PLEASE ORDER AT THE BAR KITCHEN OPEN TUE-SUN 12PM-3PM & 4PM-9PM



		and the second second	1.1
	SOUTHERN FRIED SQUID (GF) WITH A POT OF SRIRACHA MAYO	\$18	
	THE DOVE'S NACHOS (GF, V ON REQUEST) WAGYU BEEF CHILLI CON-CARNE, TORCHED 3-CHEESE MIX, CORN CHIPS, AVOCADO SALSA, SOUR CREAM, JALAPENOS, TOMATO RELISH & CRISPY ONIONS UPGRADE CORN CHIPS TO CHILI FRIES - \$3	\$26	
	SPICY AMERICAN-STYLE BAKED	\$18	1
A ST A	CHICKEN WINGS (GF) WITH A POT OF BLUE CHEESE SAUCE		
CIT NOT NOT	DUCK SPRING ROLLS 3 PER SERVE - WITH TAMARIND ORANGE SOY SAUCE	\$18	E () A
	BOWL OF FRIES (GF, V, VEGAN ON REQUEST) WITH CHICKEN SALT & A POT OF AIOLI	\$12	
1	THICK CUT CHIPS (GF, V, VEGAN ON REQUEST) WITH CHICKEN SALT & A POT OF AIOLI	\$12.5	F
	POTATO SCALLOPS (V, VEGAN ON REQUEST) 3 PER SERVE - WITH A POT OF SRIRACHA MAYO	\$11	s A
and a state of the	SWEET POTATO WEDGES (GF, V, VEGAN ON REQUEST) WITH SOUR CREAM & SWEET CHILI SAUCE	\$14.5	() H
	VEGAN FRIED CAULIFLOWER PIECES (GF, VEGAN) ROLLED IN SPICES AND SERVED WITH A POT OF SRIRACHA	\$14	F
	SPICY BATTERED CAULIFLOWER	\$15	1
COLUMN TO DESCRIPTION OF THE PROPERTY OF THE P	PIECES (GF, V) ROLLED IN A SPICY CAJUN BUTTERMILK BATTER AND SERVED WITH A POT OF SRIRACHA		
-	MAC AND CHEESE BALLS (V) 6 PER SERVE - WITH A POT OF BLACK GARLIC MAYO	\$14	THE



ALL BURGERS ARE SERVED ON A MILK **BUN WITH A SIDE OF FRIES**

DOVE BEEF BURGER DRY-AGED BEEF PATTY, BACON & ONION JAM, AMERICAN CHEESE, LETTUCE, TOMATO, BLUE CHEESE AIOLI & TOMATO RELISH	\$25
CLASSIC CHEESEBURGER DRY-AGED BEEF PATTY, PICKLES, AMERICAN CHEESE, AMERICAN MUSTARD & TOMATO KETCHUP	\$22
FRIED CHICKEN BURGER BUTTERMILK FRIED CHICKEN COATED IN A MAPLE CHILI GLAZE, BACON, PICKLES, SLAW & BLUE CHEESE AIOLI	\$25
GRILLED CHICKEN BURGER MARINATED CHICKEN BREAST FILLET, GRILLED PINEAPPLE, BACON, AMERICAN CHEESE, LETTUCE, TÓMATO & BLACK GARLIC MAYO	\$25
FRIED HALLOUMI BURGER (V) SOUTHERN FRIED HALLOUMI, HASH BROWN, SMASHED AVOCADO, LETTUCE, TOMATO, TOMATO RELISH, CORIANDER MAYO, & CHIPOTLE MAYO	\$25
VEGGIE BURGER (V, VEGAN WITHOUT BUN) PLANT-BASED 'BEEF' PATTY, SMASHED AVOCADO, PICKLES, LETTUCE, TOMATO, RED ONION, TOMATO RELISH & SOY BASED MAYO	\$25

MUSHROOM SAUCE - GF PEPPERCORN SAUCE – GF RED WINE GRAVY - DF & GF

FRIES TO MASH + \$4 FRIES TO SWEET POTATO WEDGES +\$4 SLAW/LEAVES TO STEAMED VEGGIES + \$4 Allergies or Dietary Requirements? Our kitchen handles a range of ingredients, including allergens. While care is taken to avoid cross-contact, we cannot guarantee an allergen-free environment." Please note: we use a single fryer for all menu items.

Dove Classics

CHICKEN SCHNITZEL

\$26

\$29.5

\$28

\$27

\$29.5

\$26

PANKO-CRUMBED 300G CHICKEN BREAST SERVED WITH SLAW, FRIES & YOUR CHOICE OF RED WINE GRAVY, PEPPERCORN OR MUSHROOM SAUCE

CHICKEN PARMY

PANKO-CRUMBED 300G CHICKEN BREAST GRILLED WITH DOUBLE-SMOKED HAM, 3-CHEESE MIX & NAPOLETANA SAUCE. SERVED WITH SLAW & FRIES

VEGAN SCHNITZEL (VEGAN) PLANT-BASED CRUMBED 'CHICKEN FILLET' SERVED WITH SLAW, FRIES & RED WINE GRAVY

BEER-BATTERED FISH & CHIPS BEER-BATTERED FLATHEAD. SERVED WITH THICK CUT CHIPS. MESCLUN LEAVES SALAD & TARTARE SAUCE

RUMP STEAK (GF) 200G 150-DAY GRAIN-FED AUSSIE BLACK ANGUS SERVED WITH POTATO MASH, GREEN BEANS & MAITRE'D BUTTER AND YOUR CHOICE OF RED WINE GRAVY. PEPPERCORN OR MUSHROOM SAUCE

SMOKED CHILLI MAPLE PORK RIBS (GF) \$32 FULL RACK OF PORK RIBS SERVED WITH COLESLAW & FRIES

LAMB RAGU (DF ON REQUEST) **RIGATONI IN A SPICY LAMB RAGU**

SPAGHETTI BOLOGNESE (DF ON REQUEST) \$25 BEEF BOLOGNESE - JUST LIKE NONNA MAKES IT

GNOCCHI POMODORO (V, VEGAN ON \$24 **REQUEST**) POTATO GNOCCHI IN A SPICY CREAMY POMODORO SAUCE

CHANGE ANY PASTA TO GLUTEN FREE PENNE +\$4

PLEASE ORDER AT THE BAR KITCHEN OPEN TUE-SUN 12PM-3PM & 4PM-9PM



CAESAR SALAD COS LETTUCE, BOILED EGG, BACON BITS, CROUTONS, PARMESAN & CAESAR DRESSING

CAULIFLOWER SALAD (GF, VEGAN) FRIED CAULIFLOWER, SPICED ROASTED CHICKPEAS, SUN-DRIED TOMATOES, ROCKET, CRISPY ONION & LEMON TAHINI DRESSING

HALLOUMI SALAD (GF, V) GRILLED HALLOUMI, ROMA TOMATOES, CUCUMBER, KALAMATA OLIVES, RED ONION, MESCLUN LEAVES & HONEY MUSTARD DRESSING

ADD CHICKEN, BACON OR HALLOUMI \$6

Weekend Roast \$29.90 AVAILABLE ALL WEEKEND

YOUR CHOICE OF:

- BEEF (GF & DF ON REQUEST)
- LAMB (GF & DF ON REQUEST)
- VEGGIE (GF & DF ON REQUEST)
- * VEGAN ON REQUEST (VEGGIE WITHOUT THE YORKY)

SERVED WITH GRAVY, YORKSHIRE PUDDING, SEASONAL ROASTED VEGGIES & PEAS

CHILDREN'S MENU AVAILABLE UPON REQUEST

Pies

\$23

\$23

\$25

SERVED WITH GRAVY & MUSHY PEAS & YOUR CHOICE OF MASH OR CHIPS

OVE & OLIVA

\$25

\$25

BRAISED BEEF & STOUT PIE BRAISED ROOT VEGETABLES & 12-HOUR SLOW ROASTED & SMOKED BEEF BRISKET IN A RED WINE GRAVY

CHICKEN & LEEK PIE CHICKEN THIGH PIECES & LEEK IN A BECHAMEL SAUCE

On The Side

GARLIC BREAD	\$8
MESCLUN LEAVES SALAD	\$7
STEAMED SEASONAL VEGETABLES	\$1
HOUSE-MADE SLAW	\$7
CREAMY POTATO MASH	\$8
	-

Dessert

MANGO & PASSIONFRUIT BAKED CHEESECAKE	\$14
SERVED WITH VANILLA ICE CREAM	
STICKY DATE PUDDING SERVED WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM	\$14

Dove deals & other food discounts not available on public holidays

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Weekday Lunch Specials \$16.50

SPAGHETTI BOLOGNESE (DF ON REQUEST)

GNOCCHI POMODORO (V, VEGAN ON REQUEST) CHANGE ANY PASTA TO GLUTEN FREE PENNE +\$4

Weekday Lunch Specials \$20

TUESDAY-FRIDAY 12PM-3PM BRAISED BEEF & STOUT PIE (W/ MASH OR CHIPS) CHICKEN & LEEK PIE (W/ MASH OR CHIPS) CLASSIC CHEESEBURGER

CAULIFLOWER SALAD (GF, VEGAN) ADD CHICKEN OR HALLOUMI +\$6

LAMB RAGU (DF ON REQUEST) CHANGE PASTA TO GLUTEN FREE PENNE +\$4

Saturday Burger & Brew \$29.90

SATURDAY12PM-3PM

ANY BURGER & HOUSE BEER *SWAP BEER FOR HOUSE WINE OR SOFT DRINK