

## TAPAS

### Chefs Dips \$ 14.9

With grilled Turkish bread  
|extra bread \$4

### Mini Lamb Kebab |two \$15.9

Marinated in cumin and served with orange,  
rocket, fennel salad & tzatziki |GF

### Satay Chicken Skewer |three \$14.9

With orange, fennel, onion & rocket salad

### Mozzarella & Pine Nut Arancini |three \$12.9

Arborio rice, onion, parsley, pumpkin, pine  
nuts, mozzarella, rocket, olives and fennel  
salad |V

### Sharing Plate for Two \$24.9

Two satay chicken skewers with Turkish bread,  
assorted dips, pastrami & grissini  
|extra bread \$4

### Saganaki \$12.9

Pan fried saganaki cheese, served with Turkish  
bread, mix leaves, olives, tomato & lemon |V

## ENTREE

### Soup of The Day \$7.9

Freshly made soup; please ask our friendly  
staff

### Garlic Bread With cheese \$10.9

### Bruschetta \$15.9

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

### Wild Mushroom & Asparagus

### Voulevant \$15.9

Pastry shell, mushrooms, onion, garlic, herbs,  
cream, cheese, rocket, tomato & parmesan |V

### Panko Prawns |four \$17.9

Panko crumbed prawns: with rocket, orange,  
fennel & red onion salad and wasabi sauce

# DORSET GARDENS BISTRO

## PACIFIC OYSTERS

1/2 dz. \$18.9

Full dz. \$33.9

### 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

## SALADS

### Caesar Salad \$17.9

Baby cos lettuce, bacon, parmesan, boiled egg,  
anchovies, garlic croutons & Caesar dressing \*\*

With pan fried seeded mustard honey chicken

\$22.9

With marinated grilled prawns |six

\$27.9

### Dorset Garden Salad \$18.9

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

With pan fried seeded mustard honey chicken

\$22.9

### Char Grilled Lamb Salad \$32.9

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

### Thai Beef Salad \$29.9

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

### Salmon Salad \$27.9

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

## CHEF'S SIGNATURE

### Roasted Lamb Rack \$42.9

Four-point lamb rack marinated with  
Dijon mustard, herbs, and garlic.  
Served on creamy mash potato with sauteed  
broccolini and seeded mustard cream butter

### Spanish Style Seafood Pot\*\* \$41.9

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

## THE GRILL (GF)

Please allow up to 45 minutes for well-done

### Premium Porterhouse|300gm \$40.9

### Rib Eye |400gm \$46.9

### Premium Angus Scotch Fillet Steak

|300gm \$41.9

### Char Grilled Lamb Rump |250gm \$32.9

### Crumbed Pork Loin Steak \$30.9

(Two Medallions)  
Served with |any two  
chips/salad or vegetables

**Sauces |GF-** gravy, mushroom, pepper,  
garlic butter, & Béarnaise

Seafood Sauce (prawns & scallops) **extra \$14**

### Sticky Bourbon Barbeque Pork Ribs \$32.9

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

### Lamb Kebab \$36.9

Lamb skewers (two), garlic, paprika, lemon,  
cumin, herbs, olive oil, red onion, bell pepper,  
Greek salad, chips, tzatziki |GF

### Chips will have traces of Gluten

V| Vegetarian

VE| Vegan

GF| Gluten Free

(traces may still be present)

\*\* items can be made to order  
by eliminating Gluten

## 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 \$29.9

one|400gm  
Moroccan spices, red wine, preserved lemon,  
tomato, mash potato, roasted pumpkin, greens  
& braised jus

### Veal Scaloppini \$33.9

Bobby veal, onion, garlic, herbs, white wine,  
cream, sliced mushrooms, green peas & mash  
potato

### Wagyu Beef Burger 250gm | \$28.9

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 \$29.9

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

### Freshly Carved Roast of The Day \$29.9

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

### Chicken Parmigiana \$26.9

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

### Chicken Schnitzel with chips/salad \$24.9

or vegetables

### Chicken Stir-fry \$29.9

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

### Butternut Pumpkin & Potato Cake \$28.9

Served with Napoli sauce, crispy rocket, onion,  
fennel, tomato salad & chargrilled bread |VE

### Baked Roasted Pepper \$28.9

Oven roasted bell pepper stuffed with onion,  
potato, sultana and peas. Served with basil  
Napoli sauce and toasted chargrilled vegan  
bread |VE

## SEAFOOD

### Garlic Prawns \$34.9

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

### Salt & Pepper Calamari \$32.9

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

### Beer Battered Fish & Chips \$28.9

Beer battered flathead tails, tartare sauce,  
salad & chips

### Roasted Crispy Skin Salmon \$28.9

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

## RISOTTO

### Spanish Style Seafood & Chicken

### Paella \$39.9

King prawns, scallops, clams, calamari,  
mussels, chorizo sausage, chicken, green  
peas, capsicum, tomato, chilli, fresh herbs,  
Spanish saffron, wine & Arborio rice |GF

### Chicken, Pumpkin & Wild Mushroom Risotto \$29.9

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

### Asparagus, Pumpkin Risotto \$29.9

Roasted butternut pumpkin, asparagus, baby  
spinach, tomato, sauteed onions, fresh herbs,  
garlic, Arborio rice & parmesan |V, GF

## PASTA

### Spinach & Ricotta Ravioli \$31.9

Homemade ravioli tossed with onion, garlic,  
green peas, cheese sauce. Topped with basil  
pesto |V

### Fresh Fettuccini Chilli Prawns & Chorizo \$31.9

King prawns (five), chorizo, onion, garlic, fresh  
chilli, preserved lemon, tomato, virgin olive oil,  
herbs & parmesan

### Rigatoni Alla Pollo \$29.9

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

### Spaghetti Bolognese \$25.9

With classic bolognese sauce, basil &  
parmesan



join: **DORSET**  
**FREE WIFI**

## SIDES

Potato Mash	\$6.9
Bowl of Chips	\$10.9
Seasonal Vegetables	\$8.9
Garden salad Balsamic Vinaigrette dressing	\$6.9
Potato wedges Sour cream & sweet chilli sauce	\$11.9

## DESSERT

Pavlova With fresh whipped cream, fresh fruits, raspberry & passion fruit coulis  GF	\$10.9
Caramel Apple Tart With caramel sauce & ice cream	\$10.9
Sticky Date Pudding Homemade pudding served with butterscotch sauce and vanilla ice cream	\$10.9
Sinful Trio Quality ice cream, fresh whipped cream & strawberry	\$10.9

## SENIORS MENU

	<b>LUNCH</b>	
1 COURSE \$18.5	2 COURSE \$20.5	3 COURSE \$22.5
	<b>DINNER</b>	
1 COURSE \$19.5	2 COURSE \$21.5	3 COURSE \$24.5

### Entree

#### 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 |GF

Roasted vegetables & red wine jus

#### 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

#### Lamb Shank 400gm |

Mash & roasted pumpkin  
[Additional \$9.00]

#### Porterhouse Steak 250gm |

Chips/salad or vegetables  
[Additional \$9.00]

With your choice of sauce:  
mushroom|pepper|garlic|gravy |GF

### Dessert

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

**Caramel Apple Tart** with  
caramel sauce & ice cream

**Ice Cream Sundae** with fresh  
cream & chocolate topping

**Chocolate Mousse** with fresh  
cream & chocolate topping

#### Sticky Date Pudding

homemade pudding served with  
butterscotch sauce and  
vanilla ice cream

## KIDS MENU

2 COURSES |UNDER 12YRS \$10.9

### 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 250gm

[Additional \$9]

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

## GLUTEN FREE

Please inform staff when ordering a Gluten Free  
meal

### Entrée

**Mini Lamb Kebab** |two \$ 15.9

Marinated in cumin and served with orange  
rocket, fennel salad & tzatziki |GF

### Pacific Oysters

1/2 dz . \$ 18.9 Full dz . \$ 33.9

Natural Fresh oyster, lemon & wasabi  
mayonnaise |GF

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

### Main

**Dorset Garden Salad** \$18.9

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

**Freshly Carved Roast of The Day** \$29.9

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

**Spanish Style Seafood & Chicken Paella**  
\$39.9

King prawns, scallops, clams, calamari,  
mussels, chorizo sausage, chicken, green  
peas, capsicum, chilli, fresh herbs, tomato,  
Spanish saffron, wine & Arborio rice |GF

**Chicken, Pumpkin & Wild Mushroom Risotto**  
\$29.9

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

**Asparagus, Pumpkin Risotto** \$29.9

Roasted butternut pumpkin, asparagus, baby  
spinach, tomato, sauteed onions, fresh herbs,  
garlic, Arborio rice & parmesan |GF

**Sticky Bourbon Barbeque Pork Ribs** \$32.9

Marinated in bourbon BBQ sauce; served with  
chips & salad |GF

**Lamb Kebab** \$36.9

Lamb skewers (two), garlic, paprika, lemon,  
cumin, herbs, olive oil, red onion, bell pepper,  
Greek salad, chips, tzatziki |GF

(Chips may have traces of Gluten)

**ALL OUR STEAKS  
FROM 'THE GRILL' ARE  
GLUTEN FREE!**

## VEGETARIAN

**Garlic Bread** With cheese \$10.9

**Chefs Dips** \$ 14.9

With grilled Turkish bread |extra bread \$4

**Mozzarella & Pine Nut Arancini** |three \$12.9

Arborio rice, onion, parsley, pumpkin,  
pine nuts, mozzarella, rocket, olives  
and fennel salad |V

**Saganaki** \$12.9

Pan fried saganaki cheese, served with  
Turkish bread, mix leaves, olives, tomato  
& lemon |V

**Bruschetta** \$15.9

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

**Wild Mushroom & Asparagus Voulevant**  
\$15.9

Pastry shell, mushrooms, onion, garlic,  
herbs, cream, cheese, rocket, tomato &  
parmesan |V,GF

**Caesar Salad** \$17.9

Baby cos lettuce, parmesan, boiled egg,  
garlic croutons & Caesar dressing

**Dorset Garden Salad** \$18.9

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

**Asparagus, Pumpkin Risotto** \$29.9

Roasted butternut pumpkin, asparagus,  
baby spinach, tomato, sauteed onions, fresh  
herbs, garlic, Arborio rice & parmesan |V, GF

**Spinach & Ricotta Ravioli** \$31.9

Homemade ravioli tossed with onion,  
garlic, green peas, cheese sauce.  
Topped with basil pesto |V

## VEGAN

**Butternut Pumpkin & Potato Cake** \$28.9

Served with Napoli sauce, crispy rocket, onion,  
fennel, tomato salad & chargrilled vegan bread

**Baked Roasted Pepper** \$28.9

Oven roasted bell pepper stuffed with onion,  
potato, sultana, peas; served with basil Napoli  
sauce and toasted chargrilled vegan bread

CHECK OUT OUR

DRINKS

— menu —

& functions  
events

DORSET GARDENS FUNCTION CENTRE

WWW.DORSETGARDENSHOTEL.COM.AU