



NU

dish

FUNCTIONS



BOOKINGS



@dishcentralcoast



ME

ENTRÉE	M	NM
Garlic & herb bread <b>VG</b>	11.0	13.2
Cheesy garlic bread <b>V</b> <i>Served w/ ranch dressing</i>	12.0	14.4
Cheese & bacon garlic bread <i>Served w/ ranch dressing</i>	13.0	15.6
12 Chicken wings <b>GF</b> <i>Maple &amp; smoked chilli marinade w/ chipotle mayo</i>	22.0	26.4
Buratta <b>GF V</b> <i>Charred corn, pomegranate yoghurt &amp; beetroot</i>	20.0	24.0
Spicy prawns <i>Crispy spicy prawns w/ fennel, red onion, green mango salad &amp; aioli</i>	20.0	24.0
Tuna tartare <b>GF</b> <i>Tuna w/ capers, peach, shaved radish, coconut feta &amp; corn chips</i>	22.0	26.4
Seasoned wedges <b>V</b> <i>Served w/ sour cream &amp; sweet chilli sauce</i>	15.0	18.0

SALADS	M	NM
Caesar salad <b>GFA</b> <i>Soft boiled egg, parmesan, croutons &amp; bacon</i>	20.0	24.0
Pumpkin salad <b>GF VGA</b> <i>Roasted spiced pumpkin w/ red &amp; green leaf, asparagus, granny smith apple, radish &amp; coconut feta</i>	23.0	27.6

ADD TO ABOVE	M	NM
Marinated char-grilled chicken <b>GF</b>	8.5	10.2
Chicken schnitzel	8.5	10.2
Prawns or fried halloumi <b>GFA</b>	6.0	7.2
Lamb salad <b>GF</b> <i>Grilled lamb backstrap w/ radicchio, radish, charred corn, granny smith apple, golden raisins &amp; pomegranate yoghurt</i>	30.0	36.0

BURGERS	M	NM
<i>Served w/ a basket of chips</i>		
Wagyu <i>Grilled 200g Wagyu patty w/ lettuce, burger cheese, bacon &amp; Dish BBQ mayo on a milk bun</i>	25.0	30.0
Schnitzel <i>Crumbed chicken breast w/ lettuce, burger cheese, tomato &amp; aioli on a milk bun</i>	23.0	27.6
Kale & chickpea <b>VG</b> <i>Kale, onion &amp; chickpea patty w/ lettuce, tomato &amp; vegan aioli</i>	21.0	25.2

STONE GRILLS	M	NM
<i>Choice of 2 sides &amp; sauce</i>		
Grass-fed eye fillet 250g <b>GF</b>	45.0	54.0
Riverine rump steak 250g <b>GF</b>	28.0	33.6
Teys grain-fed scotch fillet 250g <b>GF</b>	39.0	46.8
7+ Wagyu rump 300g <b>GF</b>	47.0	56.4
Surf & turf <b>GF</b> <i>Half eye fillet, 3 king prawns &amp; 3 pieces of marinated squid</i>	38.0	45.6

Chicken & halloumi <b>GF</b> <i>Chicken breast &amp; 2 pieces of halloumi</i>	28.0	33.6
Tasmanian Huon salmon 220g <b>GF</b>	36.0	43.2
Australian barramundi fillet 220g <b>GF</b>	32.0	38.4

SIDES	M	NM
Potato bake <b>GF</b> // seasonal vegetables <b>GF</b> salad <b>GF</b> // chips		

SAUCES	M	NM
Diane <b>GF</b> // pepper <b>GF</b> // béarnaise mushroom <b>GF</b> // gravy <b>GF</b>		

ADD	M	NM
Halloumi cheese <b>GF</b>	6.0	7.2
King prawns <b>GF</b>	6.0	7.2
Garlic king prawns <b>GF</b>	7.0	8.4
Marinated squid <b>GF</b>	7.0	8.4

GRILL	M	NM
Grain-fed T-bone 350g <b>GF</b>	37.0	44.0
Teys grain-fed scotch fillet 250g <b>GF</b>	39.0	46.8
Tasmanian Huon salmon 220g <b>GF</b>	36.0	43.2
7+ Wagyu rump 300g <b>GF</b>	47.0	56.4

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

SAUCES	M	NM
Diane <b>GF</b> // pepper <b>GF</b> // béarnaise // mushroom <b>GF</b> gravy <b>GF</b> // red wine jus <b>GF</b>		

ADD	M	NM
Fried halloumi <b>GFA</b>	6.0	7.2
Grilled king prawns <b>GF</b>	6.0	7.2
Garlic king prawns <b>GF</b>	7.0	8.4

FROM THE SEA	M	NM
Natural oysters <b>GF</b> <i>Served w/ red wine vinaigrette &amp; lemon</i>		
Half dozen	26.0	31.2
Dozen	48.0	57.6
Kilpatrick oysters <b>GF</b> <i>Served w/ bacon, Worcestershire sauce &amp; lemon</i>		
Half dozen	28.0	33.6
Dozen	52.0	62.4
Australian prawns <b>GF</b> <i>500g Fresh prawns, seafood sauce &amp; lemon</i>	36.0	43.2

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

MAINS	M	NM
Salt & lemon pepper squid <i>Lemon pepper marinated squid w/ citrus aioli served w/ chips &amp; salad or mashed potato &amp; seasonal vegetables</i>	27.0	32.4

Pan seared Australian barramundi <b>GFA</b> <i>Served w/ chips &amp; salad or mashed potato &amp; seasonal vegetables &amp; tartare sauce</i>	32.0	38.4
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Salmon & prawn linguine <i>Red onion, cherry tomatoes, shallots, chilli, lemon &amp; garlic butter</i>	28.0	33.6
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Lamb rack <b>GF</b> <i>Grilled lamb rack w/ romesco, spring peas &amp; greens, fondant potato &amp; red wine jus</i>	38.0	45.6
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Duck breast <b>GF</b> <i>Roasted duck breast w/ pancetta, corn, shallots &amp; beetroot</i>	34.0	40.8
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Caramelised zucchini Orecchiette <b>V</b> <i>Confit garlic, cherry tomatoes, spring peas &amp; feta</i>	26.0	31.2
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Chorizo Orecchiette <i>Semi dried tomato pesto, parsley, cherry tomatoes &amp; red onion</i>	27.0	32.4
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CLASSICS	M	NM
Chicken schnitzel	23.0	27.6
Chicken parmigiana	26.0	31.2
Panko crumbed fish	25.0	30.0

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

SAUCES	M	NM
Diane <b>GF</b> // pepper <b>GF</b> // béarnaise // mushroom <b>GF</b> gravy <b>GF</b> // red wine jus <b>GF</b>		

SIDES	M	NM
Side of chips <b>VG</b>	7.0	8.4
Plate of chips <b>VG</b>	10.0	12.0
Seasonal vegetables <b>VG GF</b>	8.0	9.6
Tossed salad <b>VG GF</b>	6.0	7.2
Potato bake <b>V GF</b>	6.0	7.2
Mashed potato <b>VG</b>	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  
Available to 12 years & under only

## \$15 MEMBERS LIGHT LUNCH & SENIOR'S MENU

MONDAY - FRIDAY 11.30AM - 2.00PM

Linguine bolognese <i>House made pork &amp; beef bolognese w/ shaved parmesan</i>
Tempura battered fish <i>W/ chips &amp; salad or mashed potato &amp; seasonal vegetables + lemon &amp; tartare</i>

Grilled chicken breast <b>GFA</b> <i>W/ chips &amp; salad or mashed potato &amp; seasonal vegetables &amp; gravy</i>
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Grilled pork loin <b>GFA</b> <i>W/ chips &amp; salad or mashed potato &amp; seasonal vegetables &amp; gravy</i>
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Quiche <i>W/ chips &amp; salad</i>
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Prawn cutlets <i>W/ chips &amp; salad or mashed potato &amp; seasonal vegetables + lemon &amp; tartare</i>
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Not available Public Holidays | Non members & non seniors - \$18.00

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.