



DOVE & OLIVE
SURRY HILLS
Est. 2003



PLEASE
ORDER
& PAY
THE B



2015 PUB AWARDS
★ PUB OF THE YEAR
★ PUBLICAN OF THE YEAR-DAN RYAN



DOVEANDOLIVE



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SNACKS

CALAMARI FRITTI \$10

crisp chilli calamari fritti with habanero picante remoulade

CHEESE STICKS \$10

fried monterey jack cheese sticks with pale ale infused marinara sauce and parmesan dust

BUFFALO HOT KICKIN WINGS \$10

... GLUTEN FREE

buffalo hot chicken wings with american style blue vein cheese dip

SWEET POTATO WEDGES \$10

... GLUTEN FREE ON REQUEST

sweet potato wedges with sweet chilli and spiced sour cream

CHEESY SWEET POTATO WEDGES \$12

sweet potato wedges smothered with melted jack cheese, chilli pickles and chives

SPICY SHOESTRING FRIES \$7

... GLUTEN FREE

spicy shoestring fries with cayenne salt and kolsch ketchup

BACON, CHEESE AND LOBSTER CROQUETTES \$10

served with chilli mayonnaise



MAINS

SOUTHERN STYLE JAMBALAYA WITH SALSA PICANTE \$18

a traditional louisiana creole rice dish of sausage, chicken, shrimp and pancetta cooked in a vegetable broth with cilantro and cajun spices

NACHOS GRANDE \$16

... GLUTEN FREE | VEGETARIAN ON REQUEST

pilsner infused beef chilli con carne, 6 bean mix and jalepenos smothered with melted monteray jack cheese, guacamole, spiced sour cream and black bean pico de gallo salsa

CHICKEN SCHNITZEL \$15

golden fried freshly breaded succulent chicken breast with grated aged parmesan, slaw, fries, lemon, american mustard and creole sauce

THE MIGHTY CHICKEN PARMIGIANA \$20

golden fried freshly breaded juicy jumbo chicken breast topped with double smoked ham, grilled eggplant, smoky buffalo mozzarella and grated aged parmesan, slaw, fries, lemon, american mustard and creole sauce

AMERICAN IPA LIGHTLY BATTERED BARRAMUNDI AND CHIPS \$15

with housemade spicy lime tartare, shoestring fries, lemon and organic mesculan leaves

D&O'S SIGNATURE PORTER INFUSED BEEF BRISKET AND LEEK PIE \$19

with creamy mash potatoes, roasted roma tomato and garlic mushroom sauce

SEARED ATLANTIC SALMON FILLET \$25

... GLUTEN FREE

with black truffle risotto, cherry tomatoes and lemon

VEGETARIAN & VEGAN MAINS

SMOKED TOMATO RISOTTO \$16

... GLUTEN FREE | VEGETARIAN

with peas, zucchini, baby spinach, pinenuts and aged parmesan

MIX CREOLE VEGETABLE AND VEGAN CHEESE STACK \$18

... GLUTEN FREE | VEGAN

with sweet potato puree, cherry tomato, pecan and cilantro sauce

★ ON THE SIDE ALL \$6

- SLAW
- ALMOND BUTTER GREEN BEANS
- TRUFFLE MASH
- FRIES
- ORGANIC MIXED LEAVES

GRILL

... GLUTEN FREE ON REQUEST (NO GRAVY OR SAUCE)

BLACK ANGUS RUMP & HORSERADISH \$15

certified 150 day grain australian black angus with shoestring fries, organic green leaves, horseradish cream and gravy

BLUE VEIN CHEESE & ASPARAGUS RUMP \$18

certified 150 day grain australian black angus with shoestring fries, organic green leaves, american blue vein cheese sauce and asparagus spears

COLA RIBS & DELMONICO RUMP \$25

sweet baby rays bbq and cola pork riblets, chimichurri, black angus rump steak with american mustard, gravy and chilli shoestring fries

SWEET BABY RAYS BBQ & COLA PORK RIBS GALORE \$22

... GLUTEN FREE

sweet baby rays bbq sauce and cola marinade pork ribs served with slaw, chilli fries, seeded mustard and chimichurri

★ UPGRADE

- MASH & GREEN BEANS (RUMP ONLY) \$4
- SWEET POTATO WEDGES \$4

SALAD

THE BIG COBB SALAD \$18

... GLUTEN FREE

rows of grilled chicken tenderloins, prosciutto, boiled egg, avocado, organic romaine lettuce, baby beetroot, vine ripened cherry tomatoes, sweet corn, gorgonzola blue vein cheese and ranch dressing

TRADITIONAL CAESAR SALAD \$14

... GLUTEN FREE ON REQUEST

organic baby cos, crispy bacon, hard boiled egg, croutons, anchovies and creamy Caesar dressing

... add grilled chicken tenderloin \$3

CALAMARI FRITTI SALAD \$16

crisp fried calamari, pea shoots, rocket, treviso, papaya, teardrop tomatoes, cashews, lime, dill and soy emulsion

QUINOA SALAD \$15

... GLUTEN FREE | VEGAN ON REQUEST

quinoa, heirloom baby tomatoes, baby beetroot, pinenuts, fetta, artichoke, roasted sweet potato, corella pear, organic spinach, american mustard and roasted garlic vinaigrette

... add grilled chicken tenderloin \$3



BETWEEN BREAD

D&O SIGNATURE BURGER \$15

house made beef pattie, red ale onion jam, double americano cheese, maple bacon, spiced aioli and kolsch ketchup served with shoestring fries, green tomatillos relish and chilli pickles

MAKE IT A DOUBLE DECKER \$20

double pattie + double maple bacon + double americano cheese

LOUISIANA PULLED PORK PO'BOY IN 10" RYE

BAGUETTE WITH SUNFLOWER SEEDS \$15

pulled pork, fresh pickled slaw, roma tomatoes, spiced aioli, cornichons and rocket on rye baguette with sunflower seeds, served with chilli salt fries

CUBANO PRESSED SANDWICH \$15

double smoked ham, chipotle pulled pork, pickles, mustard, swiss cheese, mayo in soft bread roll with shoestring fries

GRILLED AMERICAN CHEESE STEAKWICH

IN BOULE RYE ROLL \$15

grilled american cheese, chargrilled minute sirloin steak, red ale onion jam, jamon serrano, rocket, smoky bell pepper relish and spiced aioli, served with shoestring fries

PIZZA ALL \$16

HOUSEMADE DOUGH - MADE DAILY

... GLUTEN FREE PIZZA BASE ON REQUEST ADD \$3 ...

SUMMER ALE CAPRESE

... VEGETARIAN

buffalo mozzarella, summer ale tomato passata, vine ripened cherry tomatoes, fresh basil and basil pesto

ROASTED BUTTERNUT SQUASH & JAMON SERRANO

... VEGETARIAN ON REQUEST

squash puree, caramelised onion, smoky buffalo mozzarella, roasted peppers, fetta cheese, jamon serrano, rocket and balsamic

MEAT FEAST - SIGNATURE

pulled pork, cabanossi, american style pork sausage, salami, buffalo mozzarella and peppers on sweet baby rays bbq base with chilli pickles

WILD MUSHROOM

... VEGETARIAN

wild mushrooms, caramelised onions, goats curd, basil, lemon zest, mozzarella and enoki mushroom

DESSERT

CHEESE BOARD \$15

blue vein gorgonzola dolce, triple cream brie, manchego, seasonal fruits, lavosh crackers and fruit paste

SALTED CHURROS \$14

served with nutella, double cream and powdered sugar



\$9.90 THRILLS

— AVAILABLE ALL DAY —

MONDAY | ALL \$9.90

... GET ... SCHNITFACED

ITALIAN

napolitana, grilled eggplant and smoky buffalo mozzarella

...

CARRIBEAN CHILLI BOMB

WARNING: HOT!

caribbean red scotch bonnet jerky hot sauce, pineapple and cheese

...

AMERICANO

candy bacon and jack cheese

...

FIERY LATINO

tender cactus, pilsner infused con carne, jalapenos and cheese

TUESDAY | ALL \$9.90

PO' BOY

SOURDOUGH BAGUETTE & FRIES

LOBSTER

horseradish mayo, housemade slaw, lobster tail and chives

PULLED PORK

pickled slaw, tomatoes, smoky pulled pork, aioli and rocket

FRIED CAJUN PRAWN

american mustard aioli, housemade slaw, fried shrimp and rocket

PERI PERI CHICKEN

red pepper sauce, peri peri chicken, spiced lemon mayo and slaw

WEDNESDAY
\$9.90

STEAK DAY

— WITH FRIES & SALAD —

steak delmonico with your choice of sauce

THE FOUR SAUCES

- d&o aussie ale infused honey mustard sauce
- hot chilli sauce
- anchovy and herb butter

THURSDAY | ALL \$9.90

★ BURGERS ★

IN BRIOCHE BUN WITH FRIES

D&O SIGNATURE BURGER

housemade beef pattie with red ale onion jam, double americano cheese, maple bacon, spiced aioli and kolsch ketchup

CHICKEN

breaded and fried chicken with fontina cheese, pineapple, mango relish and habanero hot sauce

CHIPOTLE ROSEMARY & LAMB

chipotle rosemary and lamb sausage with american mustard, minted yoplait, green tomato relish and salami

CAROLINA PULLED PORK

smoky pulled pork with pickled slaw, spiced aioli and apple butter

SATURDAY | \$12.50

PARMY DAY

MIGHTY CHICKEN PARMIGIANA

golden fried freshly breaded juicy jumbo chicken breast, topped with double smoked ham, grilled eggplant, smoky buffalo mozzarella and grated aged parmesan served with slaw, fries, lemon, american mustard and creole sauce

SUNDAY | \$15

• SUNDAY ROAST •

sunday roast with seasonal glazed vegetables and all the trimmings. please see the blackboard for this sunday's roast.