

# ENTREES & TAPAS

<b>GARLIC BREAD</b> <span>VG</span>	<b>12</b>
<b>GARLIC BREAD WITH CHEESE</b> <span>V</span>	<b>13</b>
<b>CHEESE &amp; BACON GARLIC BREAD</b>	<b>14</b>
<b>SZECHUAN SQUID</b> with gochujang mayo	<b>22</b>
<b>MUSHROOM BRUSCHETTA</b> <span>V</span> <span>GFA</span> <span>VGA</span> Housemade hummus & gourmet mixed mushrooms on grilled ciabatta with salsa verde	<b>21</b>
<b>SYDNEY ROCK OYSTERS</b> <span>GFA</span> • <b>DOZEN</b> • <b>HALF DOZEN</b>	<b>60</b> <b>30</b>
Natural GF, kilpatrick GF or mornay	
<b>BAKED FETA PARCELS</b> <span>V</span> Filo wrapped greek feta with honey & thyme syrup	<b>19</b>
<b>SIZZLING GARLIC PRAWNS</b> <span>GFA</span> Garlic, chilli, cherry tomato & olive oil	<b>26</b>
<b>SEASONED CHICKEN WINGS</b> <span>GF</span> with ranch sauce	<b>23</b>
<b>SPICY BUFFALO WINGS</b> <span>GF</span> with ranch sauce	<b>23</b>
<b>FRESH MARKET PRAWNS</b> <span>GF</span> 500g fresh whole cooked prawns with seafood sauce. Sourced daily. Subject to availability	<b>35</b>
<b>LOBSTER SPRING ROLLS</b> with micro green salad & dill aioli	<b>23</b>
<b>PEKING DUCK SPRING ROLLS</b> with spicy cucumber salad & hoisin sauce	<b>23</b>
<b>GRILLED CHORIZO</b> <span>GFA</span> Grilled spanish chorizo with housemade hummus & grilled ciabatta	<b>19</b>
<b>KALE &amp; ONION PAKORAS</b> <span>GF</span> <span>VG</span> with pickled slaw & vegan aioli	<b>19</b>
<b>POTATO PAVÉ</b> <span>GF</span> <span>V</span> Served with rosemary salt, goats curd & salsa verde	<b>16</b>

# CHEF'S PICKS

<b>LINGUINE LOBSTER</b> <span>VA</span> Cherrywood smoked linguine with rock lobster, red wine, cream & salmon caviar *Vegetarian option available (28)	<b>38</b>
<b>PORK BELLY TACOS</b> Grilled house cured pork belly, tomato & corn salsa & jalapeño aioli	<b>29</b>
<b>ROASTED BARRAMUNDI</b> <span>GF</span> with pickled red cabbage, green bean & edamame salad & seafood bisque Add grilled prawns +7	<b>39</b>
<b>LOBSTER MORNAY</b> • <b>FULL</b> • <b>HALF</b>	<b>85</b> <b>45</b>
Served with chips & salad	

**MIXED SEAFOOD PLATE****150**

Szechuan squid, 6 oysters, half lobster mornay,  
grilled barramundi, crumbed flathead, 500g  
market prawns, 4 lobster spring rolls, cocktail  
sauce, lemon & salad  
Add an extra half lobster mornay + 35

<b>POACHED PEAR SUMMER SALAD</b> <span>GF</span> <span>V</span>	<b>21</b>
Moscato poached pear, rocket, heirloom tomatoes, spanish onion, goat's cheese, cashews & spiced wine vinaigrette Add grilled prawns +7	

# NIPPERS

12 YEARS & UNDER

<b>KID'S FISH</b> Crumbed Flathead with chips, salad & choice of sauce	<b>12</b>
<b>KID'S SCHNITZEL</b> Crumbed chicken breast with chips, salad & choice of sauce	<b>12</b>
<b>KID'S BURGER</b> Chicken schnitzel burger with cheese & tomato sauce. Served with chips salad & choice of sauce	<b>12</b>
<b>ICE-CREAM</b> <span>GFA</span> Two scoops of vanilla ice-cream GF with topping & sprinkles	<b>3</b>

# CLASSICS

<b>CHICKEN BREAST SCHNITZEL</b> with chips, salad & choice of sauce	<b>26</b>
<b>CHICKEN PARMIGIANA</b> with chips, salad & choice of sauce	<b>29</b>
<b>CRUMBED FLATHEAD</b> with chips, salad, lemon & tartare Add grilled prawns +7	<b>27</b>
<b>250G SCOTCH FILLET</b> with chips, salad & choice of sauce Add grilled prawns +7	<b>40</b>
<b>STEAK SANDWICH</b> <span>GFA</span> Scotch fillet on grilled ciabatta with lettuce, tomato, beetroot, onion jam, smokey bbq sauce & side of chips Add house cured pork belly bacon +4	<b>26</b>
<b>GRILLED CHICKEN BURGER</b> Marinated chicken breast on a milk bun with lettuce, tomato, cheddar, chilli & lime sauce, garlic aioli & side of chips Add house cured pork belly bacon +4	<b>25</b>
<b>KALE &amp; CHICKPEA BURGER</b> <span>GFA</span> <span>VG</span> Kale & chickpea fritter with lettuce, tomato, spanish onion, vegan aioli & side of chips	<b>24</b>

# SIDES

<b>CHIPS</b> <span>V</span> with choice of sauce	<b>10</b>
<b>WEDGES</b> <span>V</span> with jalapeño aioli	<b>15</b>
<b>HOUSE SALAD</b> <span>VG</span> <span>GF</span>	<b>8</b>

# SAUCES

1-2.5

TOMATO GF | BBQ GF | RANCH GF | GRAVY GF  
MUSHROOM GF | PEPPERCORN GF | AIOLI GF  
BEARNAISE | GOCHUJANG MAYO GF | DILL AIOLI GF  
VEGAN AIOLI GF VG | JALAPEÑO AIOLI GF

GF GLUTEN FRIENDLY GFA GF OPTION AVAILABLE  
V VEGETARIAN VG VEGAN VGA VG OPTION AVAILABLE

15% PUBLIC HOLIDAY SURCHARGE APPLIES

# CAFÉ

## WITH MILK 5

Flat white, cappucino, latte, chai latte, mocha or hot chocolate

make it a mug + 1.5

## STRAIGHT UP 4.5

Espresso or long black

## TEAPOT FOR ONE 5

English breakfast, green, peppermint, chamomile or earl grey

## PICCOLO LATTE 5

## ICED LATTE 7.5

Fresh espresso & full/skim milk on ice (dine in only)

### EXTRAS

- Soy, oat or almond milk +0.5
- Extra shot +1
- Caramel, hazelnut or vanilla syrup +0.5
- Takeaway cup 0.5

# WEDDINGS & EVENTS

## LOOKING FOR A VENUE FOR YOUR NEXT EVENT?

Whether it's just your nearest & dearest or something on a grander scale, we've got the space for you!

View all our wedding & event information here



# LET'S BE FRIENDS



@DUNESBYDISH

# SUNDAY BREAKFAST 8AM - 11AM

## DUNES PORK BELLY BACON & EGGS <sup>GFA</sup> 24

Thick cut house cured pork belly bacon, served with 2 poached eggs, rosemary salted thousand layer chips, salsa verde & grilled sourdough

## ROCK POOL BAKED EGGS <sup>GFA</sup> <sup>V</sup> 24

Two eggs roasted with heirloom tomatoes, greek feta, oregano, basil & grilled sourdough

## EGGS BENEDICT <sup>GFA</sup>

Baby spinach & confit garlic butter, two poached eggs & housemade chipotle hollandaise on grilled sourdough

- **MIXED MUSHROOMS** <sup>V</sup> 22
- **PORK BELLY BACON** 26
- **W.A. ROCK LOBSTER MEAT & SALMON CAVIAR** 32

## DUNES BIG BREAKFAST <sup>GFA</sup> 28

Two poached eggs, pork belly bacon, roasted heirloom tomatoes, mixed mushrooms, baked beans, thousand layer chips & grilled sourdough

## BOUJEE BANANA BREAD <sup>V</sup> 19

Toasted banana bread, espresso butter, torched banana, mascarpone zabaglione & chocolate granola

## MUSHROOM MEDLEY <sup>V</sup> <sup>GFA</sup> 20

Housemade hummus & gourmet mixed mushrooms with grilled sourdough & salsa verde.  
Add poached eggs +4

## AVOCADO TOAST <sup>V</sup> <sup>GFA</sup> <sup>VGA</sup> 20

Grilled sourdough with smashed avocado, roasted heirloom tomatoes, spicy crispy fava beans, za'atar & feta.  
Add poached eggs +4

## PBLAT SANDWICH 22

Pork belly bacon, lettuce, avocado, tomato & aioli with thousand layer chips

## YOGHURT & GRANOLA BAR <sup>GF</sup> <sup>VG</sup> 20

Frozen coconut & strawberry yoghurt bar with granola & moscato & chai poached pear

## KID'S (12 & UNDER) 12

- Pork belly bacon & eggs
- Eggs benny (mushrooms or bacon)
- Waffle with vanilla ice-cream & fresh berries

<sup>V</sup> VEGETARIAN | <sup>GF</sup> GLUTEN FRIENDLY | <sup>VG</sup> VEGAN  
<sup>GFA</sup> GF OPTION AVAILABLE | <sup>VGA</sup> VG OPTION AVAILABLE

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