

# DFH BAR MENU

## STEAK <sup>GF</sup>

cooked to your liking with a choice of sides and a sauce

Scotch Fillet 350gm	\$34.00
Porterhouse 250gm	\$23.00
Wagu Rump 400gm	\$37.00
Chefs Grill <sup>GFO</sup>	\$38.00

250gm Porterhouse, garlic & herb pork sausage, pork belly, Greek lamb skewer, grilled bacon, fried egg, onion rings, served with chips and a chefs salad

### Complimentary Sauces <sup>GF</sup>

Mushroom gravy, green peppercorn gravy, roasted garlic & peppercorn butter, gravy, red wine jus

Extra sauce \$2.50 each

## PIZZA

<sup>GF Base</sup>  
Add \$2

Small or Large

Hawaiian	\$14/\$20
Napolitana sauce, shredded ham, pineapple & cheese	
Meat lovers	\$16/\$22
Napolitana sauce, shredded ham, bacon, chicken, chorizo sausage, mushroom, cheese, onion & BBQ sauce	
Sweet Chilli Chicken	\$16/\$22
Napolitana sauce, chicken, bacon, roasted capsicum, cheese, onion, sweet chilli sauce & chives	

## CRUMBED CHICKEN <sup>GFO</sup>

With your choice of sides

Schnitzel	\$21.00
with choice of sauce	
Parma	\$23.00
Napolitana sauce, Virginia ham & high melt cheese	
Aussie	\$23.00
Napolitana sauce, bacon, egg, BBQ sauce & high melt cheese	
Meatlovers	\$23.00
Napolitana sauce, shredded ham, chorizo sausage, bacon, BBQ sauce, high melt cheese & onion rings	
Piggy back	\$23.00
Pork belly, sweet plum sauce, cheese, coriander & sesame seeds	

## SNACKS

Chips & Gravy <sup>GF</sup>	\$7.00
Wedges	\$13.50
with sweet chilli & sour cream	
Mexican Loaded Wedges	\$16.50
Tomato, spanish onion, capsicum, parsley & cheddar cheese melt	

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## CHEFS FAVOURITES

### Jack Daniel Pork Ribs \$28.00

Succulent braised pork ribs smothered in Jack Daniels BBQ marinade & served with crisp potato wedges, chef's salad & chive sour cream

### Roast of the Day <sup>GF</sup> \$20.00

Please refer to our ever changing specials board or ask one of our friendly wait staff for today's selection

### Thai beef salad \$23.50

Marinated fillet steak tossed with Asian style vegetables, rice noodles, fried shallots, fresh mint & coriander with lime & palm sugar dressing

### Calamari \$21.00

Fried golden crumbed calamari served with chipotle mayonnaise

### Fish & Chips <sup>GFO</sup> \$20.50

Freshly battered shark fillets serves with tartar sauce & lemon

### Vegan Baked Onion \$23.00

Half baked onion with walnut, roasted eggplant and a roasted sweet potato served on soft polenta with carrot, potato and zucchini with a balsamic reduction

## BURGERS \$22

Served with chips

### Prime Rib Burger

A Smokey Texan rub scotch fillet steak grilled, served with lettuce, tomato, bacon, cheddar high melt cheese, pickle and sweet BBQ sauce

### Classic Chicken

Grilled breast of chicken, lettuce, tomato, high melt cheese, bacon, pickle & mayonnaise

## PASTA

Choose your pasta - <sup>GFO</sup>  
Spaghetti, Penne or Gnocchi

### Bolognese \$20.00

Our chefs use a traditional Italian recipe for this meaty slow cooked sauce finished with Parmesan cheese

### Carbonara \$20.00

Sauteed onion, bacon, garlic and cream finished with egg and Parmesan cheese

## DESSERTS

### Churros \$13.50

Dusted with cinnamon sugar. Served with chocolate ganache & vanilla ice cream

### Honeycomb Vacherin \$13.50

Layers of meringue, honeycomb, chocolate & vanilla ice cream with a side of warm fudge sauce

### Apple Crumble Pizza \$13.50

Stewed apple, biscuit crumb, vanilla custard, cinnamon & vanilla ice cream

### Raspberry Blondie \$13.50

Homemade white chocolate & raspberry blondie served warm with raspberry sorbet, white chocolate ganache & candy floss