

# DFH

BAR & BISTRO

## appetizers

### soup de jour

*Fresh soup made in house by our team of Chefs using the freshest ingredients served with toasted Turkish bread / \$8*

### bread selection

*Garlic cheese pizza /\$8.90\**

*Herb & cheese pizza /\$8.90\**

*Bruschetta pizza /\$8.90\**

*\* Pizzas can be made GF on request*

*Bacon & cheese Turkish bread / \$10.50*

### wedges

*Spicy wedges served with sour cream & sweet chilli sauce / \$9*

*Spicy wedges with cheese sauce and crispy bacon / \$11*

## oysters

### natural (gf)

*Served with pickled ginger, cucumber, caper & dill  
/doz \$21 - 1/2 doz \$14.50*

### kilpatrick (gf)

*With bacon & worsterchire sauce  
/doz \$25 - 1/2 doz \$17*

### fondue parmesan (gf)

*Baked with a creamy cheese sauce  
/doz \$26 - 1/2 doz \$18*

## chef's entrees

### scallops ariel (gf)

*Scallops, bacon & chorizo skewers (x2) served with a dill & lime creme fraiche and crisp salad leaves / \$17*

### vegetable sliders

*2 Toasted brioche buns with a lentil patty, butter lettuce, tomato, cheese & tomato relish / \$15*

### chicken skewers (gf)

*Middle Eastern marinated chicken tenders (x2) served with buttery rice pilaf and coconut satay sauce / \$14*

### calamari

*Fried golden calamari strips served with crisp salad leaves and chipotle mayonnaise  
/ entree \$14.50 main \$26.50*

### prosciutto & melon

*Chargrilled Turkish loaf with rock melon, prosciutto and goats cheese drizzled with Tarago pure olive oil & sea salt  
/\$15*

## sides

### chips & gravy / \$6

### seasonal veggies / \$7

### chefs salad /\$7

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## steaks

All served with sides

**SCOTCH 350g / \$38**

**PORTERHOUSE 350g / \$36**

**WAGU RUMP (grade 4 plus) 400g / \$40**

### complimentary sauces (gf)

*mushroom, green peppercorn, roast garlic & peppercorn butter, gravy, red wine jus, cheese fondue, chipotle  
(extra serves of sauce add \$2)*

### chefs grill (gf)

*200 g Texas rub porterhouse, chorizo, chicken skewer, bacon, egg, cumin & tomato lamb cutlet, onion rings & chipotle sauce / \$41*

## burgers

All served with chips & chipotle

### prime rib

*A smoky bourbon rubbed scotch fillet grilled & served with butter lettuce, tomato, bacon, onion rings with a sweet bbq sauce on a sesame bun / \$25*

### chicken

*Chef spiced chicken breast, butter lettuce, tomato, high melt cheese, bacon & a sweet tomato relish & aioli on a sesame bun / \$25*

### vegetarian sliders

*Toasted brioche buns x3, lentil patty with butter lettuce, tomato, cheese & a sweet tomato relish  
/ \$25*

## chef's favourites

### roast of the day (gf)

*Please ask your friendly waiter what we have for today's selection  
/ \$22*

### chicken caprese (gf)

*Tender breast of chicken with buffalo mozzarella gratin dressed with sautéed cherry tomato, basil pesto & balsamic glaze / \$29*

### cumin lamb (gf)

*Lightly scented grilled lamb cutlets in a chefs barbecue rub drizzled with a red wine jus / \$33*

### pork fillet

*Herb & bread crusted pork fillet served with a coarse mustard & honey cream sauce / \$33*

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## salads

### the DFH caesar

*traditional salad of cos lettuce made with smoked hock, parmesan, croutons, poached egg dressed with a anchovy & parmesan aioli*  
/ \$22

*add chicken / \$4*

### falafel salad (gf) (v)

*House made fried falafel made with chickpea and parsley, red roasted bell pepper, cherry tomato, cucumber, spanish onion, roast pumpkin served with mesculine lettuce & a garlic lemon dressing*  
/ \$22

### italian salad (gf on request)

*Balsamic marinated chicken tenders with crisp salad leaves, bacon, cherry tomato, spanish onion, quinoa, croutons & drizzled with chipotle mayonnaise / \$22*

## seafood

### seafood plate

*An array of hot & cold seafood, calamari, fried flake, prawn twists, tempura scallop, oysters kilpatrick, garlic & green peppercorn butter baked half shell New Zealand mussels, cooked king prawns, tartare sauce, light bbq chipotle mayonnaise, lemon wedge, chips & salad / \$37*

### salmon darne

*Salmon steak marinated in maple syrup served with sides & accompanied with a dill & lemon creme fraiche / \$28*

### fish & chips

*Freshly beer battered gummy shark served with tartare sauce & lemon wedge / \$22.50*

## pasta

### Your choice of pasta

*SPAGHETTI, SPINACH FETTUCCINI, RIGATONI*  
*All pastas served with parmesan cheese*

### carbonara \*

*Egg, bacon, garlic & cheese combined together to create a creamy sauce / \$20*

### bolognese \*

*A traditional rich meaty slow cooked tomato sauce / \$20*

### mediterranean \*

*Chorizo, peas, cherry tomato, cannellini beans, olive oil & roasted garlic / \$21*

### chicken fantasia

*Chicken, snow peas, capsicum, almonds & a curry cream / \$22*

### marinara \*

*An array of seafood pan fried with roasted garlic, parsley, white wine & cream / \$24*

*\* Can be made Gluten Friendly on request*

## vegetarian

### lasagne

*Spinach & cream cheese filling with layered pasta, topped with napoli and parmesan, choice of salad or vegetables / \$23*

### vegan curry (gf on request)

*Chick pea and vegetable curry accompanied with a long grain rice and fresh coriander, served with a toasted garlic pizza bread / \$23*

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## pizza

### HAWAIIAN

sm \$14 / lg \$20

*Ham, pineapple*

### AUSSIE

sm \$14 / lg \$20

*Bacon, egg, ham, onion, chipotle*

### MEAT LOVERS

sm \$16 / lg \$22

*Chorizo, ham, bacon, chicken, salami,  
bbq sauce*

### BBQ CHICKEN

sm \$16 / lg \$22

*Chicken, bacon, onion, capsicum, pineapple  
& bbq sauce*

### MARINARA

sm \$18 / lg \$25

*Mixed seafood, napoli sauce & cheese*

### ITALIAN VEGETABLE (v)

sm \$14 / lg \$20

*Eggplant, zucchini, capsicum, olives, sundried  
tomato & cheese*

### SICILIAN

sm \$16 / lg \$22

*Calabrese salami, kalamata olives,  
onion & chilli*

### MEXICAN

sm \$17 / lg \$23

*Chicken, bacon, onion, capsicum, napoli sauce,  
corn chips, sour cream & guacamole*

### CARBONARA

sm \$16 / lg \$22

*Bacon, egg, onion cheese sauce*

## crumbed chicken

### House crumbed chicken breast fillet

#### You choose your topping & sides;

### SCHNITZEL \$22

*with lemon*

### PARMA \$25

*ham, napoli sauce & hi-melt cheese*

### AUSSIE \$25

*Bbq sauce, bacon, egg, hi-melt cheese & gravy*

### TIJUANA \$25

*Capsicum, onion, bacon, napoli, guacamole, sour cream,  
topped with crunchy corn chips*

### CARBONARA \$25

*Bacon, onion, white wine sauce & finished with cheese*

### BRUSCHETTA \$25

*Virginia ham, diced tomato, Spanish onion, Italian  
parsley & cheese*

### MEAT LOVERS \$25

*Ham, bacon, chorizo, cheese, bbq sauce & onion rings*

### HAWAIIAN \$25

*Ham, pineapple & cheese*

### MARINARA \$25

*Blend of seafood, Napoli sauce & cheese*

### SICILIAN \$25

*Calabrese salami, kalamata olives, onion & chilli*

**GLUTEN FRIENDLY ON REQUEST**



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## desserts

### **mixed berry mess (gf)**

*An array of mixed berries, meringue, white chocolate ganache & marshmallow / \$10*

### **churros**

*Cooked to order, dusted with cinnamon sugar, served with hazelnut chocolate ganache & vanilla bean ice cream / \$10*

### **vanilla cream brûlée (gf on request)**

*Served with vanilla bean ice cream & a macadamia crumb / \$10*

### **banana fritter**

*Freshly cooked banana fritter in batter, served with a rich banana syrup & vanilla ice cream / \$10*

### **chocolate mousse (gf)**

*Treat yourself to our creamy decadent mousse / \$9*

### **ice cream sundae (gf on request)**

*Choice of topping ( strawberry, chocolate, banana, caramel or lime) / \$9*



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**kids 12 & under**

**\$8**

**includes a complimentary soft drink**

**CHICKEN PARMIGIANA & CHIPS \***

**HAWAIIAN PIZZA \***

**NUGGETS & CHIPS**

**ROAST (GF)**

**RIGATONI BOLOGNESE & CHEESE \***

**MINI HOT DOGS & CHIPS**

**CHICKEN SCHNITZEL & CHIPS \***

**FISH & CHIPS**

**THE CHEEKY MONKEY (V)**

*Carrot sticks, cucumber sticks, watermelon, cheese slice,  
snake (x2)*

**desserts \$3**

**FROG IN A POND\***

**CHOCOLATE MOUSSE (GF)**

**SNAKE ON A LAKE \***

**ICE CREAM SUNDAE \***

*Choice of topping (chocolate, caramel, banana,  
strawberry or lime)*

**\*GLUTEN FRIENDLY ON REQUEST**



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## **lunch menu**

**\$12.90**

**Monday to Friday**

**ROAST (gf)**

**FISH & CHIPS**

**PORTERHOUSE STEAK (gf)**

**HAWAIIAN PIZZA \***

**SICILIAN PIZZA \***

**1/2 CHICKEN PARMIGIANA \***

**1/2 CHICKEN SCHNITZEL \***

**ITALIAN SALAD \***

**MIGHTY CHICKEN SUB & CHIPS**

*Turkish bread loaded with chicken, lettuce, tomato,  
cheese & smoky chipotle sauce*

**\* GLUTEN FRIENDLY ON REQUEST**



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## seniors \$9.90

7 days a week lunch & dinner  
add \$5 for soup & \$5 for dessert

**ROAST (gf)**

**FISH & CHIPS \***

**CHICKEN SKEWERS & GRAVY (gf)**

**PORTERHOUSE STEAK (gf)**

**HAWAIIAN PIZZA \***

**SICILIAN PIZZA \***

**BRUSCHETTA PIZZA \***

**CHICKEN PARMIGIANA \***

**CHICKEN SCHNITZEL \***

**PIE OF THE DAY**

**ITALIAN SALAD \***

## desserts \$5

**CHOCOLATE MOUSSE (gf)**

**MIXED BERRY PAVLOVA (gf)**

**BANANA FRITTER**

**ICE CREAM SUNDAE \***

*Your choice of topping (chocolate,  
caramel, banana, strawberry or lime)*

**\* GLUTEN FRIENDLY ON REQUEST**

please present seniors card when  
ordering from the seniors menu



# WINE LIST

	150ml glass	250ml glass	BOTTLE
<b>SPARKLING</b>			
Rothbury Pinot Noir Chardonnay			24.00
Brown Brothers Prosecco 200ml			8.50
Yellowglen Yellow 200ml			8.00
Yellowglen Pink 200ml			8.00
<b>WHITE WINE</b>			
Rothbury Sauvignon Blanc	6.50	11.00	24.00
Rothbury Chardonnay	6.50	11.00	24.00
Rosemount Encore Moscato	7.50	12.50	28.00
Juliet T'Gallant Pinot Grigio	8.50	14.00	32.00
Secret Stone Sauvignon Blanc (NZ)	8.50	14.00	32.00
Upside Down Sauvignon Blanc (NZ)	7.50	12.50	28.00
Seppelts The Drives Chardonnay	8.00	13.00	28.00
<b>ROSE</b>			
Upside Down Rose (NZ)	7.50	12.50	28.00
<b>RED WINE</b>			
Rothbury Cabernet/Merlot	6.50	11.00	24.00
Rothbury Shiraz/Cabernet	6.50	11.00	24.00
Rosemount Merlot	7.50	12.50	28.00
Pepperjack Shiraz	10.00	17.00	40.00
Pepperjack Cabernet/Savignon	10.00	17.00	40.00
Seppelts The Drives Shiraz	7.50	12.50	28.00
T'Gallant Cape Schanck Pinot Noir	8.50	14.00	32.00