



dapl

modern
australian

entrées

Heirloom beetroot tartare, Davidson plum gel, macadamia, baby herbs, charcoal salt (GF,VGN)

Burrata, in season tomatoes, strawberry gum, pickled shallots, grilled bread (GFO)

Seared sea scallops, bush tomato cream, pickled cucumber, finger lime, pink peppercorn (GF)

Twice cooked pork belly, maple mustard glaze, burnt pear, radicchio (GF,DF)

Dapl signature baby octopus, chorizo xo, fennel, fresh herbs (DF)

Cold smoked yellow fin tuna, pickled karkalla, buttermilk, kiss peppers, herb oil (GF)

mains

Roasted pumpkin & fermented chilli, tahini coconut cream, pickled shallot, native thyme, dill oil (GF, VGN)

Market fish, wakame beurre blanc, edamame, cannellini beans, sea herbs (GF)

Lemon thyme chicken breast, cavolo nero, king brown mushroom, bush tomato jus (GF, DFO)

Dashi braised beef short rib, daikon, chard, Davidson plum puree (DF)

Bush spiced lamb rump, almond romesco, eggplant caviar, river mint chimichurri (GF,DFO)

Pappardelle forest mushroom ragù, local seasonal mushroom, parmesan cream, aged pecorino, thyme oil

steaks

Available as a \$14 supplement.

Portoro 300g Beef Sirloin

Southern Prime 250g Beef Rib-Eye

Pure prime 200g Beef Eye Fillet

All served with confit tomatoes, roast garlic and choice of sauce (GF, DFO)

Red Wine Jus | Seeded Mustard Jus | Peppercorn Jus

sides

Honey-roasted Dutch carrots, lemon labneh, macadamia, curry leaf (GF) 11

Rocket salad, shaved parmesan, fig balsamic, cashews (GF) 11

Twice cooked potatoes, herb & garlic salt, aioli 11

Charred broccolini, tahini verde, preserved lemon, dukkah crunch (GF, VGN) 11

Baby gem salad, pickled grapes, anchovy dressing (GF) 11

sweets

Sticky toffee date pudding, malt beer glaze, vanilla ice cream

Apple tarte tatin, native berry compote, mascarpone

Cinnamon gum crème brûlée, macadamia shortbread

Selection of Australian cheeses, lavosh, condiments (GFO)