



## ENTRÉE

### **Soup of The Day \$7.9**

Freshly made soup; please ask our friendly staff

### **Garlic Bread \$9.9** With cheese

### **Bruschetta \$13.9**

Char grilled Turkish bread, with tomato, basil, olives, Spanish onion, Persian feta, balsamic & virgin olive oil |V

## SALADS

### **Caesar Salad \$17.9**

Baby cos lettuce, bacon, parmesan, boiled egg, anchovies, garlic croutons & Caesar dressing \*\*  
-pan fried seeded mustard honey chicken \$22.9  
-marinated grilled prawns |six \$25.9

### **Dorset Garden Salad \$18.90**

Fresh baby beans, mix leaves, potato, red onion, tomato, apple, mix salad with mustard dressing |GF  
-pan fried seeded mustard honey chicken \$22.9

### **Char Grilled Lamb Salad \$29.9**

Lamb rump, chefs special herbs, Mediterranean style couscous, wild rocket, pine nuts, raisins, Persian feta, & tzatziki \*\*

### **Thai Beef Salad \$27.9**

Sirloin beef fillet, mix leaves, bean shoots, onion, cucumber, tomato, cashews, red and green capsicum, lime, chilli, coriander, ginger, soy dressing & tzatziki

### **Salmon Salad \$25.9**

Salmon steak, preserved lemon, red onion, garlic, mustard, almonds, rocket, orange, fennel & sesame orange dressing

## MAINFARE

### **French Farmhouse Chicken Breast \$32.9**

Chicken breast fillet, tiger prawns (three), marinated in whole grain mustard, sweet sherry cream. Served on kipfler potato, wild mushrooms & spinach |GF

### **Moroccan Spiced Lamb Shank one|400gm \$26.9**

Moroccan spices, red wine, preserved lemon, tomato, mash potato, roasted pumpkin, greens & braised jus

### **Wagyu Beef Burger 250gm | \$25.9**

Wagyu beef patty topped with free range egg, bacon, salad leaves, spicy onion relish, cheese & lemon mayonnaise. Served on a toasted bun with a side of chips

### **Butter Chicken \$28.9**

Boneless chicken, onion, garlic, ginger, tomato gravy, cashew nut paste, Indian spices, saffron rice, kachumber salad & pappadums \*\*

### **Freshly Carved Roast of The Day \$26.9**

Ask our friendly staff. With creamy mustard potato, seasonal vegetables & a red wine jus |GF

### **Chicken Parmigiana \$25.9**

Crumbed chicken breast topped with smoked ham, Napolitana sauce & mozzarella cheese. Served with chips/salad or vegetables

### **Chicken Stir-fry \$28.9**

Marinated chicken stir-fried with red onion, red & green capsicum, baby corn, broccolini and saffron rice

## PASTA

### **Fettuccini Alla Pollo \$28.9**

Chicken breast pieces, onion, garlic, mushrooms, fresh herbs, avocado, white wine cream sauce & parmesan

### **Penne Bolognese \$25.9**

Penne pasta, classic bolognese sauce, basil & parmesan

## RISOTTO

### **Chicken, Pumpkin & Wild Mushroom**

#### **Risotto \$27.9**

Chicken, butternut pumpkin, porcini, wild mushrooms, onion, garlic, fresh herbs, wine, stock, Arborio rice & parmesan |GF

### **Asparagus, Pancetta & Prawn Risotto \$30.9**

Asparagus, prawns (five), mushrooms, spinach, tomato, herbs, chardonnay wine vinegar, parmesan & Arborio rice |GF

## PACIFIC OYSTERS

1/2 dz. \$16.9 Full dz. \$30

### **Natural**

Fresh oyster, lemon & wasabi mayonnaise |GF

### **Kilpatrick**

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

### **Oyster Mornay**

Fresh oyster, cheese sauce & chives

## SEAFOOD

### **Garlic Prawns \$34.9**

King prawns (eight), garlic and chive cream, aromatic saffron rice & garden salad |GF

### **Salt & Pepper Calamari \$28.9**

Fried calamari strips, garlic, chilli, pepper, mix leaves, fennel, orange and red onion salad, parmesan, garlic aioli & chips

### **Beer Battered Fish & Chips \$26.9**

Beer battered flathead tails, tartare sauce, salad & chips

### **Roasted Crispy Skin Salmon \$27.9**

Salmon fillet, chardonnay and mustard marinade, potato mash, sautéed greens & roasted bell pepper butter cream sauce

## FROM THE GRILL

Please allow up to 45 minutes for well-done

### **Premium Black Angus**

Porterhouse |300gm \$34.9

Rib Eye |400gm \$39

### **Grilled Grass Fed T-Bone Steak**

350gm \$31.9

### **Char Grilled Lamb Rump**

250gm \$30.9

Served with chips/salad or vegetables |any two|

Sauces |GF-Diane, gravy,

mushroom, pepper, steak butter, & Béarnaise Seafood

Sauce (prawns & scallops) extra \$12

### **Lamb Souvlaki \$34.9**

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

Chips will have traces of Gluten

## SIDES

### **Potato Mash \$6.9**

### **Bowl of Chips \$9.9**

### **Seasonal Vegetables \$7.9**

### **Garden salad \$6.9**

Balsamic Vinaigrette dressing

### **Potato wedges \$10.9**

Sour cream & sweet chilli sauce

## DESSERT

### **Pavlova \$9.9**

With fresh whipped cream, fresh fruits, raspberry & passion fruit coulis |GF

### **Orange & Almond Pudding \$9.9**

With hot vanilla sauce & ice cream

### **Apple & Rhubarb Crumble \$9.9**

With vanilla ice cream

### **Sinful Trio \$9.9**

Quality ice cream, fresh whipped cream & strawberry

V| Vegetarian items

GF| Gluten free items  
traces may still be present

## KIDS MENU

2courses | under 12 yrs \$10.90

### Main

*Penne Bolognese*

*Chicken Nuggets & Chips*

*Fish & Chips*

*Roast of The Day* Vegetables & gravy |GF

*Chicken Schnitzel* Chips & salad

*Chicken Parmigiana* Chips & salad

#### *Warm Chicken Salad*

Additional \$5  
Seeded mustard, honey, mix leaves, tomato, cucumber, red onion, apple & balsamic vinegar |GF

#### *Porterhouse Steak*

Additional \$6  
250gm  
Chips/salad or vegetables with a choice of sauce; mushroom|pepper|gravy |GF

### Dessert

#### *Frog in The Pond*

Jelly with chocolate freddo, ice cream & sprinkles

#### *Chocolate Mousse*

With cream, chocolate sauce & sprinkles

#### *Vanilla Ice Cream Sundae*

With chocolate, strawberry OR caramel sauce, cream & sprinkles

## SENIORS MENU

### LUNCH

1 COURSE \$16.5

2 COURSE \$18.5

3 COURSE \$20.5

### DINNER

1 COURSE \$18.5

2 COURSE \$20.5

3 COURSE \$22.5

### Entrée

#### *Soup of The Day*

Please ask our friendly staff

#### *Garlic Bread*

#### *Tomato Bruschetta |V*

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

### Main

#### *Beer Battered Flathead Tails*

Chips, salad & tartare sauce

#### *Chicken & Mushroom Pot*

Casserole served with creamy mash potato

#### *Freshly Carved Roast of The Day*

Roasted vegetables & red wine jus |GF

#### *Lamb Shank*

Additional \$8  
400gm  
Mash & roasted pumpkin  
-----

#### *Porterhouse Steak*

Additional \$7.00  
250gm  
Chips/salad or vegetables  
With your choice of sauce:  
mushroom|pepper|garlic|gravy|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 & Saffron rice |GF

#### *Pasta of The Day*

Please ask our friendly staff

#### *Risotto Verdure*

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

### Dessert

#### *Petite Pavlova*

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

#### *Orange & Almond Pudding*

with hot caramel sauce & ice cream

#### *Ice Cream Sundae*

with fresh cream & chocolate topping

#### *Chocolate Mousse*

with fresh cream & chocolate topping

#### *Apple & Rhubarb Crumble*

with vanilla ice-cream

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

## GLUTEN FREE

Please inform staff when ordering a Gluten Free meal

### Entrée

#### *Pacific Oysters*

1/2 dz. \$ 16.9 Full dz. \$ 30

Natural Fresh oyster, lemon & wasabi mayonnaise |GF

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

### Main

#### *Dorset Garden Salad \$18.90*

Fresh baby bean, mix leaves, potato, red onion, tomato, apple, mix salad with mustard dressing |GF

#### *Freshly Carved Roast of The Day*

*\$26.9*

Ask our friendly staff. With creamy mustard, potato, seasonal vegetables & a red wine jus |GF

#### *French Farmhouse Chicken Breast*

*\$32.9*

Chicken breast fillet, tiger prawns (three) marinated in whole grain mustard, sweet sherry cream. Served on kipfler potato, wild mushrooms & spinach |GF

#### *Garlic Prawns \$34.9*

King prawns (eight), garlic and chive cream, aromatic Saffron rice & rocket salad |GF

#### *Asparagus, Pancetta & Prawn*

*Risotto \$30.9*

Asparagus, prawns (five), mushrooms, spinach, tomato, herbs, chardonnay wine vinegar, parmesan & Arborio rice |GF

#### *Chicken, Pumpkin & Wild*

*Mushroom Risotto \$27.9*

Chicken, butternut pumpkin, wild mushroom, onion, garlic, porcini, fresh herbs, wine, stock, Arborio rice & parmesan |GF

ALL OUR STEAKS ARE  
GLUTEN FREE!

**DORSET  
GARDENS  
HOTEL**  
*Bistro  
Menu*