

TAPAS

PATATAS BRAVAS (V, GF) rustic Spanish style potatoes, spicy tomato sauce – 9.00

SMOKY CHORIZO (GF) red wine, tomato & chili salsa – 11.00

ARANCINI (V) fontina cheese, aioli – 10.00

MOROCCAN CHICKEN SKEWERS (GF) mushrooms, capsicum & onions – 11.50

FRIED PRAWNS (GF) cayenne pepper, Spanish onions, roast capsicums – 14.00

SPICY BEEF MEATBALLS (GF) spiced napoli sauce – 11.00

QUINOA CUPS (V, GF) beans, feta cheese, kale, lemon dressing – 8.00

GARLIC BREAD (V) herb and garlic butter – 9.00

BRUSCHETTA (V) vine tomatoes, feta, basil, garlic – 11.50

PRAWN GYOZA black vinegar – 12.50

SALT AND PEPPER CALAMARI asian salad – 13.50

STEAK SELECTION (GF) - 28.00

EYE FILLET - 200g

PORTERHOUSE - 250g

SCOTCH FILLET – 250g

RIB EYE - 400g

Served with your choice of sauce – garlic butter, green peppercorn, mushroom, red wine

Sides

Green Beans - 4.00

Garden Salad - 4.00

Mashed Potato - 5.00

Steamed Vegetables – 5.50

Truffle Chips - 7.50

V – Vegetarian · GF – Gluten Free



MAINS

CARBONARA LINGUINI bacon, onion, garlic, Grana Padano, egg yolk – 18.90

STUFFED CHICKEN BREAST (GF) green beans, cherry tomato and garlic butter – 24.90

BRAISED PORK BELLY braised in red wine & Chinese five spice, cous cous – 20.00

CHEF'S FAMOUS BUTTER CHICKEN steamed basmati rice and roti bread – 22.00

DEE CASA CHICKEN SCHNITZEL truffle fries and house salad – 23.90

ROAST PUMPKIN RISOTTO (V, GF) Arborio rice, garlic, truffle oil topped with Grana Padano – 19.90

LAMB RUMP (GF) roasted vegetables, pomegranate and jus – 27.00

CLASSIC CAESAR SALAD cos lettuce, boiled egg, croutons, bacon lardon, anchovy, parmesan cheese and Caesar dressing – 15.90

with chicken - 18.90

ROAST VEGETABLE PENNE PASTA (V) in a Napoli sauce – 16.00

NASI GORENG (GF) prawns, onions, capsicum, spring onion, special sauce, fried egg – 20.00

PAN SEARED ATLANTIC SALMON (GF) creamy mashed potato and peperonata – 27.90

PIZZA (9' thin crust)

CHEESEY GARLIC (V) mozzarella, garlic, parsley – 13.00

BBQ MEAT LOVERS bacon, ham, chorizo, olive, cheese, BBQ Sauce – 16.00

ROAST VEGETABLES (V) roasted vegetables, feta cheese, Napoli sauce – 13.00

MARGARITA (V) rich Napoli sauce, oregano and mozzarella cheese – 12.00

SMOKED CHICKEN pulled smoked chicken, capsicum, cheese, BBQ sauce – 14.00

V - Vegetarian · GF - Gluten Free



KIDS SELECTION (12 and under) - 10.00

PIZZA (Choice of Chicken, BBQ Meat Lovers or Vegetarian)

CHICKEN STRIPS (With Chips OR Vegetables)

BEEF BURGER (With Chips OR Vegetables)

MAC & CHEESE

FISH FINGERS (With Chips OR Vegetables)

DESSERT

HOUSE MADE BAKED CHEESE CAKE with crème Chantilly and Berry coulis – 14.00

CHEFS SPECIAL STICKY DATE PUDDING with butter scotch sauce and vanilla ice-cream - 18.00

HOUSE MADE TIRAMISU with coffee mascarpone – 16.00

DEE CASA CHEESE BOARD Cheddar, Brie, Vintage and blue cheese with quince paste, grapes and assorted nuts – 19.00