

MEMBERS LIGHT LUNCH MENU

MOROCCAN LAMB PASTRY M - 18.0 | NM - 21.6

Filo pastry filled w/ Moroccan spiced lamb, potato, carrot & raisins served w/ salad

PANKO FLATHEAD M - 17.0 | NM - 20.4 I

W/ chips & salad or mashed potato & seasonal vegetables

BACON, ONION & TOMATO RISSOLES M - 17.0 | NM - 20.4

Bacon, onion, tomato rissoles in onion gravy w/ choice of mashed potato, seasonal vegetables, chips or salad

QUICHE M - 16.0 | NM - 19.2

W/ chips & salad

PRAWN CUTLETS M - 16.0 | NM - 19.2 I

W/ chips & salad or mashed potato & seasonal vegetables

BLT BURGER M - 16.0 | NM - 19.2

Bacon, lettuce, tomato & aioli on a toasted milk bun w/ chips

SMALL PORK ROAST LGA M - 17.0 | NM - 20.4

Roasted pork loin w/ potato bake or mashed potato, pumpkin, seasonal vegetables, gravy & apple sauce

CHICKEN SCHNITZEL M - 17.0 | NM - 20.4

W/ chips & salad or mashed potato & seasonal vegetables & gravy

VEGO LINGUINE VG M - 16.0 | NM - 19.2

Tomatoes, eggplant, red onion, spinach, olives & Napolitana sauce

GRILLED CHICKEN BREAST LGA M - 17.0 | NM - 20.4

W/ chips & salad or mashed potato & seasonal vegetables & gravy

CHICKEN CAESAR SALAD LGA M - 18.0 | NM - 21.6

Soft boiled egg, parmesan, croutons, bacon & shredded chicken

MONDAY TO FRIDAY 11.30AM - 2.00PM

NOT AVAILABLE PUBLIC HOLIDAYS

Proudly supporting



Bookings



Functions



@dishcentralcoast

LG - LOW GLUTEN | LGA - LOW GLUTEN AVAILABLE | VG - VEGAN | VGA - VEGAN AVAILABLE | V - VEGETARIAN | N - NUTS
COUNTRY OF ORIGIN A - CONTAINS AUSTRALIAN ORIGIN SEAFOOD | I - CONTAINS IMPORTED SEAFOOD | M - MIXED ORIGIN SEAFOOD

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. SUNDAYS ATTRACT A 10% SURCHARGE. PUBLIC HOLIDAYS ATTRACT A 15% SURCHARGE.

menu

PLEASE SEE
STAFF FOR
OUR COELIAC
OPTIONS

dish

Entrée	M	NM
Garlic & herb bread vg	11.5	13.8
Cheesy garlic bread v <i>Served w/ buttermilk ranch</i>	12.5	15.0
Cheese & bacon garlic bread <i>Served w/ buttermilk ranch</i>	14.5	17.4
Barramundi crudo LG A <i>Lightly cured Etty Bay Barramundi, caramelised stone fruit, radish & fennel, seasoned w/ olive oil & lemon juice</i>	22.0	26.4
Yakuniku pork riblets <i>Meaty pork riblets glazed in a BBQ sauce w/ smoked aioli</i>	19.0	22.8
Seasoned wedges v <i>Served w/ sour cream & sweet chilli sauce</i>	16.0	19.2
Roasted broccoli LG V N <i>Roasted broccoli pieces seasoned w/ lemon juice, parmesan & toasted almonds</i>	12.0	14.4
Chicken wings LG <i>Choice of maple & smoked chilli marinade or house made Sriracha buffalo marinade w/ buttermilk ranch</i>	19.0	22.8
Squid I <i>Lemon pepper marinated squid w/ wakame, cabbage & shallot salad, chilli, lime & coriander aioli</i>	18.0	21.6
Peking duck wontons N <i>Peking duck, water chestnut & spring onion filled crispy wontons w/ hot honey wombok slaw & crispy onions</i>	19.0	22.8

From The Sea	M	NM
Natural oysters LG A <i>Served w/ red wine vinaigrette & lemon</i>		
Half dozen	28.0	33.6
Dozen	52.0	62.4
Kilpatrick oysters LG A <i>Served w/ bacon, Worcestershire sauce & lemon</i>		
Half dozen	30.0	36.0
Dozen	56.0	67.2
250g Tiger prawns LG A	20.0	24.0
500g Tiger prawns LG A <i>Queensland tiger prawns w/ lime & chilli, coriander & ginger sauce & fresh lemon</i>	38.0	45.6
Due to supplier stock levels, all seafood is limited to availability		

Burgers	M	NM
Served w/ a basket of chips		
Pork sandwich <i>Grilled pork scotch sandwich, Korean BBQ sauce, wombok slaw, crispy onions & liquid cheese on a rustic panini</i>	28.0	33.6
Kale & chickpea vg <i>Kale, onion & chickpea patty w/ cos lettuce, tomato & vegan aioli</i>	24.0	28.8
Schnitzel <i>Crumbed chicken breast w/ cos lettuce, tomato, burger cheese & baconnaise on a milk bun</i>	24.5	29.4
Beef cheek sandwich <i>Slow cooked beef cheek, cos lettuce, tomato, onion, liquid cheese & smoked aioli on a rustic panini</i>	28.0	33.6

Salads	M	NM
Caesar LGA <i>Soft boiled egg, parmesan, cos lettuce, croutons & bacon</i>	22.0	26.4
Seasonal LG N <i>Red & green bitter leaves, caramelised stone fruit, candied walnuts, radish, fennel, beetroot & house dressing</i>	26.0	31.2
Add to above		
Marinated chargrilled chicken LG	8.5	10.2
Chicken schnitzel	8.5	10.2
Prawns LG I	7.0	8.4
Fried halloumi LGA V	7.5	9.0
Pork belly <i>5 Spiced pork belly, red bitter leaves, Chinese cabbage, pickled onion, spiced pineapple, fennel, cucumber, mandarin & Yakuniku dressing</i>	34.0	40.8

Classics	M	NM
Chicken schnitzel	24.5	29.4
Chicken parmigiana	27.5	33.0
Panko crumbed flathead I	27.0	32.4
Salt & lemon pepper squid I	27.5	33.0
All served w/ mash LG & seasonal vegetables LG or chips & salad LG & your choice of sauce		

Sauces		
Diane LG // pepper LG // béarnaise		
mushroom LG // gravy LG // jus LG		

Mains	M	NM
Salmon & prawn linguine M <i>Red onion, cherry tomatoes, shallots, chilli, lemon & garlic butter</i>	29.0	34.8
Vego linguine vg <i>Tomatoes, eggplant, red onion, spinach, olives, mushrooms & Napolitana sauce</i>	26.0	31.2
Baby barramundi LG A <i>Whole roasted Etty Bay baby barramundi w/ garlic buttered snake beans, roasted almonds, fennel & radish salad & lemon</i>	45.0	54.0
Chicken & chorizo linguine <i>Roasted dijon, olive oil & lemon juice chicken thigh w/ panfried chorizo, mushrooms, onion, snake beans & cream sauce</i>	29.0	34.8
Angus reserve striploin LG <i>MBS+2 grain fed striploin w/ potato fondant, pumpkin purée, caramelised balsamic onions, charred broccolini & jus</i>	39.0	46.8
Pork T-bone LG <i>400g Pork T-bone w/ white bean purée, poached leek, caramelised & pickled apple served w/ jus</i>	38.0	45.6

Grill	M	NM
Choice of 2 sides & sauce		
Grain-fed T-bone 350g LG	40.0	48.0
Grain-fed scotch fillet 250g LG	41.0	49.2
5+ Wagyu rump 300g LG	48.0	57.6
Atlantic salmon 200g LG A	36.0	43.2
Etty Bay barramundi 220g LG A	34.0	40.8
Fresh North Queensland barramundi - Locally farmed near Etty Bay and the Daintree Rainforest. Clean, mild and buttery — sustainably raised for quality		
Sides		
Mash LG // seasonal vegetables LG		
salad LG // chips		

Sauces		
Diane LG // pepper LG // béarnaise		
mushroom LG // gravy LG // jus LG		

Add		
Fried halloumi LGA V	7.5	9.0
Grilled king prawns LG I	7.0	8.4
Garlic king prawns LG I	8.0	9.6

Sides	M	NM
Side of chips vg	7.0	8.4
Plate of chips vg	10.0	12.0
Seasonal vegetables LG vg	8.0	9.6
Tossed salad LG vg	8.0	9.6
Potato bake LG v	7.0	8.4
Mashed potato LG v	6.0	7.2
Extra sauce	2.5	3.0

Kid's Menu	M	NM
Mini chicken schnitzel & chips	13.5	16.2
Tempura chicken nuggets & chips	13.5	16.2
Fish cocktails & chips I	13.5	16.2
Bolognaise linguine <i>Pork & veal ragu w/ parmesan</i>	13.5	16.2
Bangers & mash <i>Thick beef sausage w/ mashed potato & gravy</i>	13.5	16.2

Coeliac 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

STONEGRILL™

COOK YOUR OWN ON A NATURAL VOLCANIC STONE HEATED TO 400 DEGREES!

Stone Grills	M	NM
Choice of 2 sides & sauce		
Grass-fed eye fillet 250g LG	48.0	57.6
Grain-fed rump steak 250g LG	32.0	38.4
Grain-fed scotch fillet 250g LG	41.0	49.2
5+ Wagyu rump 300g LG	48.0	57.6
7+ Wagyu eye fillet 250g LG	76.0	91.2
Surf & turf LG I <i>Half eye fillet, 3 king prawns & 3 pieces of marinated squid</i>	40.0	48.0
Chicken & halloumi LG <i>Chicken breast & 2 pieces of halloumi</i>	31.0	37.2
Etty Bay barramundi 220g LG A	34.0	40.8
Fresh North Queensland barramundi - Locally farmed near Etty Bay and the Daintree Rainforest. Clean, mild and buttery — sustainably raised for quality		

Sides		
Potato bake LG // seasonal vegetables LG		
salad LG // chips		

Sauces		
Diane LG // pepper LG // béarnaise		
mushroom LG // gravy LG // jus LG		

Add		
Halloumi LG v	7.5	9.0
King prawns LG I	7.0	8.4
Marinated squid LG I	7.5	9.0
Garlic king prawns LG I	8.0	9.6