

A decorative border of various tropical plants and flowers surrounds the central text. It includes large green monstera leaves, delicate fern fronds, and vibrant Bird of Paradise flowers in orange, blue, and yellow. A single yellow hibiscus flower is also visible in the upper right corner.

dbar
& restaurant

DINNER MENU

EVERYDAY FROM 4.00PM TO 9.30PM



SALADS & SIDES

THAT SALAD (V, GF) \$18

QUINOA, PUMPKIN, FETTA, CHICKPEA, SPINACH, BALSAMIC

BEEF BABY \$18

WARM BEEF, JULIENNE SALAD, CHERRY TOMATO, CRISPY NOODLE, NUTS, HERBS, CHILLI SAUCE

PEANUT CHICKEN (GF) \$18

CHAR GRILLED CHICKEN, PEANUTS, JULIENNE SALAD, SATAY DRESSING

DAFFY \$21

SOY POACHED DUCK BREAST ON ASIAN SLAW WITH WASABI DRESSING

HOT CHIPS (V) \$10

HOT CHIPS FRIED GOLDEN BROWN AND SERVED WITH AIOLI

SWEET POTATO CHIPS (V) \$10

SWEET POTATO CHIPS FRIED AND SERVED WITH AIOLI

WEDGES (V) \$10

CHUNKY POTATO WEDGES SERVED WITH SWEET CHILLI AND SOUR CREAM

SAUTÉED GREENS (VE, GF) \$10

BOK CHOI AND BROCCOLINI SAUTÉED AND SERVED WITH TOASTED NUTS

V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE



DINNER

FIRST

WING A DING DING (GF) \$15

CRISPY SPICED AND FRIED FISH WINGS SERVED WITH HOT SAUCE

PATATAS BRAVAS (V) \$14

CRISPY GOLDEN BROWN POTATO TOPPED WITH MELTED CHEESE AND CRISPY CHILLI FINISHED WITH SMOKED PAPRIKA AND FRESH HERBS

TRIO OF DIPS (V) \$15

TOASTED PITA BREAD SERVED WITH BEETROOT, HUMMUS AND TIZATZIKI

ROO SKEWERS (GF) \$15

GARLIC AND HERB MARINATED KANGAROO MEAT SEARED AND SERVED WITH RAITA

TERRITORY BAJA TACOS \$20

CROCODILE TAIL MEAT SERVED BAJA STYLE WITH PICO DE GAJO AND SALAD IN TOASTED TORTILLA

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DINNER

SECOND

SCOTCH FILLET 300GM (GF) \$42

300GM SCOTCH FILLET STEAK CHAR GRILLED, PARMESAN MASH,
GREENS, RED WINE JUS

BARRAMUNDI FUSION (GF) \$30

BROILED BARRA SERVED ON CRISPY POTATO, BROCCOLINI AND BOK
CHOI, FINISHED WITH S.E.A COCONUT SAUCE

VEGETARIAN GNOCCHI (V) \$22

SOFT GNOCCHI SAUTÉED WITH SUN DRIED ROMAS, KALAMATA
OLIVES, ONION, SPINACH

PRAWN TAGLIATELLE \$26

FRESH HOME MADE TAGLIATELLE TOSSED WITH PRAWN TAILS,
CHERRY TOMATO, LEAFY GREENS AND FINISHED WITH CREAMY
GARLIC SAUCE

CALIFORNIAN CHICKEN BREAST (GF) \$34

CHICKEN BREAST FILLED WITH BRIE, AVOCADO SEARED, BAKED AND
SERVED ON WILD MUSHROOM RISOTTO

THAI CHICKEN CURRY (GF) \$25

CHICKEN THIGHS STEWED IN CREAMY RED THAI COCONUT SAUCE,
STEAMED RICE

PROMISCUOUS PARMI \$26

THIS NAUGHTY NUMBER COMES FRIED GOLDEN BROWN, TOPPED
WITH HOME MADE NAPOLI, SMOKED HAM, CHERRY TOMATO AND
LASHINGS OF MELTED MOZZARELLA. AND OF COURSE THE CHIPS
AND SALAD TO FINISH YOU OFF

FISH AND CHIPS \$25

BARRAMUNDI SERVED IN CRISPY BEER BATTER WITH CHIPS AND
SALAD, CREAMY AIOLI, CITRUS

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DINNER

THIRD

A.R.C AND VANILLA ICE CREAM (GF) \$15

APPLE AND RHUBARB BAKED INTO A WARM CRUMBLE, SERVED WITH
ICE CREAM

CHEESE PLEASE \$17

BRIE, GOUDA, BLUE VEIN WEDGES SERVED WITH FRESH FRUIT,
CRACKERS, TOASTED BREAD AND NUTS

CARAMEL SIN \$16

CHOCOLATE CAKE FILLED WITH DECADENT CARAMEL, TOPPED WITH
CHOCOLATE DOLLOPS AND WHIPPED CREAM CHEESE SERVED WITH
FRESH FRUIT

TRIO OF SORBET (VE, GF) \$12

PLEASE ASK OUR WAITER FOR THIS WEEK'S FLAVOURS

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PIZZA & BURGER

MARGHERITA (V) \$16

CLASSIC PIZZA WITH NAPOLI, BOCCONCINI, BASIL AND TOMATO

VEGETARIAN (V) \$17

CHEVRE, PEAR, ONION, NAPOLI, ROCKET LEAF

AUSWAIIAN \$19

PROSCIUTTO, APPLE AND FETTA CHEESE, NAPOLI

GRILLED CHICKEN \$19

GRILLED BREAST ON PESTO BASE, ONION TOMATO AND MOZZARELLA

BEEF BURGER \$21

BEEF PATTIE, MILK BUN, LETTUCE, TOMATO, BACON, CHEESE, ONION, BBQ SAUCE AND CHIPS

STEAK SAMBO \$21

SCOTCH FILLET, TURKISH BREAD, TOMATO, CHEESE, LETTUCE, ONION, BBQ SAUCE AND CHIPS

VEGIE BURGER (V) \$18

VEGIE PATTIE, MILK BUN, LETTUCE, TOMATO, ONION, SWEET CHILLI SAUCE AND CHIPS

CHICKEN BURGER \$20

GRILLED CHICKEN BREAST, BACON, CHEESE, LETTUCE, TOMATO, ONION AND GARLIC MAYO

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LIGHT MEALS

AVAILABLE 24 HOURS

THAT SALAD (V, GF) \$18

QUINOA, PUMPKIN, FETTA, CHICKPEA, SPINACH, BALSAMIC

DAFFY \$21

SOY POACHED DUCK BREAST ON ASIAN SLAW WITH WASABI DRESSING

THAI CHICKEN CURRY (GF) \$25

CHICKEN THIGHS STEWED IN CREAMY RED THAI COCONUT SAUCE,
STEAMED RICE

CHICKEN PITA WRAP \$16

FILLED WITH FRESH GARDEN SALAD, TASTY CHEESE AND GARLIC AIOLI

SALAD WRAP (VE) \$15

A MIX OF CRISP GARDEN SALAD, ASIAN SLAW, YUZU DRESSING

HAM CHEESE AND TOMATO TOASTIE \$10

CARAMEL SIN \$16

CHOCOLATE CAKE FILLED WITH DECADENT CARAMEL, TOPPED WITH
CHOCOLATE DOLLOPS AND WHIPPED CREAM CHEESE SERVED WITH FRESH
FRUIT

TRIO OF SORBET (VE, GF) \$12

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