



dish

FUNCTIONS



BOOKINGS



NU



@dishcentralcoast

ME

ENTRÉE

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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/ ranch dressing</i>	13.0	15.6
Chicken wings GF <i>Choice of maple &amp; 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 &amp; sweet chilli sauce</i>	15.0	18.0
Meatballs <i>Italian beef meatballs w/ spiced tomato sugo, grilled ciabatta &amp; parmesan</i>	20.0	24.0
Panko crumbed scallops <i>Panko crumbed scallops w/ apple, radish &amp; avocado</i>	20.0	24.0
Buratta V <i>Warmed burrata, roasted pumpkin puree, poached rhubarb &amp; ciabatta</i>	18.0	21.6

FROM THE SEA

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NM

Natural oysters GF <i>Served w/ red wine vinaigrette &amp; lemon</i>		
Half dozen	26.0	31.2
Dozen	48.0	57.6
Kilpatrick oysters GF <i>Served w/ bacon, Worcestershire sauce &amp; lemon</i>		
Half dozen	28.0	33.6
Dozen	52.0	62.4
Due to supplier stock levels, all seafood is limited to availability		

SALADS

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Caesar GFA <i>Soft boiled egg, parmesan, croutons &amp; bacon</i>	21.0	25.2
Roasted root vegetable GF VG <i>Roasted root vegetable salad w/ apple, cabbage, shallots, pickled cucumber &amp; crispy noodles</i>	23.0	27.6
ADD TO ABOVE		
Marinated char-grilled chicken GF	8.5	10.2
Chicken schnitzel	8.5	10.2
Prawns or fried halloumi GFA	6.0	7.2
Smoked salmon GF <i>Warmed smoked salmon w/ red &amp; green leaf, avocado, poached rhubarb, mandarin &amp; apple</i>	34.0	40.8

STONE GRILLS

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Cook your own on a natural volcanic stone heated to 400 degrees!

Choice of 2 sides & sauce		
Grass-fed eye fillet 250g GF	47.0	56.4
Grain-fed rump steak 250g GF	29.0	34.8
Grain-fed scotch fillet 250g GF	39.0	46.8
7+ Wagyu rump 300g GF	47.0	56.4
Surf & turf GF <i>Half eye fillet, 3 king prawns &amp; 3 pieces of marinated squid</i>	40.0	48.0
Chicken & halloumi GF <i>Chicken breast &amp; 2 pieces of halloumi</i>	30.0	36.0
Australian barramundi fillet 220g GF	33.0	39.6

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

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

ADD		
Halloumi cheese GF	6.0	7.2
King prawns GF	6.0	7.2
Garlic king prawns GF	7.0	8.4
Marinated squid GF	7.0	8.4

GRILL

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Grain-fed T-bone 350g GF	38.0	45.6
Grain-fed scotch fillet 250g GF	39.0	46.8
7+ Wagyu rump 300g GF	47.0	56.4
Australian barramundi fillet 220g GF	33.0	39.6

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

SAUCES		
Diane GF // pepper GF // béarnaise // gravy GF		
mushroom GF // red wine jus GF		

ADD		
Fried halloumi GFA	6.0	7.2
Grilled king prawns GF	6.0	7.2
Garlic king prawns GF	7.0	8.4

BURGERS

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Served w/ a basket of chips		
Brisket <i>Harissa &amp; maple slow cooked beef brisket w/ slaw, burger cheese, buttermilk ranch on a milk bun</i>	25.0	30.0
Schnitzel <i>Crumbed chicken breast w/ lettuce, tomato, burger cheese, baconnaise on a milk bun</i>	23.0	27.6
Kale & chickpea VG <i>Kale, onion &amp; chickpea patty w/ lettuce, tomato &amp; vegan aioli</i>	21.0	25.2

MAINS

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Chicken supreme GF <i>Camembert &amp; tomato stuffed chicken supreme w/ cauliflower puree, roasted Jerusalem artichokes &amp; green sauce</i>	34.0	40.8
Lamb rump GF <i>Braised lamb rump w/ fondant potato, grilled leek, peperonata &amp; crispy brussels</i>	37.0	44.4
Gnocchi ragu <i>Braised beef brisket ragu, caramelised gnocchi, mushrooms, shallots &amp; parsnip</i>	28.0	33.6
Tomato capsicum linguine VGA <i>Tomato, capsicum &amp; almond sauce w/ mushrooms, shallots &amp; cherry tomatoes</i>	26.0	31.2
Salmon & prawn linguine <i>Red onion, cherry tomatoes, shallots, chilli, lemon &amp; garlic butter</i>	29.0	34.8

CLASSICS

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Chicken schnitzel	23.0	27.6
Chicken parmigiana	26.0	31.2
Panko crumbed fish	25.0	30.0
Salt & lemon pepper squid <i>Lemon pepper marinated squid w/ aioli</i>	27.0	32.4

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

SAUCES		
Diane GF // pepper GF // béarnaise // gravy GF		
mushroom GF // red wine jus GF		

SIDES

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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	7.0	9.6
Potato bake V GF	7.0	8.4
Extra sauce	2.5	3.0

KID’S MENU

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Mini chicken schnitzel & chips	13.0	15.6
Tempura chicken nuggets & chips	13.0	15.6
Meatballs & linguine <i>Italian meatballs w/ tomato sugo</i>	13.0	15.6
Fish cocktail & chips	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

\$15 MEMBERS LIGHT LUNCH MENU

MONDAY - FRIDAY 11.30AM - 2.00PM		
Tempura battered fish <i>W/ chips &amp; salad or mashed potato &amp; seasonal vegetables + lemon &amp; tartare</i>	15.0	18.0
Grilled chicken breast GFA <i>W/ chips &amp; salad or mashed potato &amp; seasonal vegetables &amp; gravy</i>	15.0	18.0
Quiche <i>W/ chips &amp; salad</i>	15.0	18.0
Prawn cutlets <i>W/ chips &amp; salad or mashed potato &amp; seasonal vegetables + lemon &amp; tartare</i>	15.0	18.0
Small pork roast GF <i>Roasted pork loin, w/ potato bake or mashed potato, pumpkin, seasonal vegetables, gravy &amp; apple sauce</i>	15.0	18.0
Bacon, onion & tomato rissoles <i>Bacon, onion tomato rissoles in onion gravy w/ choice of mashed potato, seasonal vegetables, chips or salad</i>	15.0	18.0
Beef sausages GF <i>Beef sausages, seasonal vegetables, mashed potato &amp; gravy</i>	15.0	18.0
Tomato & capsicum linguine V <i>Tomato &amp; capsicum sauce w/ red onion, mushroom &amp; linguine</i>	15.0	18.0
Not available public holidays		

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.