

## SHARES



<b>Chorizo, Olives, Charred Bread</b>	16
<b>Trio Mushrooms &amp; Truffle Arancini</b> <i>basil sugo (v, gf)</i>	14
<b>Southern Fried Chicken Tulips</b> <i>sweet chilli</i>	16
<b>S&amp;P Squid</b> <i>lemon aioli (gfo)</i>	16
<b>Nachos</b> <i>(grilled chicken +\$6) jalapeno, beans, guacamole, sour cream (v, gfo)</i>	16
<b>Grilled Garlic Bread</b> <i>(cheese +\$2)</i>	6
<b>Chips</b> <i>aioli (gravy +\$3)</i>	8
<b>Potato Wedges</b> <i>sweet chilli, sour cream</i>	10

## PUB GRUB *(all come with chips)*



<b>The Melbourne Burger</b> <i>wagyu beef, bacon, cheese, tomato chutney, beetroot, lettuce, aioli</i>	21
<b>Chicken Royale Burger</b> <i>crispy buttermilk fried chicken, cheese, tomato chutney, lettuce, aioli</i>	18
<b>West End Steak Sanga</b> <i>Kilcoy Angus beef striploin, bacon, grilled onions, rocket, beetroot, hickory sauce, aioli</i>	23
<b>Chicken Parmi</b> <i>tomato basilico sauce, mozzarella, salad</i>	25
<b>Local Snapper</b> <i>battered, salad, tartare sauce</i>	25
<b>Homemade Falafel Burger</b> <i>chickpea patty, haloumi, mushroom, beetroot, avocado, sour cream (v)</i>	20
<b>Add-ons</b> <i>egg \$3, wagyu pattie \$5, avocado \$3</i>	

## BIGGER PLATE



### THE GRILL

<b>Kilcoy's Angus Beef Scotch Fillet</b> <i>gratin potato, assorted greens, choice of peppercorn or mushroom sauce</i>	35
<b>Amelia Park Lamb Cutlets</b> <i>gratin potato, roasted vegetables, mint sauce (gfo)</i>	32
<b>Lemon Pepper Atlantic Salmon</b> <i>roasted vegetables, crushed potatoes, creme sauce (gfo)</i>	28
<b>Add-on</b> <i>garlic prawns \$8</i>	

<b>DBC's Grilled Chicken Salad</b> <i>avocado, cashew, tomato, capsicum, onion, mixed lettuce, crispy fried noodles, Thai dressing</i>	25
<b>Linguine Marinara</b> <i>prawns, scallops, mussels, snapper fillet, chilli, basilico sauce</i>	26
<b>Seafood Plate</b> <i>S&amp;P squid, beer battered snapper, grilled prawns &amp; scallops, salad and chips, tartare sauce</i>	34
<b>Roasted Pork Belly</b> <i>fennel &amp; apple slaw, parsnip puree, jus (gf)</i>	28
<b>Butternut Pumpkin Gnocchi</b> <i>roasted vegetables, ricotta, tomato basilico sauce (v, gfo)</i>	23

## SWEET CORNER

<b>Sticky Date Pudding</b> <i>ice cream, butterscotch sauce</i>	12
<b>Vanilla Crème Brûlée</b> <i>fresh berries (gf)</i>	12

# DRINKS



## CHAMPAGNE & PROSECCO



Segura Viudas Brut Reserve Heredad, <i>Spain</i>		99
Moet & Chandon Brut Imperial NV, <i>France</i>	20	110
San Martino Prosecco D.O.C.G. Extra Dry NV, <i>Italy</i>	11	49
House Pour Sparkling	9	39

## RED WINE

“Prunotto” Barbera D’Alba, <i>Italy</i>		65
Tomfoolery Young Blood Shiraz, <i>SA</i>	11	49
Vasse Felix Filius Cabernet Sauvignon, <i>WA</i>	12	55
Howard Park Flint Rock Pinot Noir, <i>WA</i>	12	55
Guigal Cotes Du Rhone Rouge, <i>France</i>	14	65
House Pour Red	9	35

## WHITE WINE

Leeuwin Estate Art Series Sauv Blanc, <i>WA</i>		65
Howard Park Miamup SBS, <i>WA</i>	11	49
Mad Fish Chardonnay, <i>WA</i>	11	45
Vavasour Marlborough, <i>New Zealand</i>	12	55
Marcarini Moscato D’Asti, <i>Italy</i>	13	59
House Pour White	9	35

## ROSE

NV Bouchard Aine & Fils De France, <i>France</i>	11	49
Charles Melton Rose of Virginia, <i>SA</i>		55

## PACKAGED BEER & CIDER

Peroni Leggera		9
Corona		9.5
Heineken		9.5
Matso’s Ginger Beer		12
The Hills Apple Cider		9
Carlton Zero (non-alcoholic)		8

## TAP BEERS

As listed.

## COCKTAILS

Available on request.

*please note menu items are subject to availability*



@debaunandco

