

entrees

trio of bruschetta	12.5
1. diced tomato with spanish onion, topped with crumbled goat's cheese, extra virgin olive oil & balsamic vinegar glaze	
2. grilled mushroom duxelles & tapenade with shaved parmesan	
3. smoked salmon with baby capers and lemon	
thai beef salad	15
medium rare Angus beef marinated in thai spices with tomatoes, green papaya, bean sprouts, cucumber, chilli & coriander tossed through fresh lettuce leaves	
honey & thyme roasted quail	16
served on witlof with walnuts, blue cheese & french dressing	
salt & pepper calamari	14
with chilli plum sauce & salad	
goat cheese & vegetable open lasagne	14
baby beetroot, lightly curried butternut pumpkin and swiss brown mushrooms garnished with goats cheese and beurre noisette	
oyster shooters (2)	7.5
with fresh tomato juice, vodka, tabasco & worchestershire sauce	
fresh oysters (9)	18
natural or kilpatrick or mornay or combination (3 each)	

mains (please see the chef's selections for weekly specials)

char grilled steaks

all served with a salad garnish & your choice of
garlic mashed potatoes **or** freshly cut chips
with your choice of sauce:
wine merchant / béarnaise / cognac & green peppercorns

kobe wagyu beef marble score 5 - 6 rump steak (300g) 30

certified angus beef



petite fillet (200 grams) 26

scotch fillet (300 grams) 28

perfect match: *ingoldby cabernet sauvignon*

add surf and turf to any steak above 11

add western australian lobster medallion & scallops
with fresh hollandaise, desiree potatoes, roasted
vegetables and garlic to any steak above

add ½ rack roasted prime pork ribs to any steak above 17

basted in DYRSL's own special BBQ sauce

roasted prime pork ribs 26 ½ rack

basted in DYRSL's own special bbq sauce, served with
freshly cut chips & salad

perfect match: *long flat shiraz*

wagyu beef burger (250g) 25

with onion jam, swiss cheese, tomato relish, lettuce,
tomato, fresh beetroot, pickles & aioli served with
freshly cut chips

mains (please see the chef's selections for weekly specials)	
beef & guinness pie tender beef, onions and guinness pie served with garlic mash potatoes	21
grain fed tandoori chicken thigh with a rich butter sauce, mango chutney, yoghurt mint dressing, rice pilaf & pappadams	26
gippsland rack of lamb crusted with dijon mustard, parmesan & mozzarella cheese mixed fresh herbs, lemon zest, garlic & focaccia crumbs served with creamed potato bake & ratatouille	27
golden beer battered flathead fillets served with freshly cut chips, salad & tartare sauce <i>perfect match: coopers pale ale</i>	22.5
whole crispy snapper prepared thai style with a green papaya salad and a homemade sweet chilli sauce and steamed rice – a perfect serve for one	30
sides	
fresh garden salad	5.5
greek salad	7.5
freshly cut chips	5.5
potato wedges with sour cream & sweet chilli sauce	8.5
steamed seasonal vegetables	5.5
garlic bread	4.8
sour dough slices	2.8

from the pizza oven

spicy portuguese chicken mozzarella, fresh tomato sauce, red capsicum & marinated chicken fillet in piri piri sauce with sliced potatoes	19.5
3 cheese and rocket (white pizza) mozzarella, parmesan and goat's cheese with garlic and fresh basil, topped with rocket and oven dried tomatoes, tossed with extra virgin olive oil and lemon juice	19.5
seafood mozzarella, tomato & assorted seafood with fresh garlic	19.5
smoked salmon fresh tasmanian smoked salmon, mozzarella, avocado, sour cream, red onion, fresh herbs & lemon wedges	19.5
supreme mushroom, ham, cabanossi, pepperoni, green capsicum, olives, bacon and pineapple	19.5
mexican mozzarella, chorizo, chilli con carne, sour cream, sweet chilli, avocado, & fresh tomato sauce	19.5
mama marinated lamb fillet, goat's cheese, mozzarella, sweet potato, red onion & rosemary	19.5

*your pizza will be made fresh and cooked to order
so please allow us 20 minutes minimum to prepare*

desserts

rhubarb crème brûlée served with chantilly cream	8	
warm chocolate lava cake served with pure double cream	8	
warm waffle original recipe from belgium with cream, ice cream & maple syrup	7.5	
lemon curd tart served with your choice of cream or ice cream	6	
pavlova served with your choice of cream or ice cream	6	
assorted cakes (please ask your waiter or see dessert cabinet) served with your choice of cream or ice cream (extra scoop ice cream)	-	1.5
bring your own birthday cake cut and served with cream or ice cream	2.5 pp	
coffee café latte, flat white, cappuccino, long black, short black, macchiato	2.9	3.6
tea english breakfast, earl grey, peppermint & chamomile	2.7	3.2

sparkling

	glass	bottle
henkell trocken 200ml piccolo (germany)	-	7.8
moet & chandon 200ml piccolo (epernay france)	-	36
tyrrell's premium brut (hunter valley)	4	16.5
yellowglen pinot chardonnay	-	36
piper heidsieck (reimes france)		99

whites

	glass	bottle
peter lehmann semillon (barossa valley)	5.6	25.5
brokenwood semillon(hunter valley)	-	38
mcwilliam's select series riesling (s e australia)	4	16.5
pike's riesling (clare valley)	-	39.5
mariner sauvignon blanc (marlborough nz)	6.1	29
moore's creek chardonnay (hunter valley)	5	23
margaret river dreaming chardonnay (margaret river)	6	27
tatachilla keystone chardonnay (mclaren vale)	-	30
heggies chardonnay (eden valley)	-	41
cold stream hills chardonnay (yarra valley)	-	48
tyrrell's glenbawn estate classic dry white (hunter valley)	3.9	15.5
kissing bridge semillon sauvignon blanc (s e australia)	5.1	19.9
vasse felix classic dry white (margaret river)	-	37.5
cockfighter's ghost verdelho (hunter valley)	6.5	29
bimbadgen botrytis semillon 375ml (hunter valley)		29.5

reds	glass	bottle
jacob's creek shiraz rose (multi-regional)	4.6	19.5
destinations pinot noir (yarra valley)	6	27
ninth island pinot noir (tamar valley tas)	-	37
vintage hills merlot (hunter valley)	5.8	25
margaret river dreaming cabernet sauvignon (margaret river)	6	27
ingoldby cabernet sauvignon (mclaren vale)	7	31.5
d'arenberg high trellis cabernet sauvignon (mclaren vale)	-	34.5
leaconfield cabernet sauvignon (coonawarra)	-	49
long flat shiraz (s e australia)	4.5	19.5
alkoomi shiraz viognier (frankland river)		31
wynns of coonawarra shiraz (coonwarra)		30.5
knappstein shiraz (clare valley)		39.5
vasse felix shiraz (margaret river)		49.5
tyrrell's glenbawn shiraz cabernet sauvignon (hunter valley)	4	15.8
penfolds koonunga hill shiraz cabernet (barossa valley)	6	27
joey's nose cabernet shiraz (margaret river)	5.8	25
fortifieds & cognac	glass	
penfolds club port	4.5	
tyrrells special aged port	5.5	
galway pipe port	9	
hennessy xo cognac	15	



cocktails - \$10 each

cosmopolitan - a tasty concoction of vodka & grand marnier mixed with fresh lime & cranberry juice shaken then strained into a chilled martini glass

red flame – our own signature cocktail with pear william liqueur, peach schnapps, midori melon liqueur & cranberry juice shaken over ice

midnight rendezvous - this french connection is sweet & passionate with paraiso lycee liqueur, chambord, pineapple juice & fresh mint leaves shaken over ice

liquid ecstasy - the name says it all, midori melon liqueur, white rum & blue curacao shaken with fresh lemon & pineapple juice

cabana sunset – white rum shaken with frangelico & cointreau then charged with a hint of fresh lime and orange juices

summerberry caprioska – summer berries smashed with lime and a hint of sugar then shaken with a large measure of smirnoff 21 vodka, served straight up or on the rocks

fruit tingle - enjoy the fresh taste of blue curacao liqueur built over ice with vodka & then finished off with lemonade & a raspberry float

toblerone - a delicious creamy blend of frangelico, kahlua & baileys with fresh cream, shaken rigorously & poured into a chocolate & honey coated glass

french 21 – a twist on the classic french 75 champagne cocktail, this fruity and sparkling number features smirnoff 21 with a dash of lemon and a touch of raspberry

long island iced tea - caribbean cool, this is a great mix of cuervo tequila, vodka, gin, bacardi rum & grand marnier, finished with lemon juice & topped with coke

mojito - refreshing and smooth with fresh mint & limes crushed with bacardi rum then shaken vigorously & topped off with club soda

43rd sin – indulge your passion for sin with this tropical mix of licor 43, lycee liqueur, triple sec, splashes of cranberry and pineapple juice and the addition of aromatic passionfruit

stiletto martini – citrus vodka shaken with cranberry, fresh lime, orange liqueur & aromatic passionfruit served classically in a martini style



bottled beer

local

boags premium light	3.6
carlton cold,	4.2
pure blond, boags classic blonde, white stag	4.6
carlton natural blonde, tooheys extra dry	4.6

premium

coopers pale ale, crown lager, james boags,	5.4
james squire amber ale, james squire golden ale	5.4
blue tongue lager	6.2

imported

heineken, stella, corona, becks, guinness	6.6
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bottled rtd's

westcoast cooler	4.5
strongbow dry	4.7
smirnoff ice red	8
bundaberg rum & cola	8
jim beam & cola	8
jack daniels & cola	8.9
smirnoff ice black	8.9