

KIDS

Members
Non mem

All served w/ choice of tomato, BBQ sauce or gravy
Includes a drink & ice-cream (12 years & under)

CHICKEN NUGGETS Chicken nuggets & chips	13	15.6
KID'S FISH ① Served w/ chips	13	15.6
KID'S BOLOGNESE House made w/ linguine & parmesan	13	15.6
KID'S SCHNITZEL Crumbed chicken breast w/ chips	13	15.6
KID'S SCHNITZEL BURGER Crumbed chicken breast w/ burger cheese & tomato sauce on a milk bun & chips	13	15.6

Low gluten option available on request. Please see staff for
more info

BURGERS

All served w/ a basket of chips

BEEF BURGER Grilled 200g Angus pattie w/ lettuce, tomato, burger cheese & blueberry BBQ sauce on a milk bun	24	28.8
SCHNITZEL BURGER Crumbed chicken breast w/ lettuce, burger cheese, tomato & buttermilk ranch on a milk bun	24	28.8
KALE & CHICKPEA BURGER VG Kale, onion & chickpea pattie w/ lettuce, tomato & vegan aioli on a vegan milk bun	22	26.4
KOREAN CHICKEN BURGER Ramen crusted chicken breast basted in honey gochujang, slaw, pickled daikon & Korean BBQ sauce on a charcoal bun	24	28.8

SAUCES

EXTRA SAUCE / GRAVY Gravy Mushroom Pepper Diane Garlic Cream Sauce Garlic Aioli Caesar Buttermilk Ranch Blueberry BBQ Burger Sauce Sweet Chilli Sour Cream Tartare Red Wine Jus Bearnaise All sauces - LG	2.5	3
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SCHNITZELS & TOPPERS

All served w/ a sauce & choice of two sides
Chips | Salad LG | Mash LG | Vegetables LG

CHICKEN SCHNITZEL Butterflied & crumbed chicken breast	24	28.8
CHICKEN PARMIGIANA Chicken schnitzel topped w/ napoletana sauce & mozzarella	27	32.4
BOLOGNESE Chicken schnitzel topped w/ beef & pork ragu & mozzarella	27	32.4
HAM, SPINACH & MOZZARELLA Chicken schnitzel topped w/ ham, spinach & mozzarella	27	32.4

SALADS

ROMAINE CAESAR LGA Half crisp cos heart w/ herbed parmesan crumb, baby olives, tangy cornichons, prosciutto shards, fire roasted capsicum, soft boiled egg & classic Caesar dressing	24	28.8
PUMPKIN TARTLET SALAD V Oven roasted butternut pumpkin served warm w/ fetta, roquette, semi dried tomatoes, balsamic & toasted pepitas	24	28.8

SALAD ADD ON'S

HALOUMI CHEESE LG V	6	7.2
KING PRAWNS LG ①	7	8.4
MARINATED GRILLED CHICKEN LG	8.5	10.2
CHICKEN SCHNITZEL	8.5	10.2

INFORMATION

LG Low Gluten | LGA Low Gluten Option Available
N Contains Nuts | V Vegetarian | VG Vegan
VGA Vegan Option Available

A Australian seafood | I Imported seafood | M Mixed origin seafood

While we offer gluten friendly 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.

12.5% Public Holiday surcharge applies.

All items are limited due to supply availability

www.thedishgroup.com.au

THE
dish
GROUP

MENU

April 2026

TO SHARE

Members
Non mem

GARLIC & HERB BREAD VG	11	13.2
BOLOGNESE GARLIC BREAD Oven baked garlic bread topped w/ bolognese & mozzarella	14	16.8
TRUFFLE MUSHROOM BREAD V Oven baked garlic bread topped w/ mushroom, truffle oil & parmesan	14	16.8
ITALIAN MEATBALLS Italian beef meatballs w/ spicy tomato sauce, toasted ciabatta & parmesan	17	20.4
CHICKEN WINGS LG Maple & smoked chilli marinade w/ buttermilk ranch	18	21.6
SEASONED WEDGES V w/ sour cream & sweet chilli sauce	15	18
DUCK SPRING ROLLS w/ Asian salad & dipping sauce	16	19.2

SIDES

SMALL CHIPS VG	7	8.4
LARGE CHIPS VG	10	12
CHARRED BROCCOLINI LG V Charred broccolini w/ lemon & parmesan	10	12
HALOUMI POTATO BAKE LG V Creamy potato bake topped w/ haloumi, red wine jus & chives	12	14.4
HOUSE SALAD LG VG w/ cherry tomatoes	9	10.8
MASHED POTATOES LG V w/ chives, garlic butter & finishing salt	8	9.6
ROASTED VEGETABLES LG VG Cauliflower, carrot, corn & pumpkin glazed in Persian date syrup	11	13.2

SEAFOOD

FISH OF THE DAY LG ^(M) Market fish of the day w/ baby chat potatoes, charred greens, lemon marmalade & roquette salad. SEE BLACKBOARD FOR TODAY'S MARKET FISH			MP	
NATURAL OYSTERS LG ^(A) - HALF DOZEN - DOZEN w/ citrus vinaigrette & lemon	26	31.2	48	57.6
OYSTERS KILPATRICK LG ^(A) - HALF DOZEN - DOZEN w/ ham hock, tomato & Worcestershire sauce & lemon	28	33.6	52	62.4
GRILLED SCALLOPS LGA ^(M) - FOUR - EIGHT In the half shell grilled w/ garlic herb & citrus butter topped w/ pangrattato	18	21.6	32	38.4
CRISPY SOFT-SHELL CRAB ^(I) Northern Thai style Khao soi curry w/ egg noodles, lime mustard greens & red shallot	34	40.8		
FRITTO MISTO ^(M) King prawns, whitebait & baby squid fried in spices w/ olive tapenade, garlic aioli & fresh lemon	27	32.4		
LEMON PEPPER SQUID ^(I) Lemon pepper marinated squid w/ aioli, lemon & choice of chips & salad or mash & veg	28	33.6		
PANKO CRUMBED FISH ^(I) Panko crumbed Flathead w/ lemon, tartare & choice of chips & salad or mash & veg	27	32.4		
ETTY BAY BARRAMUNDI LGA ^(A) Fresh North Queensland Barramundi w/ lemon, tartare & choice of chips & salad or mash & vegetables LOCALLY FARMED NEAR ETTY BAY & THE DAINTREE RAINFOREST. CLEAN, MILD & BUTTERY - SUSTAINABLY RAISED FOR QUALITY	34	40.8		

STONEGRILLS

COOK YOUR OWN ON A NATURAL VOLCANIC STONE HEATED TO 400 DEGREES! HIGH TEMPERATURE LOCKS IN THE NATURAL JUICES & ENHANCES YOUR MEAL'S FLAVOURS!

*Served w/ your choice of sauce & two sides
Potato Bake LG | Seasonal Vegetables LG | Salad LG | Chips*

SCOTCH FILLET 250G LGA 250g Angus grain-fed	39	46.8
RUMP 250G LGA 250g Angus grain-fed	30	36
EYE FILLET 250G LGA 250g Angus grain-fed	46	55.2
SURF & TURF LGA ^(I) Half eye fillet Angus grain-fed & king prawns (5)	38	45.6
WAGYU RUMP 300G LGA 300g Grain fed	46	55.2
CHICKEN & HALOUMI LGA 180g Chicken breast & haloumi	28	33.6
ETTY BAY BARRAMUNDI LGA ^(A) 220g ETTY Bay Barramundi Fillet LOCALLY FARMED NEAR ETTY BAY & THE DAINTREE RAINFOREST. CLEAN, MILD & BUTTERY - SUSTAINABLY RAISED FOR QUALITY	34	40.8

STONEGRILL ADD ON'S

HALOUMI CHEESE LG V	6	7.2
KING PRAWNS LG ^(I)	7	8.4
EXTRA SAUCE	2.5	3

CHARGRILL

*All served w/ choice of two sides & sauce
Chips | Salad LG | Vegetables LG | Mash LG*

SCOTCH FILLET LGA 250g Angus grain-fed	39	46.8
WAGYU RUMP LGA 300g Grain fed Wagyu	46	55.2
T-BONE LGA 500g Angus grass fed	46	55.2

GRILL ADD ON'S

HALOUMI CHEESE LG V	6	7.2
KING PRAWNS LG ^(I)	7	8.4

MAINS

DUCK BREAST LG N Pan seared served on crispy oven baked polenta, grilled radicchio, dark cherry jam, jus & toasted hazelnuts	36	43.2
SALMON & PRAWN LINGUINE ^(M) w/ red onion, cherry tomatoes, shallots, chilli, lemon & garlic butter	28	33.6
CHICKEN BOSCAIOLA LINGUINE Chicken breast, bacon & mushroom cream sauce, red onion, chives & parmesan	26	31.2
MUSHROOM ORECCHIETTE V Sautéed exotic mushrooms, baby spinach, 63 degree poached egg, truffle & housemade black garlic butter, Parmigiano & crispy sage Add chicken + 6.5 mem 7.8 non mem	26	31.2
SLOW BRAISED LAMB ORECCHIETTE Slow braised lamb shoulder ragu tossed w/ zucchini, peas & baby spinach, topped w/ lemon minted yoghurt	28	33.6
PORK RIBS LGA Full rack of oven glazed sticky BBQ pork ribs w/ chips, salad & buttermilk ranch	52	62.4
COCONUT CHICKEN LG N Chicken breast slow poached in coconut milk, charred bok choy & snake beans, fragrant Asian salad, coconut, tamarind dressing, house chiu chow, toasted peanuts & crunchy garlic	32	38.4
PORK BELLY LG Crispy skin pork belly w/ confit saffron, fennel, tomato & onion, cavolo nero, charred broccolini, fried leek & red wine jus	35	42
TASMANIAN WALLABY Chargrilled w/ Greek skordalia & flatbread, fried chickpeas, garlic, capsicum & smoked chilli honey drizzle	36	43.2

SAUCES

EXTRA SAUCE / GRAVY	2.5	3
<i>Gravy Mushroom Pepper Diane Garlic Cream Sauce Garlic Aioli Caesar Buttermilk Ranch Blueberry BBQ Burger Sauce Sweet Chilli Sour Cream Tartare Red Wine Jus Bearnaise All sauces - LG</i>		