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FUNCTIONS



BOOKINGS



@dishcentralcoast

The Wyong Leagues Group practices responsible service of alcohol

ENTRÉE

	M	NM
Garlic & herb bread v vg	11.0	13.2
Cheesy garlic bread v Served w/ ranch dressing	12.0	14.4
Cheese & bacon garlic bread Served w/ ranch dressing	13.0	15.6
Salt & pepper prawns Cabbage, green shallots & soba noodle salad w/ sesame, soy & chilli dressing & kewpie mayo	20.0	24.0
Halloumi & tomato GF V Heirloom tomatoes, grilled halloumi, micro cabbage & basil salad & basil oil	20.0	24.0
12 Chicken wings GF Maple & smoked chilli marinade w/ chipotle mayo	22.0	26.4
Scallops GF Oven roasted scallops w/ chilli garlic butter & baby coriander	24.0	28.8
Seasoned wedges v Served w/ sour cream & sweet chilli sauce	12.0	14.4

SALADS

	M	NM
Caesar salad GFA Soft boiled egg, parmesan, croutons & bacon	20.0	24.0
Winter salad GF VG Red & green leaf w/ quinoa, figs, dates, heirloom tomatoes, red onion & house dressing	21.0	25.2
Pumpkin salad GF VGA Slow roasted pumpkin, house made labneh, fennel, rosemary, spiced pumpkin seeds & beetroot hummus	23.0	27.6

ADD		
Marinated char-grilled chicken GF	8.5	10.2
Chicken schnitzel	8.5	10.2
Prawns or fried halloumi GFA	6.0	7.2

BURGERS served w/ a basket of chips

	M	NM
Brisket burger Slow cooked brisket burger w/ coleslaw, buttermilk ranch, burger cheese, house BBQ sauce & house pickles	25.0	30.0
Marinated chicken burger Portuguese seasoned & buttermilk marinated chicken breast w/ lettuce, tomato & peri peri mayo	21.0	25.2
Chicken schnitzel burger Crumbed chicken breast w/ burger cheese, lettuce, tomato & aioli	21.0	25.2
Vegan burger vg Kale, onion & chickpea patty w/ lettuce, tomato & vegan aioli	21.0	25.2

STONE GRILLS

Cook your own on a natural volcanic stone heated to 400 degrees! Choice of 2 sides & sauce

	M	NM
Grass-fed eye fillet 250g GF	43.0	51.6
Riverine rump steak 250g GF	28.0	33.6
Teys grain-fed scotch fillet 250g GF	38.0	45.6
7+ Wagyu rump 300g GF	46.0	55.2
Surf & turf GF Half eye fillet, 3 king prawns & 3 pieces of marinated squid	36.0	43.2
Chicken & halloumi GF Chicken breast & 2 pieces of halloumi	25.0	30.0
Tasmanian Huon salmon 220g GF	36.0	43.2
Australian barramundi fillet 220g GF	32.0	38.4

SIDES		
Potato bake GF // seasonal vegetables GF		
salad GF // chips		

SAUCES		
Diane GF // pepper GF // béarnaise		
mushroom GF // gravy GF		

ADD		
Halloumi cheese GF	6.0	7.2
King prawns GF	6.0	7.2
Garlic king prawns GF	7.0	8.4
Marinated squid GF	7.0	8.4

GRILL

	M	NM
Grain-fed T-bone 350g GF	36.0	43.2
Teys grain-fed scotch fillet 250g GF	38.0	45.6
Tasmanian Huon salmon 220g GF	36.0	43.2
7+ Wagyu rump 300g GF	46.0	55.2

All served w/ mashed potato **GF** & seasonal vegetables **GF** or chips & salad **GF** & your choice of sauce

SAUCES		
Diane GF // pepper GF // béarnaise // mushroom GF		
gravy GF // red wine jus GF		

ADD		
Fried halloumi GFA	6.0	7.2
Grilled king prawns GF	6.0	7.2
Garlic king prawns GF	7.0	8.4

OYSTERS

	M	NM
Natural oysters GF Served w/ red wine vinaigrette & lemon		
Half dozen	24.0	28.8
Dozen	46.0	55.2
Kilpatrick oysters GF Served w/ bacon, Worcestershire sauce & lemon		
Half dozen	26.0	31.2
Dozen	50.0	60.0

Due to supplier stock levels, all seafood is limited to availability

MAINS

	M	NM
Salt & lemon pepper squid Lemon pepper marinated squid w/ citrus & garlic aioli served w/ chips & salad or mashed potato & seasonal vegetables	27.0	32.4

Pan seared Australian barramundi GFA	M	NM
Served w/ chips & salad or mashed potato & seasonal vegetables & tartare sauce	32.0	38.4

Pan fried chicken supreme GFA	M	NM
Served w/ chips & salad or mashed potato & seasonal vegetables & choice of sauce	27.0	32.4

Butcher's flavoured sausages GF	M	NM
Flavoured thick sausages w/ mashed potato, seasonal vegetables & choice of sauce	25.0	30.0

Salmon & prawn linguine	M	NM
Red onion, cherry tomatoes, shallots, chilli, lemon & garlic butter	28.0	33.6

Veal loin GFA	M	NM
Veal tenderloin w/ house made labneh, mashed potato, roasted broccoli, dutch carrots & red wine jus	37.0	44.4

Linguine pesto v vga	M	NM
Mushroom, semi dried tomatoes, pumpkin seeds, pesto & cream sauce	24.0	28.8

SAUCES		
Diane GF // pepper GF // béarnaise // mushroom GF		
gravy GF // red wine jus GF		

CLASSICS

	M	NM
Chicken schnitzel	22.0	26.4
Chicken parmigiana	25.0	30.0
Panko crumbed fish	24.0	28.8

All served w/ mashed potato **GF** & seasonal vegetables **GF** or chips & salad **GF** & your choice of sauce

SAUCES		
Diane GF // pepper GF // béarnaise // mushroom GF		
gravy GF // red wine jus GF		

SIDES

	M	NM
Side of chips vg	6.0	7.2
Plate of chips vg	9.0	10.8
Seasonal vegetables VG GF	7.0	8.4
Tossed salad VG GF	5.5	6.6
Potato bake v GF	6.0	7.2
Mashed potato v GF	6.0	7.2
Extra sauce	2.5	3.0

KID'S MENU

	M	NM
Mini chicken schnitzel & chips	12.0	14.4
Tempura chicken nuggets & chips	12.0	14.4
Bolognese	12.0	14.4
Fish cocktail & chips	12.0	14.4

Gluten friendly option available upon request
Please ask staff for information

All kid's meals include a kid's drink & ice cream
Kid's meals available to 12 years & under only

\$14.50 MEMBERS LIGHT LUNCH & SENIOR'S MENU

MONDAY - FRIDAY 11.30AM - 2.00PM

Linguine bolognese House made pork & beef bolognese w/ shaved parmesan
Tempura battered fish W/ chips & salad or mashed potato & seasonal vegetables + lemon & tartare
Grilled chicken breast GFA W/ gravy, chips & salad or mashed potato & seasonal vegetables
Bacon & onion rissoles W/ mashed potato or potato bake, pumpkin & seasonal vegetables
Quiche W/ chips & salad
Prawn cutlets W/ chips & salad or mashed potato & seasonal vegetables + lemon & tartare
Not available Public Holidays Non members & non seniors - \$17.40

gf - gluten friendly | gfa - gluten friendly available | vg - vegan
vga - vegan available | v - vegetarian

As we cook to order, multiple dockets for the same table may not come out together. During busy times, extended waits may occur, please check with cashier on wait times.

Gluten, nuts and other allergens are present in our kitchens. Whilst every effort will be taken to avoid cross contamination, we are not able to guarantee the absence of gluten, nuts & other allergens. Please inform a team member if you suffer from any food allergies.

Public holidays attract a 10% surcharge.