

dbar
& restaurant

Breakfast Menu

HEALTHY ACAI BOWL	\$12
Acai, granola topped W mixed berries & honey	
BACON AND EGGS	\$13
Choice of your eggs, crispy bacon, grilled tomato & sourdough	
HASH N GUAC	\$16
Poached eggs, spinach, on hash browns with smash avocado, feta cheese & hollandaise sauce	
BELT ON CHARCOAL BUN	\$15
Bacon, Egg, lettuce, tomato W charcoal sesame seed bun & tomato sauce	
DBAR SUPERIOR	\$25
Poached egg, Grilled chorizo, avocado, spinach, cheery tomato, mushroom & crush feta	
SMOKED SALMON DELIGHT	\$18
Avocado, cucumber, cream cheese, on organic white sourdough comes with rocket, parmesan & pesto dressing	
EGGS BENNY	\$18
Ham, spinach, poached eggs, hollandaise sauce on sourdough	
CHEESY OMELETTE	\$15
Three eggs omelette with mushroom, cheese, baby spinach on sourdough bread	
BIG BREAKY	\$23
Eggs, bacon, chorizo, grilled cherry, sautéed mushrooms, baby spinach, baked beans on organic white sourdough	

PANCAKES WITH BERRIES	\$14
Served with berry compote, maple syrup & vanilla ice cream	
HAM CHEESE TOMATO TOASTED	\$8
SEASONAL FRUITS SALAD	\$8
Served with yoghurt	
TWO EGGS ON TOAST	\$9
TWO TOAST & JAM, (wholemeal, multigrain & white)	\$5

EXTRAS

Avocado	\$4
Hash browns	\$4
Sautéed mushroom	\$4
Grilled tomato	\$3
Sautéed Spinach	\$4
Smoke Salmon	\$6
Grilled chorizo	\$5
Bacon	\$4

Dinner Menu

SNACKS

CRUSTY GARLIC BREAD	\$7
CHICKEN THIGH W Minty coriander chutney	\$12
GARLIC PRAWNS W bread Home made sourdough, loaded with herbs & garlic butter	\$13
HOME MADE DUMPLING (CHICKEN / BUFF) Meat mince mixed with Asian herbs & mild spicy tomato chutney	\$14
PRAWNS ON CROSTINI Grilled bread, basil pesto, cherry tomato, Parmesan flakes & balsamic drizzle	\$14
DBAR SKEWERS Chicken thigh, prawn, buffalo, tomato chutney, bush spices Japanese mayo & hot tomato chutney.	\$22

MAIN

GRILLED PRAWNS SALAD Grilled pawns, cherry, spinach, broccoli, red radish, bell pepper walnut & house dressing	\$22
AVOCADO ON ICEBURGE SALAD Avocado, Iceburge lettuce, walnut, Parmesan, Grilled cherry & pesto dressing ADD PRAWNS \$5 ADD CHICKEN \$4	\$18
DBAR DOUBLE PATTIES BURGER House made beef patties, lettuce, tomato, bacon, onions, eggs Cheese & chipotle bbq sauce & fries.	\$20

PANKO CRUMB CHICKEN BURGER **\$17**

Freshly crumb chicken breast, lettuce, tomato, Cheese & bush spices Japanese mayo on charcoal bun & fries.

PANKO CRUMB CHICKEN BREAST **\$23**

Parmesan & herb crumb chicken breast, house salad, Creamy Mushroom sauce

STIR-FRY NOODLE (CHICKEN / BEEF / VEG.) **\$22**

Cabbage flakes, bell pepper, onions, beans sprouts & Asian sauce

KING PRAWNS LINGUINE **\$26**

Tiger prawns, grilled cherry, Rocket, Parmesan flakes & creamy garlic sauce

NEPALESE CURRY (CHICKEN/GOAT) **\$21**

Roti bread, rice & poppadum

GRILLED

CHAR GRILLED LAMB RUMP **\$33**

GRILLED BARRAMUNDI **\$34**

300g RUMP STEAK **\$33**

300g CAPE GRIM SCOTCH FILLETS **\$39**

400g CAPE GRIM T-BONE **\$38**

(Note: - All grilled item comes with house salad & Choice of your sauce: Creamy mushroom sauce, Red wine jus, béarnaise sauce, Gravy)

KIDS

\$11

Creamy pasta

Cheesy Beef burger

Nuggets and chips

Fish and chips

Ham & Double cheese toasty

SIDE

\$6

Steamed Broccoli

Mash potato

Potato wedges W sour cream & sweet sauce

House salad

Bowl of Fries

DESSERT

Ask our friendly staff

Drinks Menu

BEERS, CIDERS

CORONA	\$8
CARLTON DRY	\$7
PURE BLONDE	\$7
150 LASHES PALE ALE	\$8
MATSOS GINGER BEER	\$9
XXX GOLD	\$6
GREAT NORTHERN 3.5	\$6
CASCADE LIGHT	\$6
SOMERSBY APPLE	\$8
SOMERSBY PEAR	\$8

WHITE WINES

OYSTER BAY S.B	\$9 (40)'
SHAW & SHITH S.B	\$10 (55)'
JACOBS CREEK S.B	\$6 (25)'
SQUEALING PIG CHARD.	\$10 (55)'
YELLOW TAIL CHARD.	\$6 (25)'
PITCHFORD MOSCATO	\$7 (35)'
JIM BARRY ROSE	\$9 (45)'

SPARKLING WINES

OYSTER BAY BRUT \$11 (50)'

PROSECCO (HOUSE) \$6 (30)'

RED WINES

SQUELLING PIG PINOT N. \$12 (55)'

PEPPERJACK SHIRAZ \$12 (55)'

JIM BARRY CAB.SAV \$10 (50)'

WYNNS BANKER CAB.SAV \$11 (50)'

WHISKEY, BOURBON, SCOTCH

CANADIAN CLUB BLENDED WHISKEY \$9

J/WALKER RED SCOTCH WHISKEY \$9

J/WALKER BLACK SCOTCH WHISKEY \$9

JACK DANIELS WHISKEY \$10

CHIVAS REGAL 12Y WHISKEY \$11

JIM BEAM BOURBON	\$9
WILD TURKEY BOURBON	\$10

RUM & HER FRIENDS

BUNDABERG UP	\$9
CAPTAIN MORGAN	\$10
KRAKEN SPICED RUM	\$12
BACARDI WHITE RUM	\$9

GIN, VODKA & TEQUILA

GORDON'S LONDON DRY GIN	\$8
BOMBAY SAPPHIRE GIN	\$10
SMIRNOFF VODKA	\$9
GREY GOOSE VODKA	\$12

LIQUORS

APPEROL	\$8
BAILEYS IRISH CREAM	\$8
MIDORI MELON LIQUER	\$8
KHALUA COFFEE LIQUEUR	\$8
CONTREAU ORANGE L.	\$10

BLUE CARACAO	\$10
STRAWBERRY LIQUEUR	\$10
CRÈME DE METHE	\$10
BLACK SAMBUCA	\$10

COCKTAIL CLASSIC'S

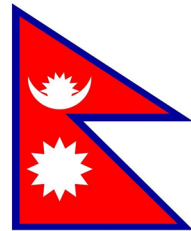
MOJITO	\$18
COSMOPOLITAN	\$18
PINA COLADA	\$15.95
APEROL SPIRITZ	\$15.95
MARGARITA	\$18
EXPRESSO MARTINI	\$18

COFFEE

SML	\$4
MED	\$4.5
LRG	\$5

JUICE \$3.5

BOTTLE WATER \$4



Menu

MOMO – VEG/CHICKEN/BUFF

\$12/12/14

Nepalese style dumpling, house made tomato achar.

CHOWMEIN – VEG/CHICKEN/BUFF

\$12/14/16

Stir fry noodles with mixed vegetables.

CHICKEN CHILLY

\$17

Onion, Bell Pepper, Spring Onion & house made chilly sauce.

CHIPS/PANEER CHILLY

\$14

Choice of chips or paneer, onion, bell pepper, spring onion & house made chilly sauce.

GOAT/CHICKEN CURRY – \$22/20

Nepalese style curry with aromatic spices.

VEGETARIAN CURRY \$18

Sides Rice \$5 Roti \$5