

Fixin's

RUSTIC CUT CHIPS v
with chicken salt & smoked garlic
mayonnaise \$7

SWEET POTATO WEDGES
v sour cream & sweet chilli \$10

**SPICY BUTTERMILK
CHICKEN WINGS** GF
Tommy Gun sauce & blue cheese
dip \$12

**PAPRIKA SPICED
CALAMARI** GF
with Parmesan & hummus \$10

**HICKORY SMOKED
BEEF BRISKET MAC
'N' CHEESE BALLS**
smoked chilli dipping sauce \$10

THE DOVE'S NACHOS
GF (v ON REQUEST)
Wagyu beef chilli con-carne,
torched cheesy mix, spiced corn
flat breads, avocado salsa, sour
cream, jalapeno chips, chilli &
tomato jam, coriander & crispy
onions \$16

Salads

DOVE CAESAR (v, GF ON
REQUEST)
baby cos leaves, shaved cauliflower,
pancetta, croutons, red onion &
Pecorino, tossed through a garlic
yoghurt dressing with chervil, basil
& soft poached egg \$15
add chicken \$3

**CONFIT SALMON
NICOISE SALAD** (v ON
REQUEST)
green & yellow beans, new
potatoes, olives, heirloom
tomatoes, lettuce, boiled egg & a
lemon vinaigrette \$15

On The Side...

ORGANIC MESCULAN LEAVES
\$6
**STEAMED SEASONAL
VEGETABLES** \$7
HOUSE MADE SLAW \$6
CREAMY MASH POTATO \$5

Dessert

**CHOCOLATE & PEANUT
BUTTER FONDANT**
with Tasmanian pure cream \$8

From The Grill

RUMP STEAK GF
200g certified 150-day grain fed Aussie Black Angus Rump with chips, mixed leaves & your
choice of red wine gravy, peppercorn, mushroom or blue cheese sauce \$16
TRY WITH: DARK ALE

250G RIVERINE SIRLOIN GF
250g riverine sirloin marble score of 2, served with cauliflower puree, crumbed artichoke &
red wine jus \$29
TRY WITH: PORTER

STICKY BEEF SHORT RIB
spiced coffee rub, potato puree & spring slaw \$22
TRY WITH: AMBER ALE

Dove's Classics

CHICKEN SCHNITZEL 300G
Parmesan crumbed chicken breast with
slaw, chips & red wine gravy, peppercorn or
mushroom sauce \$15
TRY WITH: IPA

CHICKEN PARMA 300G
grilled with double smoked ham, basil napoli
sauce, our 3-cheese mix with slaw & chips \$19
TRY WITH: PILSNER

**CHICKEN, LEEK &
MUSHROOM PIE** roasted chicken,
braised leek & mushrooms in a rich
creamy jus served with chips \$12.50
TRY WITH: GOLDEN ALE

BEER BATTERED FISH & CHIPS
battered barramundi & chips, chunky tartar &
organic leaves \$16
TRY WITH: PALE ALE

**CHICKEN, SHRIMP & CHORIZO
JAMBALAYA** with roasted capsicum &
Cajun spices \$18
TRY WITH: SUMMER ALE

CRISPY-SKIN ATLANTIC SALMON
GF served medium rare, on thyme potato hash
with purple olives, heirloom cherry tomatoes,
roasted garlic & basil \$28
TRY WITH: PALE ALE

MUSHROOM RISOTTO GF, v
wild mushroom, soft herbs & goats cheese
risotto with black truffle oil, walnut
pangrattato & Parmesan \$16
add chicken \$3
TRY WITH: HEFEWEIZEN

BRAISED BEEF & VEGGIE PIE
stout gravy, creamy mash & mushy peas \$15
TRY WITH: STOUT

Burgers

On a milk bun with chips

**HICKORY SMOKED PULLED
BEEF BRISKET BURGER**
12 hour slow cooked beef with slaw,
cheddar, American mustard, aioli &
pickles \$16
TRY WITH: PALE ALE

**JALAPENO PEPPER
JACK BURGER**
Black Angus beef patty, melted pepper
jack cheese, jalapenos, dill pickles,
bacon, avocado salsa & chipotle aioli \$16
no jalapenos on request
TRY WITH: PILSNER

**SOUTHERN SPICED
FRIED CHICKEN BURGER**
cheese, chipotle mayo, avocado salsa,
lettuce, tomato salsa & corn chips \$16
TRY WITH: IPA

**BUTTERMILK FRIED
SHRIMP BURGER**
spicy Louisiana remoulade, fresh tomato,
lettuce & a drizzle of hot sauce \$16
TRY WITH: CIDER/SOUR

**SOUTHERN FRIED
HALLOUMI BURGER** v
cheese, chipotle mayo, avocado salsa,
lettuce, tomato salsa & corn chips \$16
TRY WITH: LAGER

UPGRADES

Turn your chips & salad to mash & veg or
wedges, add \$4

Kitchen open 11am-10pm. Please order & pay at the bar

Daily Deals!

\$10.90

ALL DAY!

MONDAY \$10.90

Chicken Parmy with chips & leaves

Rump Steak with chips & leaves

TUESDAY \$10.90

Chicken Schnitzel with chips & leaves

WEDNESDAY \$10.90

Jalapeno Burger with chips

Chicken Burger with chips

THURSDAY \$10.90

Rump Steak with chips & leaves

SUNDAY \$19

Roast with trimmings

\$12.50 Classics

MON-SAT

11AM-3PM

Chicken Schnitzel

Rump Steak

Jalapeno Burger

Fish & Chips

Chicken & Leek Pie

Halloumi Burger

*Childrens Menu Available
upon request (10 & under)*

See blackboard for chef's specials

Wine List

WHITE

MR. MICK PINOT GRIGIO
2016, Clare Valley, SA \$10 | \$42

ROCKY GULLY RIESLING
2015, Frankland Estate, WA
\$9 | \$36

MARKVIEW SAUVIGNON
BLANC 2015, Multi-Regional
NSW \$7 | \$29

UPSIDE DOWN SAUVIGNON
BLANC 2015, Marlborough,
NZ \$9 | \$36

FROG ROCK SEMILLON
SAUVIGNON BLANC 2015,
Mudgee, NSW \$7.5 | \$30

BRIAR RIDGE EARLY
HARVEST SEMILLON 2015,
Hunter Valley, NSW \$9.5 | \$45

VINE & SEA CHARDONNAY
2015, South Eastern Australia
Regional \$7.5 | \$30

YELLAND & PAPPS
VERMENTINO 2015, South
Barossa Valley, SA \$50/bottle

RED

KAPUKA PINOT NOIR 2013,
Marlborough NZ \$9.5 | \$40

UPSIDE DOWN MERLOT
2014, Hawke's Bay, NZ
\$9 | \$36

MARKVIEW CABERNET
MERLOT 2015, Multi-
Regional, NSW \$7 | \$29

MUTE VINTNERS 'ROUND
2' CABERNET SAUVIGNON
2014, Barossa Valley, SA
\$9.5 | \$40

O'CUIRC SHIRAZ 2014,
Margaret River, WA
\$9.5 | \$40

PARTISAN 'TRENCHCOAT'
GRENACHE/SHIRAZ/
MATARO 2014, Barossa
Valley, SA \$10 | \$45

KRINKLEWOOD 'WILD
RED' SHIRAZ/VIOGNIER/
MERLOT 2015, Hunter
Valley, NSW \$46/bottle

SPARKLING

MARKVIEW BRUT CUEVE
NV Multi-Regional NSW \$7 |
\$29

VILLA SANDI PROSECCO
Venetto, ITALY, NV \$9.5 | \$39

VEUVE CLICQUOT BRUT
Champagne, France \$135/
bottle

ROSE

CUEVE BOUCHARD AINE
ROSE France, \$9 | \$36

OTHER DRINKS FOR THE TABLE

SOFT DRINKS \$3.50

S. PELLEGRINO \$5

XXXX (500ML) \$5

26 TAP BEERS & CIDER
AVAILABLE