

DORSET GARDENS BISTRO MENU

PACIFIC OYSTERS

Natural (A) (GF)	(6) 19.9 (12) 34.9
Fresh oyster, lemon & wasabi mayonnaise	
Kilpatrick (A) (GF)	(6) 19.9 (12) 34.9
Fresh oyster, crispy bacon, Worcestershire sauce & a hint of Tabasco sauce	
Oyster Mornay (A)	(6) 19.9 (12) 34.9
Fresh oyster, cheese sauce & chives	

TAPAS & SHARING

Chef's Dips (V)	16.9
3 Home made dips served with grilled Turkish bread	
Extra bread	6
Mini Lamb Kebab Skewers	16.9
2 skewers marinated in cumin & served with orange, rocket, fennel salad & tzatziki	
Honey Mustard Chicken Skewers	16.9
3 marinated skewers served with orange, fennel, onion & rocket salad	
American Chicken Wings	13.9
6 pieces of chicken coated in tangy & buttery hot sauce. Served with crispy rocket salad & chilli garlic sauce	
Prawn & Ginger Dumplings (M)	16.9
5 Fried Prawn & ginger dumplings served with chilli wasabi	
Saganaki (V)	14.9
Pan fried saganaki cheese, served with Turkish bread, mixed leaves, olives, tomato & lemon	

ENTREE

Soup of The Day	9.9
Freshly made soup; please ask our friendly staff	
Garlic Bread with Cheese	11.9
Chargrilled Turkish bread spread with garlic butter & toasted with mozzarella cheese	
Bruschetta	15.9
Chargrilled Turkish bread, with tomato, basil, olives, Spanish onion, Persian feta, balsamic & virgin olive oil	
Mushroom & Zucchini Tempura Skewers (V)	13.9
Mushroom & zucchini skewers served with crispy salad & garlic sauce	
Panko Chilli Scallops (M)	18.9
4 panko crumbed chilli scallops, rocket, onion, fennel & orange salad, served with creamy wasabi mayonnaise	
Mozzarealla & Pine Nut Arancini (3) (V)	12.9
Arborio rice, onion, parsley, pumpkin, pine nuts, mozzarella cheese, rocket, olives & fennel salad	

MAIN FARE

French Farmhouse Chicken Breast (M) (GF)	34.9
Chicken breast fillet, tiger prawns (3), marinated in whole grain mustard, sweet sherry cream. Served on kipfler potato, wild mushrooms & spinach	
Moroccan Spiced Lamb Shank	33.9
A Lamb shank cooked with Moroccan spices, red wine, preserved lemon, tomato, mashed potato, roasted pumpkin, greens & braised jus	
Veal Scallopini	35.9
Bobby veal, onion, garlic, herbs, white wine, cream, sliced mushrooms, green peas & mashed potato	
Wagyu Beef Burger (200gm)	31.9
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	34.9
Boneless chicken, onion, garlic, ginger, tomato gravy, cashew nut paste, Indian spices, saffron rice, kachumber salad & papadums	
Freshly Carved Roast of The Day (GF)	33.9
Ask our friendly staff. With seasoned vegetables & topped with a red wine jus	
Chicken Parmigiana	30.9
Crumbed chicken breast topped with smoked ham, Napolitana sauce & mozzarella cheese. Served with any two of chips/salad or vegetables	
Chicken Schnitzel	26.9
Crumbed chicken breast. Served with any two of chips/salad or vegetables	
Pork Stir-fry	32.9
Tender Pork stir-fried with red onion, garlic, red & green capsicum, bok choy, spring onion & jasmine rice	
Falafel Burger (V)	28.9
Falafel patty, lettuce, cheese, tomato, hummus & garlic mayo served with thick cut chips & salad	

SEAFOOD

Garlic Prawns (M) (GF)	36.9
8 King prawns, garlic & chive cream, aromatic saffron rice & rocket salad	
Panko Salt & Pepper Calamari (M)	35.9
Panko crumbed calamari strips with garlic, chilli, & pepper. Served with mixed leaves, fennel, orange & red onion salad, parmesan cheese, garlic aioli & thick cut chips	
Beer Battered Fish & Chips (M)	32.9
Beer battered flathead tails, tartare sauce, salad & chips	
Roasted Salmon (A)	33.9
Salmon fillet, chardonnay & mustard marinade, potato mash, sautéed greens & basil pesto sauce	

THE GRILL

Please allow up to 45 minutes for well-done. Chips will have traces of Gluten

Premium Porterhouse (300gm)	42.9
Rib Eye (400gm)	49.9
Angus Scotch Fillet (300gm)	43.9
Char Grilled Lamb Rump (250gm)	36.9

All served with any two of chips/salad or vegetables

Sauces – gravy, mushroom, pepper, garlic butter, & béarnaise	
Sticky Bourbon Barbeque Pork Ribs	36.9
Barbequed pork ribs, bourbon BBQ sauce, chips & salad	
Chicken Kebab Skewers	37.9
2x Mediterranean style chicken skewers served with thick cut chips, Greek salad & tzatziki	

CHEF'S SIGNATURE

Chargrilled Lamb Rack	46.9
Panko & herb crumbed 3x Point Rack. Served on creamy mash potato, green peas & mint gravy	
Spanish Style Seafood Pot** (M)	44.9
King prawns, scallops, Spring Bay black mussels, crab, clam, squid, onion, garlic, chilli, lemon, pure Spanish saffron, wine, fresh herbs, tomato broth & Turkish bread	

SALADS

Caesar Salad	20.9
Baby cos lettuce, bacon, parmesan cheese, boiled egg, anchovies, garlic croutons & Caesar dressing	
With pan-fried seeded mustard honey chicken	25.9
With marinated grilled prawns (6) (M)	30.9
Butternut Pumpkin & Pearl Couscous Salad	19.9
Mixed salad leaves, roasted pumpkin, tomato, onion, pine nut, pearl couscous & garlic dressing	
With pan-fried seeded mustard honey chicken	24.9
Lamb Salad Skewers	33.9
2 Lamb skewers on a Mediterranean cous cous & Persian Fetta & topped with Tzatziki	
Thai Beef Salad	33.9
Sirloin beef fillet, mixed leaves, bean shoots, onion, cucumber, tomato, cashews, red & green capsicum, lime, chilli, coriander, ginger, soy dressing & tzatziki	
Salmon Salad (A)	32.9
Salmon steak, preserved lemon, red onion, garlic, mustard, almonds, rocket, orange, fennel & sesame orange dressing	

PASTA

Pumpkin, Ricotta & Maple Ravioli (V)	34.9
Homemade Ravioli tossed with olive oil, garlic, tomato, sage & basil pesto	
Fresh Fettuccini Chilli Prawns & Chorizo (M)	32.9
King prawns (5), chorizo, onion, garlic, fresh chilli, preserved lemon, tomato, virgin olive oil, herbs & parmesan cheese	
Rigatoni Alla Pollo	31.9
Chicken breast pieces, onion, garlic, avocado, mushrooms, fresh herbs, white wine cream sauce & parmesan cheese	
Spaghetti Carbonara	30.9
With classic Carbonara sauce, bacon, basil & parmesan cheese	
Fettuccini Casalinga (V)	30.9
Olive oil, garlic, semi-dried tomatoes, spinach, green peas, baby bocconcini, parmesan cheese	
Spaghetti Bolognese	28.9
With classic Bolognese sauce, basil & parmesan cheese	

RISOTTO

Spanish Style Seafood & Chicken Paella (M) (GF)	43.9
King prawns, scallops, clams, calamari, mussels, chorizo sausage, chicken, green peas, capsicum, tomato, chilli, fresh herbs, Spanish saffron, wine & Arborio rice	
Roasted Pumpkin & Wild Mushroom Risotto (V)	29.0
Butternut pumpkin, porcini, wild mushrooms, onion, garlic, fresh herbs, wine, stock, Arborio rice & parmesan cheese	
With Chicken	34.0
Risotto Casalinga (V)	30.9
Baby spinach, green peas, onion, garlic, semi-dried tomato, baby broccolini, white wine & Arborio rice	

SIDES

Potato Mash	7.9	Bowl of Chips	12.9
Garden Salad	7.9	Potato Wedges	13.9
Balsamic Vinaigrette dressing		Sour cream & sweet chilli sauce	
Seasoned Vegetables	9.9		

DESSERT

Pavlova (GF)	11.9
With fresh whipped cream, fresh fruits, raspberry & passionfruit coulis	
Belgium Waffles	12.9
With butterscotch sauce & vanilla ice cream	
Sticky Date Pudding	11.9
Homemade pudding served with butterscotch sauce & vanilla ice cream	
Sinful Trio	11.9
Quality ice cream, fresh whipped cream & strawberries	

GLUTEN FREE

Please inform staff when ordering a Gluten Free meal. Although we take utmost care in preparing our food our Kitchen may contain traces of Gluten.

ENTRÉE

PACIFIC OYSTERS

Natural (A) GF (6) 19.9 (12) 34.9
Fresh oyster, lemon & wasabi mayonnaise

Kilpatrick (A) GF (6) 19.9 (12) 34.9
Fresh oyster, crispy bacon, Worcestershire sauce & a hint of Tabasco sauce

MAIN

Freshly Carved Roast of The Day GF 33.9
Please ask our friendly staff. With seasoned vegetables & topped with a red wine jus

French Farmhouse Chicken Breast GF 34.9
Chicken breast fillet, tiger prawns (3), marinated in sweet sherry cream. Served on kipfler potato, wild mushrooms & spinach

Garlic Prawns (M) GF 36.9
8 King prawns, garlic & chive cream, aromatic saffron rice & rocket salad

Spanish Style Seafood & Chicken Paella (M) GF 43.9
King prawns, scallops, clams, calamari, mussels, chorizo sausage, chicken, green peas, capsicum, tomato, chilli, fresh herbs, Spanish saffron, wine & Arborio rice

Roasted Pumpkin & Wild Mushroom Risotto GF 29.0

Butternut pumpkin, porcini, wild mushrooms, onion, garlic, fresh herbs, wine, stock, Arborio rice & parmesan cheese

With chicken 34.0

Sticky Bourbon Barbeque Pork Ribs GF 36.9
Barbequed pork ribs, bourbon BBQ sauce. Served with any two of chips/salad or vegetables

Chicken Kebab Skewers GF 37.9
2x Mediterranean style chicken skewers served with thick cut chips, Greek salad & Tzatziki

SENIORS

1 COURSE 22.9 | 2 COURSE 24.9 | 3 COURSE 26.9

ENTRÉE

Soup of The Day
Please ask our friendly staff

Garlic Bread
Chargrilled Turkish bread spread with garlic butter

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

MAIN

Beer Battered Flathead Tails (M)
Chips, salad & tartare sauce

Thai Chicken Salad
Mix leaves, bean shoots, onion, tomato, capsicum, coriander & Thai dressing

Freshly Carved Roast of The Day GF
Please ask our friendly staff. Seasoned vegetables & topped with a red wine jus

Chicken Parmigiana
Chicken breast schnitzel, Napolitana sauce, mozzarella cheese, chips & salad or vegetables

Chicken Schnitzel
Chicken breast schnitzel, chips & salad or vegetables

Butter Chicken GF
Boneless chicken, onion, garlic, tomato gravy, cashew nut paste, Indian spices & Saffron rice

Pasta of The Day
Please ask our friendly staff

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

Pork Stroganoff
Tender pork with creamy mushroom & onion sauce. Served with creamy mash potato & topped with sour cream

Lamb Shank** +\$11
Moroccan spices, red wine, preserved lemon, tomato, mashed potato, roasted pumpkin, greens & braised Jus

Porterhouse Steak 250gm GF** +\$11
Served with any two of chips/salad or vegetables. With your choice of sauce, gravy, mushroom, pepper, garlic butter & béarnaise

DESSERT

Petite Pavlova GF
With fresh cream, fresh fruits, raspberry & passionfruit coulis

Belgium Waffles
With vanilla ice cream & butterscotch sauce

Ice Cream Sundae
With fresh cream & chocolate, strawberry OR caramel sauce

Chocolate Mousse
With fresh cream & chocolate topping

Sticky Date Pudding
Homemade pudding served with butterscotch sauce & vanilla ice cream

DORSET GARDENS BISTRO MENU

VEGETARIAN

Garlic Bread with Cheese V 11.9
Chargrilled Turkish bread spread with garlic butter & toasted with mozzarella cheese

Chefs Dips V 16.9
3 Home made dips served with grilled Turkish bread

Extra Bread 6

Mozzarella & Pine Nut Arancini (3) V 12.9
Arborio rice, onion, parsley, pumpkin, pine nuts, mozzarella, rocket, olives & fennel salad

Saganaki V 14.9
Pan fried saganaki cheese, served with Turkish bread, mixed leaves, olives, tomato & lemon

Bruschetta V 15.9
Char grilled Turkish bread, with tomato, basil, olives, Spanish onion, Persian feta, balsamic & virgin olive oil

Risotto Casalinga V 30.9
Baby spinach, green peas, onion, garlic, semi-dried tomato, baby broccolini, white wine & Arborio rice

Falafel Burger V 28.9
Falafel Patty, lettuce, cheese, tomato, hummus & garlic mayo served with thick chips & salad

VEGAN

Butternut Pumpkin & Pearl Couscous Salad 19.9

Mixed salad leaves, roasted pumpkin, tomato, onion, pine nut, pearl couscous & garlic dressing

Mushroom & Zucchini Tempura Skewers(2) 13.9

With crispy salad & garlic sauce

V Vegetarian

GF Gluten Free (traces may still be present)

Seafood Origin (A) Australian (I) Imported (M) Mixed

** items can be made to order by eliminating Gluten

Although we take the utmost care in preparing our food, our kitchen may contain traces of wheat/gluten, milk, eggs, peanuts, tree nuts & soy.

KIDS

2 COURSE - 13.9

For 12 year olds & younger

MAIN

Chicken Nuggets & Chips

Penne Bolognese

Fish & Chips (M)

Chicken Parmigiana

Chips & salad

Roast of the Day

Vegetables & gravy

Chicken Schnitzel

Chips & salad

Warm Chicken Salad GF +5

Seeded mustard & honey marinated chicken, mixed leaves, tomato, cucumber, red onion, apple & balsamic vinegar

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



BOOK YOUR FUNCTION AT THE DORSET

P: (03) 9725 6211

W: dorsetgardenshotel.com.au