

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



join: **DORSET**
FREE WIFI

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
(Two Medallions) \$30.9

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
one|400gm \$29.9
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
Ask our friendly staff. \$29.9
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

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

| | | |
|------------------------|------------------------|------------------------|
| | LUNCH | |
| 1 COURSE \$18.5 | 2 COURSE \$20.5 | 3 COURSE \$22.5 |
| | DINNER | |
| 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

*&functions
events*

DORSET GARDENS FUNCTION CENTRE

CHECK OUT OUR

DRINKS

— menu —