

dish

\$15 MEMBERS LIGHT LUNCH MENU

TEMPURA BATTERED FISH **I**

W/ chips & salad or mashed potato & seasonal vegetables

GRILLED CHICKEN BREAST **GFA**

W/ chips & salad or mashed potato & seasonal vegetables & gravy

QUICHE

W/ chips & salad

PRAWN CUTLETS **I**

W/ chips & salad or mashed potato & seasonal vegetables

SMALL PORK ROAST **GFA**

Roasted pork loin w/ potato bake or mashed potato, pumpkin, seasonal vegetables, gravy & apple sauce

BACON, ONION & TOMATO RISSOLES

Bacon, onion, tomato rissoles in onion gravy w/ choice of mashed potato, seasonal vegetables, chips or salad

BEEF SAUSAGES **GFA**

Beef sausages, seasonal vegetables, mashed potato & gravy

VEGO LINGUINE **VGA**

Tomatoes, eggplant, red onion, spinach, olives & creamy Napolitana sauce

MONDAY TO FRIDAY 11.30AM - 2.00PM

NON MEMBERS - \$18 // NOT AVAILABLE PUBLIC HOLIDAYS



Bookings

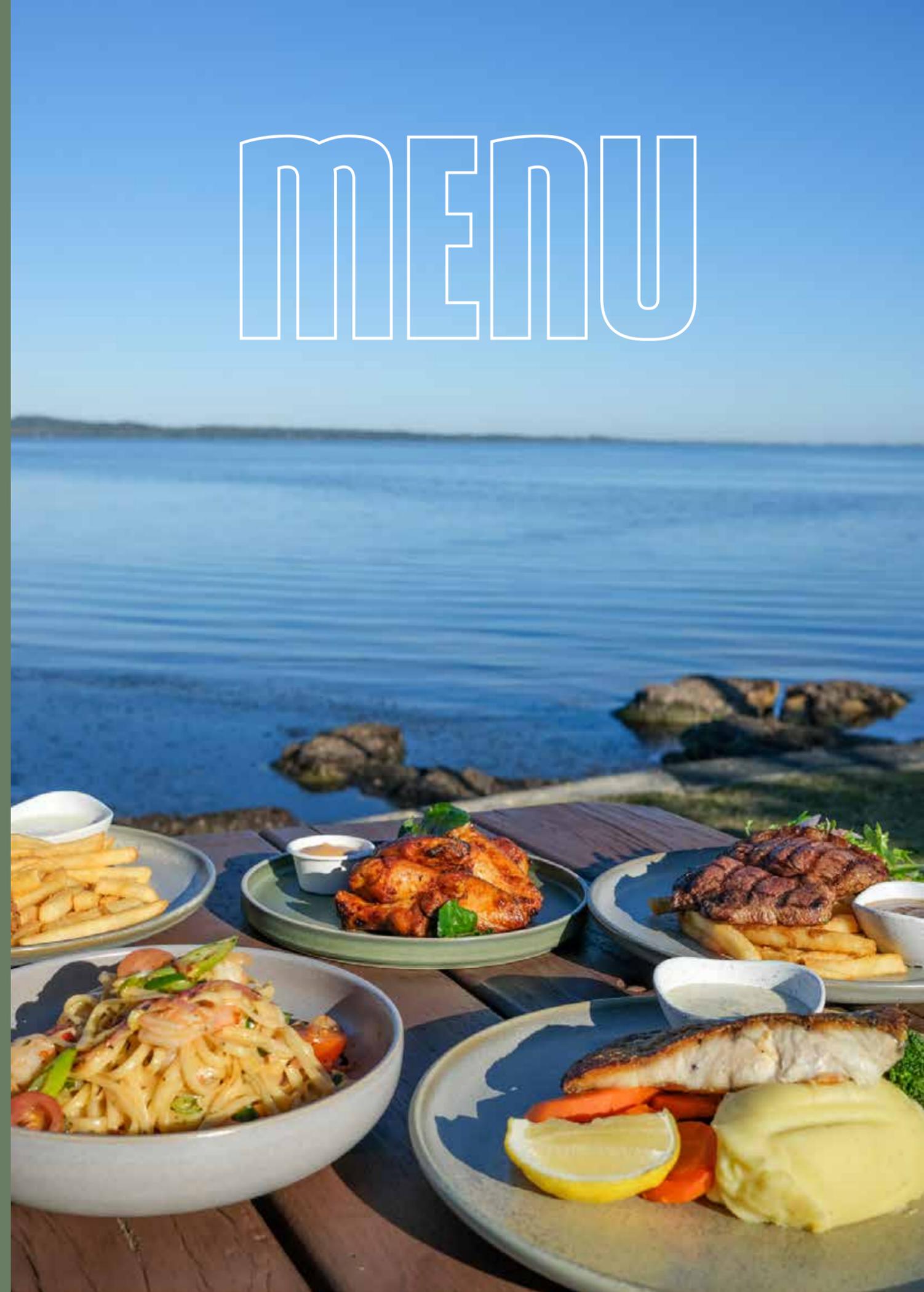


Functions



@dishcentralcoast

MENU



GF - GLUTEN FRIENDLY | GFA - GLUTEN FRIENDLY AVAILABLE | VG - VEGAN | VGA - VEGAN AVAILABLE | V - VEGETARIAN | N - NUTS
COUNTRY OF ORIGIN A - CONTAINS AUSTRALIAN ORIGIN SEAFOOD | I - CONTAINS IMPORTED SEAFOOD | M - MIXED ORIGIN SEAFOOD

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. SUNDAYS ATTRACT A 10% SURCHARGE. PUBLIC HOLIDAYS ATTRACT A 15% SURCHARGE.

ENTRÉE	m	nm
Garlic & herb bread vg	11.0	13.2
Cheesy garlic bread v <i>Served w/ buttermilk ranch</i>	12.0	14.4
Cheese & bacon garlic bread <i>Served w/ buttermilk ranch</i>	14.0	16.8
Chicken wings <i>Choice of maple & smoked chilli marinade or house made Sriracha buffalo marinade w/ buttermilk ranch</i>	18.0	21.6
Seasoned wedges v <i>Served w/ sour cream & sweet chilli sauce</i>	16.0	19.2
Lamb kofta meatballs n <i>Spiced lamb meatballs, Moroccan spiced tomato, yogurt sugo & pita bread</i>	20.0	24.0
Squid 1 <i>Lemon pepper marinated squid w/ wakame, cabbage & shallot salad, chilli, lime & coriander aioli</i>	18.0	21.6
Burrata v <i>Mozzarella outer shell w/ a rich & creamy mozzarella filling, hot honey, poached & fresh pear, roquette & pita bread</i>	19.0	22.8

FROM THE SEA	m	nm
Natural oysters GF A <i>Served w/ red wine vinaigrette & lemon</i>		
Half dozen	26.0	31.2
Dozen	48.0	57.6
Kilpatrick oysters GF A <i>Served w/ bacon, Worcestershire sauce & lemon</i>		
Half dozen	28.0	33.6
Dozen	52.0	62.4
250g Tiger prawns GF A	19.0	22.8
500g Tiger prawns GF A <i>Queensland tiger prawns w/ lime & chilli, coriander & ginger sauce & fresh lemon</i>	36.0	43.2

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

BURGERS	m	nm
Served w/ a basket of chips		
Kale & chickpea vg <i>Kale, onion & chickpea patty w/ cos lettuce, tomato & vegan aioli</i>	22.0	26.4
Schnitzel <i>Crumbed chicken breast w/ cos lettuce, tomato, burger cheese & baconnise on a milk bun</i>	24.0	28.8
Fish 1 <i>Tempura barramundi w/ cos lettuce, tomato, avocado mayo & cheese on a milk bun</i>	25.0	30.0
Short rib sandwich <i>Slow cooked short rib, Dish BBQ sauce, cos lettuce, tomato, beetroot & cheese on ciabatta panini</i>	28.0	33.6

SALADS	m	nm
Caesar GFA <i>Soft boiled egg, parmesan, cos lettuce, croutons & bacon</i>	22.0	26.4
Autumn salad vg GF <i>Spiced pumpkin w/ red & green leaf, beetroot, pickled onion, pear, Cajun pepitas, house dressing & pomegranate molasses</i>	25.0	30.0
ADD TO ABOVE		
Marinated chargrilled chicken GF	8.5	10.2
Chicken schnitzel	8.5	10.2
Prawns GF 1	7.0	8.4
Fried halloumi v	7.0	8.4
Peking duck salad <i>Warmed Peking duck breast, mandarin, orange, pickled carrot & onion, cucumber, red & green leaf, crispy onion & avocado</i>	32.0	38.4

CLASSICS	m	nm
Chicken schnitzel	24.0	28.8
Panko crumbed fish 1	26.0	31.2
Chicken parmigiana	27.0	32.4
Salt & lemon pepper squid 1	27.0	32.4

All served w/ mash GF & seasonal vegetables GF or chips & salad GF & your choice of sauce

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

MAINS	m	nm
Salmon & prawn linguine GFA M <i>Red onion, cherry tomatoes, shallots, chilli, lemon & garlic butter</i>	29.0	34.8
Vego linguine vGA <i>Tomatoes, eggplant, red onion, spinach, olives & creamy Napolitana sauce</i>	26.0	31.2
Short rib <i>Slow cooked short rib on the bone, w/ roasted Dutch carrots, baby beetroot, chargrilled broccolini, potato gratin & jus</i>	39.0	46.8
Pork shoulder <i>Asian spiced pork shoulder w/ wild mushroom & spiced broth, snake beans, Chinese broccoli & vermicelli noodles</i>	36.0	43.2

GRILL	m	nm
Choice of 2 sides & sauce		
Grain-fed T-bone 350g GF	39.0	46.8
Grain-fed scotch fillet 250g GF	40.0	48.0
7+ Wagyu rump 300g GF	47.5	57.0
Atlantic salmon 200g GF A	36	43.2
Etty Bay barramundi 220g GF A	33.0	39.6

Fresh North Queensland barramundi - Locally farmed near Etty Bay and the Daintree Rainforest. Clean, mild and buttery – sustainably raised for quality

SIDES		
Mash GF VG // seasonal vegetables GF salad GF // chips		

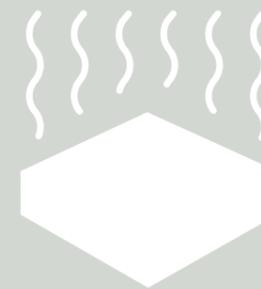
SAUCES		
Diane GF // pepper GF // béarnaise mushroom GF // gravy GF		

ADD		
Fried halloumi v	7.0	8.4
Grilled king prawns GF 1	7.0	8.4
Garlic king prawns GF 1	8.0	9.6

SIDES	m	nm
Side of chips vg	7.0	8.4
Plate of chips vg	10.0	12.0
Seasonal vegetables vg GF	8.0	9.6
Tossed salad vg GF	8.0	9.6
Potato bake v GF	7.0	8.4
Mashed potato vg GF	6.0	7.2
Extra sauce	2.5	3.0

KID'S MENU	m	nm
Mini chicken schnitzel & chips	13.0	15.6
Tempura chicken nuggets & chips	13.0	15.6
Fish cocktail & chips 1	13.0	15.6
Bolognese linguine v vGA <i>Pork & veal ragu w/ parmesan</i>	13.0	15.6
Bangers & mash GF <i>Thick beef sausage w/ mashed potato & gravy</i>	13.0	15.6

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



STONEGRILL™

COOK YOUR OWN ON A NATURAL VOLCANIC STONE HEATED TO 400 DEGREES!

STONE GRILLS	m	nm
Choice of 2 sides & sauce		
Grass-fed eye fillet 250g GF	47.5	57.0
Grain-fed rump steak 250g GF	30.0	36.0
Grain-fed scotch fillet 250g GF	40.0	48.0
5+ Wagyu rump 300g GF	47.5	57.0
7+ Wagyu eye fillet 250g GF	70.0	84.0
Surf & turf GF 1 <i>Half eye fillet, 3 king prawns & 3 pieces of marinated squid</i>	40.0	48.0
Chicken & halloumi GF <i>Chicken breast & 2 pieces of halloumi</i>	30.0	36.0
Etty Bay barramundi 220g GF A	33.0	39.6

Fresh North Queensland barramundi - Locally farmed near Etty Bay and the Daintree Rainforest. Clean, mild and buttery – sustainably raised for quality

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

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

ADD		
Halloumi cheese v	7.0	8.4
King prawns GA 1	7.0	8.4
Marinated squid GF 1	7.5	9.0
Garlic king prawns GF 1	8.0	9.6