesan	
Fettuccini Alla Pollo	25.9
Chicken breast pieces, onion, garlic, mushrooms, fresh herbs, avocado, white wine cream sauce & parmesan	
Penne Bolognese	24.9
Penne pasta, classic bolognese sauce, basil & parmesan	

ON THE SIDE

Potato Mash	6.9
Bowl of Chips	6.9
Seasonal Vegetables	7.9
Garden salad - Balsamic Vinaigrette dressing	6.9
Potato wedges - Sour cream & sweet chilli sauce	9

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GF| Gluten Free
Traces may still be present

Please note
Small bones may be present when eating fish

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Thank you for your understanding.

DESSERTS

Pavlova 9.9
Fresh whipped cream, fresh fruits, raspberry
& passion fruit coulis |GF

Cherry & Walnut Pudding 9.9
Hot caramel sauce & vanilla ice cream



Vanilla & Grand Marnier Panna Cotta 10.9
Strawberry & cream

Sinful Trio 10.9
Quality ice cream, cream & strawberry

KIDS MENU

2 course |under 12 years old \$9.5

Main

Penne Bolognese

Chicken Nuggets & Chips

Fish & Chips

Roast Of The Day - vegetables & gravy |GF

Chicken Schnitzel - chips & salad

Dessert

Vanilla Ice Cream Sundae - with chocolate,
strawberry OR caramel sauce, cream & sprinkles

Frog In The Pond - jelly with chocolate freddo,
ice cream & sprinkles

Chocolate Mousse - with cream, chocolate sauce
& sprinkles

LET'S HAVE A ...

PARTY

**ASK US ABOUT HOW WE CAN TAILOR OUR
PACKAGES TO BEST SUIT YOUR OCCASION**

SENIORS MENU



<u>LUNCH</u>	1 COURSE 14.5	2 COURSE 16.5	3 COURSE 18.5
<u>DINNER</u>	1 COURSE 16.5	2 COURSE 18.5	3 COURSE 20.5

Please Note: 1 course option is not available for Bookings in Lantern & Private Dining Rooms

Entrée

Soup Of The Day Please ask our friendly staff

Garlic Bread

Tomato Bruschetta

Grilled bread, marinated tomato, basil, olives, Spanish onion, feta, balsamic & virgin olive oil |V

Main

Beer Battered Flathead Tails

Chips, salad & tartare sauce

Warm Chicken Salad

Seeded mustard, honey, mix leaves, tomato, cucumber, red onion, apple & balsamic vinegar |GF

Freshly Carved Roast Of The Day

Roasted vegetables & red wine jus |GF

Chicken Parmigiana

Chicken breast schnitzel, Napolitana sauce, mozzarella cheese, chips & salad

Chicken Schnitzel

Chicken breast schnitzel, chips & salad

Butter Chicken

Boneless chicken, onion, garlic, tomato gravy, cashew nut paste, Indian spices & Basmati rice |GF

Risotto Verdure

Arborio rice, onion, garlic, roasted pumpkin, mushroom, capsicum, green peas, baby herbs, parmesan & fresh tomato |GF|V

Pasta Of The Day |Please ask our friendly staff

Lamb Shank 400gm Additional \$7.00

Mash and roasted pumpkin

Porterhouse Steak 250gm Additional \$7.00

Chips/salad or vegetables

With a choice of sauce; mushroom|pepper|gravy or garlic |GF

Dessert

Petite Pavlova with fresh cream, fresh fruits, raspberry & passion fruit coulis |GF

Cherry & Walnut Pudding with hot caramel sauce & vanilla ice cream

Ice Cream Sundae with fresh cream & chocolate topping

Chocolate Mousse with fresh cream & chocolate topping

Apple & Rhubarb Crumble with vanilla ice-cream

GLUTEN FREE MENU

Entrée

- Seeded Mustard & Honey Chicken Skewers** |three 12.5
Garlic aioli, orange fennel and rocket salad |GF
- Grilled Wagyu Kofta Skewers** |two 12.9
Wagyu mince, onion, garlic, egg, herbs, orange rocket and fennel salad & garlic aioli |GF
- Mini Lamb Kebab** |two 13.9
Cumin, orange rocket and fennel salad & tzatziki |GF

Pacific Oysters

- 1/2 dz . 15 Full dz . 29
- Natural**
Fresh oyster, lemon & wasabi mayonnaise |GF



- Kilpatrick**
Fresh oyster, crispy bacon, Worcestershire sauce & a hint of tabasco sauce |GF

Mains

- Warm Chicken Salad** 21.9
Seeded mustard, honey, mix leaves, tomato, cucumber, red onion, apple & balsamic vinegar |GF
- Freshly Carved Roast Of The Day** 22.9
Ask our friendly staff. With creamy mustard potato, seasonal vegetables & a red wine jus |GF
- French Farmhouse Chicken Breast** 30.9
Chicken breast fillet, sundried tomato, tiger prawns, whole grain mustard, sweet sherry cream, kipfler potato, wild mushrooms & spinach |GF
- Garlic Prawns** 30.9
King prawns, garlic and chive cream, aromatic saffron rice & rocket salad |GF
- Spanish Style Seafood & Chicken Paella** 36.9
King prawns, scallops, clams, calamari, mussels, chorizo sausage, chicken, green peas, capsicum, chilli, fresh herbs, Spanish saffron, wine & Arborio rice |GF
- Chicken, Pumpkin & Pancetta Risotto** 24.9
Chicken, butternut pumpkin, pancetta, onion, garlic, mushrooms, fresh herbs, wine, stock, Arborio rice & parmesan |GF
- Asparagus & Wild Mushrooms Risotto** 23.9
Asparagus, wild mushrooms, porcini mushrooms, spinach, tomato, herbs, chardonnay wine vinegar, parmesan & Arborio rice |V|GF
- Sticky Bourbon Barbeque Pork Ribs** 30.9
Barbequed pork ribs, bourbon BBQ sauce, chips & salad |GF

From the Grill
All steaks in the main menu are available as Gluten Free