Share Plates

Garlic Bread V 12

Add cheese +1 V

Add cheese & bacon + 2

Crumbed Calamari 23

with dill aioli, lemon & micro green salad

Pork Riblets GF 23

Marinated with green pepper sauce & lime

Sydney Rock Oysters

Natural GF | Mornay | Kilpatrick GF

Half Dozen 30

Dozen 60

Peri Peri Chicken Skewers GF 23

with Greek yoghurt & lime

Barramundi Spring Rolls 22

with dill aioli & lemon

Lamb Kofta Skewers GFA 23

with hummus, marinated vegetables & grilled ciabatta

Arancini V 22

Beetroot, goat's cheese & chive arancini with shaved parmesan & garlic aioli

Prawn Plate GF 36

500g Fresh Australian prawns with cocktail sauce & lemon

Fritters GF VG 22

Charred corn, pumpkin & capsicum fritters with vegan aioli & pickled vegetable salad

Baked Fetta Parcels V 20

with confit tomato and hot honey & thyme syrup

Onion Rings V 16

Beer battered onion rings with Dunes burger sauce

Bowl of Chips GF V 11

with your choice of sauce

Paddock

Chicken Schnitzel 26

Crumbed chicken breast with chips, salad & your choice of sauce

Chicken Parmigiana 29

Crumbed chicken breast topped with Napoletana sauce & mozzarella. Served with chips & salad

250g Scotch Fillet GF 44

Grain-fed MSA-5 Scotch fillet served with chips, salad & your choice of sauce
Add grilled prawns +8

Chicken Ballotine GF 34

Mushroom & prosciutto chicken ballotine with herbed yoghurt & rocket salad

Surf

Crumbed Flathead 29

Panko crumbed Flathead with chips, salad, lemon & tartare

Lobster Mornay

with chips, salad & lemon

Half 45

Full 80

Add grilled prawns +8

Market Fish MP

From ocean to plate, enjoy the freshest catch of the day! Served with chef's selection of sides. *See board for details!*

Seafood Platter For Two 150

Half lobster mornay, calamari, fresh prawns, half dozen oysters (natural, mornay or kilpatrick), smoked rainbow Trout, Barramundi spring rolls, crumbed Flathead, chips, salad, tartare, cocktail sauce & lemon

Sauces 2.5

Tomato GF | BBQ GF | Ranch GF | Gravy GF
Mushroom GF | Peppercorn GF | Aioli GF
Vegan Aioli GF VG | Dill Aioli GF | Chipotle Aioli GF

Two Hands

All served with chips & your choice of sauce

Chicken Tacos 26

Toasted tortilla, grilled chicken, lettuce, pickled vegetables & chipotle aioli (2)

Fish Tacos 26

Toasted tortilla, crumbed Flathead, lettuce, pickled vegetables & dill aioli (2)

Classic Cheeseburger GFA 25

Char-grilled beef pattie, lettuce, tomato, cheddar, pickles & Dunes burger sauce
Make it a double +8

Buffalo Chicken Burger GFA 25

Buffalo dipped grilled chicken with creamy ranch slaw
Make it a double +8

Kale & Chickpea Burger VG GFA 24

with lettuce, tomato, Spanish onion & vegan aioli

Garden

Kurdish Grape Salad GF V VGA 24

Rocket, preserved roasted grapes, semi-dried tomato, onion, sumac, fetta & pistachio praline

Add grilled chicken, smoked Trout or prawns +8

Peri Peri Chicken Salad GF 28

House slaw dressed with honey & seeded mustard, grilled Peri Peri chicken, chipotle aioli & lime

Pasta

Smoked Trout Linguine 33

Cherrywood smoked linguine tossed with garlic & caper oil, smoked Rainbow Trout & green peas

Linguine Nerano V 29

Extra virgin olive oil, garlic, fresh basil, black pepper & zucchini with pecorino

Nippers

12 Years & Under

Kid's 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

Café

With Milk 5

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

Make it a mug + 1.5

Give It To Me Straight 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

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 | (VG) Vegan | (VGA) VG Option Available
15% Public Holiday Surcharge Applies

What's On

Wednesday

Rump steak 'Surf & Turf' with chips & salad $25
Open from 4pm

Thursday

Chicken Schnitzel $20
Chicken Parmigiana $24
both served with chips & salad
Open from 4pm

Friday

Happy Hour from 3pm - 5pm
$6.50 Schooners (selected beers)
$6.50 House wine (150mL)

Sunday

Sunday Sesh 4pm - 6pm
Tacos (chef's selection) $6.50
Selected schooners & House Wine (150mL) $6.50

Specials not available on Public Holiday or during private events | Dine in only | Drink Responsibly T&Cs apply

Weddings & Events

Looking for a venue for your next event?

Whether it's 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

www.thedishgroup.com.au

DUNES

Restaurant Menu