



dapl

modern
australian

small plates

- Salmon & blue swimmer crab rillette, falwasser (gf) | 17
- Crispy pork belly bites, fermented bush chili mayo, golden sesame | 18
- Seared scallops, roasted fennel & sea parsley butter (gf) | 21
- Stracciatella, cucumber, dill, native chili crunch (gf, v) | 16
- Baby octopus, chorizo xo, pickled shallots, fresh herbs (df) | 19
- Chargrilled broccolini, almond & bush tomato romesco (gf, vgn) | 16
- White anchovies, pickled karkalla & kiss peppers (gf, df) | 15
- Mushroom arancini, wild garlic emulsion, thyme oil (v) | 18
- Grilled Rye Sourdough for the table | 4pp

large plates

- Half Roast Chicken, lemon myrtle, smoked paprika and roasted garlic jus (gf, df) | 36
- Bush-spiced lamb rump, native bush spice and mint chimichurri (gf, df) | 32
- Pappardelle, local mixed mushroom ragu and grana padano (V) | 30
- Roasted eggplant, garlic & ginger dressing and finger lime (vgn) | 28
- Kurabuta berkshire pork cutlet, bush tomato relish (gf, df) | 35
- Braised beef short ribs, allspice & davidson plum (df) | 38
- Market fish, roast heirloom tomato, wakame beurre blanc (gf) | MP

steaks

All served with confit tomatoes and your choice of sauce (GF)(DFO)
Red Wine Jus / Seeded Mustard Jus / Peppercorn Jus

- Portoro 300g Beef Sirloin | 46
- Southern Prime 250g Beef Rib-Eye | 42
- Five Founders 200g Beef Eye Fillet | 48

sides

- Shoestring fries, smoked paprika salt | 10
- Rocket & shaved parmesan, fig balsamic | 10
- Kumara fries, cajun salt | 10
- Baby Gem lettuce, pickled grapes, anchovy & parmesan dressing (gf) | 12

sweets

- Selection of Australian cheese, lavosh, condiments (gfo) | 22
- Sticky toffee date pudding, malt beer glaze and vanilla ice cream | 16
- Apple tarte tatin, local apples, native berries compote and mascarpone | 16
- Cinnamon gum crème brûlée, macadamia shortbread | 16

Please inform our staff of any dietary requirements, allergies, or intolerances you may have.

gf (gluten free), o (option available), df (dairy free) vgn (vegan), v (vegetarian)

The Dapl Story

A celebration of connection and flavor, dapl draws inspiration from Australia's native landscape.

Designed for sharing, our modern Australian menu blends creativity with locally sourced ingredients, inviting guests to taste, explore, and connect.

Refined yet welcoming, dapl captures the warmth, style, and spirit of contemporary Australian dining, proudly local and refreshingly modern.