

Tapas

CHILLI & PARMESAN PIZZA CRUST (V)..... 18

Pizza crust baked with chilli & parmesan butter, topped with fresh rocket, almond & pecorino salad & roasted capsicum romesco

SZECHUAN SQUID 23

Fried Szechuan marinated squid served with Gochujang mayonnaise

SYDNEY ROCK OYSTERS

HALF DOZEN 30

DOZEN..... 60

Large Sydney rock oysters served natural (gf), mornay or kilpatrick (gf)

BAKED FETA PARCELS (V)..... 18

Filo wrapped feta parcels drizzled with honey & thyme syrup

GARLIC PRAWNS (GFA) 30

Prawns cooked in a rich creamy garlic & white wine sauce. Served with grilled Schiacciata

KOREAN FRIED CHICKEN 24

Marinated chicken thigh fried in a light & crispy batter, served with pickled onion & Gochujang mayonnaise

BRAISED BEEF CHEEKS 28

Slow-cooked red wine beef cheeks topped with fresh salsa verdé, served with grilled Schiacciata

FISH TACOS..... 20

Two crumbed Flathead tacos with pickled vegetables, lettuce & chilli & lime aioli

SHIITAKE & LEEK SPRING ROLLS (V)..... 23

Handmade spring rolls served with Soba noodle salad & Hoisin sauce

LOBSTER SPRING ROLLS 25

Handmade spring rolls served with micro green salad & dill aioli

POTATO PAVÉ (V) 16

Pressed & fried thinly sliced potato, lightly salted served with black truffle aioli

SPINACH & ONION BHAJI (VG)(GF) 19

Traditional fritter served with pickled slaw & vegan aioli

FRIED HALOUMI (V)(GF)..... 16

Crispy fried haloumi topped with chilli & lime aioli

CHORIZO & OLIVES (GFA) 21

Spanish chorizo cooked with tomato & green olives, served with grilled Schiacciata

Chef's Picks

LAMB WINTER SALAD (VGA)(GF)..... 27

Grilled lamb fillet with rocket, blood orange, haloumi, almonds, heirloom tomato, Spanish onion & orange vinaigrette

LINGUINE GAMBARI (VGA) 33

Cherrywood smoked linguine with prawns in a light sauce of heirloom tomato, balsamic onion & capers, topped with fresh rocket & roasted capsicum romesco

BEEF POT PIE 29

Slow cooked chunky beef & onion pie served with potato pavé & our housemade ketchup

TUSCAN CHICKEN (GF)..... 29

Panfried chicken thigh fillet in a rich cherry tomato, spinach & cream sauce. Served with seasonal greens

ATLANTIC SALMON 35

Atlantic Salmon with sesame & miso soba noodle salad

Nippers

12 YEARS & UNDER

KIDS FISH & CHIPS..... 12

Crumbed Flathead with chips, salad & choice of sauce

KID'S SCHNITZEL 12

Crumbed chicken breast with chips, salad & choice of sauce

KID'S SCHNITZEL BURGER 12

Chicken schnitzel burger with cheese & tomato sauce. Served with chips, salad & choice of sauce

ICE-CREAM (GF) 7

Two scoops of vanilla ice-cream GF with topping & sprinkles

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. Cross-contamination can occur & our kitchen cannot guarantee that any item can be completely free of allergens. Patrons are encouraged (to their satisfaction) to consider this information in light of their requirements & needs.

(GF) Gluten Friendly | (GFA) GF Option Available
(V) Vegetarian | (VA) Vegetarian Option Available | (VG) Vegan
(VGA) VG Option Available
15% Public Holiday Surcharge Applies

Classics

CHICKEN BREAST SCHNITZEL..... 26

Panko crumbed chicken breast with chips, salad & choice of sauce

CHICKEN PARMIGIANA 29

Panko crumbed chicken breast topped with Napoletana sauce & mozzarella, served with chips, salad & choice of sauce

CRUMBED FLATHEAD..... 28

Served with chips, salad, lemon & tartare

Add grilled prawns +7

250G SCOTCH FILLET (GF)..... 44

Grain-fed MSA-5 Scotch fillet served with chips, salad & choice of sauce

Add grilled prawns +7

STEAK SANDWICH (GFA) 28

Scotch fillet on grilled St. Malo sourdough, with onion jam, lettuce, tomato, beetroot & smokey barbeque sauce & chips

PORTUGESE CHICKEN BURGER (GFA) 27

Marinated chicken thigh, lettuce, tomato, cheddar, onion, chilli & lime aioli & chips

KALE & CHICKPEA BURGER (VG)(GFA) 24

Kale & chickpea fritter with lettuce, tomato, onion, vegan aioli & chips

Sides

GARLIC PIZZA CRUST (VG)..... 14

GARLIC & CHEESE PIZZA CRUST (V) 15

GARLIC, CHEESE & BACON PIZZA CRUST 16

CHIPS (VG)(GFA)..... 10

with choice of sauce

WEDGES (VG)(GF) 15

with choice of sauce

HOUSE SALAD (VG)(GF)..... 8

Sauces

1-2.5

Tomato GF | BBQ GF | Ranch GF | Gravy GF | Mushroom GF
Peppercorn GF | Aioli GF | Gochujang Mayo GF
Vegan Aioli GF VG | Jalapeño Aioli GF | Dill Aioli

Sunday Breakfast ~ 8am - 11am

- BACON & EGGS (GFA) 24**
Smoked streaky bacon served with poached or scrambled eggs, rosemary salted thousand layer chips, salsa verdé & grilled sourdough
- BREAKFAST TACOS (3) 22**
Smoked streaky bacon, avocado & baby spinach topped with smoked chipotle hollandaise
- EGGS BENEDICT (GFA)**
 - **SMOKED SALMON 28**
 - **SMOKED STREAKY BACON 26**
 - **MIXED MUSHROOMS (V) 24**
 with baby spinach & smoked chipotle hollandaise
- DUNES BREAKFAST (GFA) 28**
Poached or scrambled eggs, smoked streaky bacon, grilled chorizo, fried haloumi, roasted heirloom tomatoes, mixed mushrooms, baked beans, thousand layer chips & grilled sourdough
- BIG BENNY (GFA) 28**
Roasted heirloom tomatoes, grilled chorizo, mixed mushrooms & spinach on grilled sourdough topped with two poached eggs & smoked chipotle hollandaise
- BREAKIE CRUST (VA) 22**
Mozzarella, chorizo, heirloom tomatoes, baby spinach & salsa verdé, baked on our crispy garlic pizza crust
- BOUJEE BANANA BREAD (V) 17**
Toasted house-made banana bread, espresso butter, brûléed banana, sweetened cream cheese, chocolate granola & fresh berries
- MUSHROOM MEDLEY (V) (GFA) 24**
House-made hummus & gourmet mixed mushrooms, grilled sourdough & salsa verdé.
Add poached or scrambled eggs +4
- HALOUMI & AVOCADO (V) (GFA) 20**
Toasted rye topped with smashed avocado, crispy haloumi, roasted heirloom tomatoes & za'atar.
Add poached or scrambled eggs +4
- BLAT SANDWICH 22**
Smoked streaky bacon, lettuce, avocado, tomato & aioli with thousand layer chips & house-made ketchup
- SMOKED SALMON ON RYE (GFA) 26**
Toasted rye topped with cream cheese, smoked salmon, salmon caviar & crispy capers.
Add poached or scrambled eggs +4
- KIDS (12 & UNDER) 12**
 - Smoked streaky bacon & eggs
 - Eggs benny' (mushrooms or smoked streaky bacon)
 - Waffles with ice-cream, fresh berries & chocolate syrup

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 4.5**
- 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

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DUNES

Soldiers Beach



RESTAURANT MENU

