

FLATBREADS

	MEMBERS \$	VISITORS \$
DIPS PLATE (V)	14	16
Trio of House Made Dips Served With Garlic Flatbread		
GARLIC FLATBREAD (V)	7	8.5
Garlic Butter		
CHEESE AND GARLIC FLATBREAD (V)	8	9.5
Garlic Butter and Cheese		

BRUSCHETTA

CHERRY TOMATO BRUSCHETTA (V) (VO)	12	14
Cherry Tomato, Spanish Onion, Basil and Bocconcini		
ROAST PUMPKIN BRUSCHETTA (V) (VO)	12	14
Roast Pumpkin, Caramelised Onion, Dukkah and Feta		

9" PIZZAS

MARGHERITA (V)	13	14
Fresh Tomato and Basil, Bocconcini, Napoli Sauce		
COOP	13	15
BBQ Chicken, Red Capsicum, Red Onion		
LUCIFER	13	15
Spicy Pepperoni, Jalapeños		
3 LITTLE PIGS	13	15
Bacon, Parma Ham, Leg Ham, Mushrooms		
TROPICS	13	15
Ham and Pineapple		

WRAPS

PUMPKIN WRAP (V)	14	16
Roast Pumpkin, Caramelised Onion, Feta and Baby Spinach		
BLT WRAP	14	16
Bacon, Lettuce, Tomato and Mayo		
GRILLED CHICKEN	14	16
Grilled Chicken, Tomato, Lettuce and Mayo		
SMOKED SALMON	15	17
Smoked Salmon, Tomato, Lettuce and Mayo		

SALADS

	MEMBERS \$	VISITORS \$
CLASSIC CAESAR SALAD SERVED IN A TORTILLA BASKET	16	18
WITH CHICKEN	21	24
WITH LOCAL PRAWNS	23	26
WITH SMOKED SALMON	23	26
THAI BEEF SALAD (GF)	22	24
Beef, Cashews, Coriander, Asian Greens, Glass Noodles, Chilli and Soy Dressing		
SHREDDED CHICKEN SALAD (GF)	23	26
Local Mango, Asian Greens, Spring Onion, Coriander and a Lime and Chilli Dressing		
SZECHUAN SQUID SALAD (GF)	23	26
Szechuan Pepper and Sea Salt Local Squid with a Green Paw Paw and Herb Salad		
BANANA PRAWN SALAD (GF)	23	26
Local Banana Prawns, Macadamia Nuts, Avocado and Herb Salad with a Mango, Lime and Chilli Dressing		
GRILLED HALOUMI SALAD (GF) (V) (VO)	23	26
Swiss Brown Mushrooms, Grilled Haloumi, Sumac Slow Roasted Tomatoes, Rocket, Basil Pesto Dressing		

BURGERS AVAILABLE FROM 12 - 3PM. ALL SERVED WITH CHIPS

BARRAMUNDI BURGER	15	18.5
Grilled or Battered Local Barra with Tartare and Salad		
BEEF BURGER	15	18.5
Beef Burger with House Made Tomato Chutney, Cheese and Salad		
GRILLED CHICKEN BURGER	15	18.5
Grilled Chicken with Piri Piri Sauce, Guacamole and Salad		
HIPPY LOVE BURGER (V) (VO)	15	18.5
Housemade Herb and Chickpea Falafel Pattie with Hummus and Salad		

SIDES

ONION RINGS	8	9
STEAMED VEGETABLES	8	9
FAT CHIPS WITH AIOLI	8	9
WEDGES WITH SOUR CREAM AND CHILLI SAUCE	9	11

STEAKS

Certified Organic, Grass Fed Free Range Black Angus Beef

	MEMBERS \$	VISITORS \$
RUMP 350GM	28	30
PORTERHOUSE 300GM	29	32.5
SCOTCH 300GM	33	36
ADD CREAMY GARLIC PRAWNS	6	7.5
ADD A SAUCE:	1	2
Gravy, Mushroom, Diane, Pepper, Red Wine Jus		

MAINS

BANGERS AND MASH	19	21
With Gravy, Mash and Peas. See Specials Board for Today's Banger		
BEEF CHEEK	27	29
Slow Braised In Red Wine Jus with Mash & Peas		
FUSION HOKKIEN NOODLES	24	26
Grilled Chicken Breast served in a Porcini Mushroom Broth, with Asian Greens and Hokkien Noodles		
QUINOA MUSHROOM MEDLEY (GF) (V) (VO)	22	25
Quinoa with Swiss Brown, Shitake, Enoki, Oyster and Button Mushrooms, Sunflower Seeds, Leek, Baby Spinach topped with Parmesan		

SCHNITZEL

CHICKEN SCHNITZEL	22	24
CLASSIC PARMIGIANA	2	3
(Napoli & Cheese)		
CLASSIC PARMIGIANA & HAM	2.5	3.5
(Napoli, Cheese & Ham)		

KIDS MENU

SPAGHETTI BOLOGNESE	8	9
SPAGHETTI NAPOLI (V)	8	9
CRUMBED CHICKEN AND CHIPS	9	10
FISH AND CHIPS	10	12
MINUTE STEAK AND CHIPS (GF)	13	15

SEAFOOD

All Seafood is Australian Unless Indicated

	MEMBERS \$	VISITORS \$
BUCKET OF PRAWNS (GF)	26	29
1/2 Kg of Whole Spencer Gulf Prawns		
SA OYSTERS, COFFIN BAY		
NATURAL (GF)	MEMBERS \$	VISITORS \$
1/2 Doz	13	15
Doz	25	29
KILPATRICK (GF)		
1/2 Doz	16	18
Doz	29	33
HERB CRUMBED WITH WASABI AIOLI		
1/2 Doz	16	18
Doz	29	33
SZECHUAN SQUID (GF)	22	24
Szechuan Pepper and Sea Salt Local Squid with Chips		
CRUMBED CALAMARI	22	24
Crumbed Local Calamari with Chips		
GARLIC PRAWNS (GF)	26	29
Local Banana Prawns in a Creamy Garlic Sauce with Jasmine Rice		
FISH AND CHIPS	26	29
Tempura Battered Local Fish with Chips		
"SINGAPORE STYLE" CRAB (IMP)	26	29
Chilli Soft Shell Mud Crab, Wok Tossed in a Chilli Sauce with Rice and Asian Greens		
FISH TACOS	29	31
Marinated Local Barramundi, Mango Salsa, Coriander, Soft Tortillas		
BARRAMUNDI BAKED IN A BAG (GF)	29	31
Wild Caught Local Barramundi, Ginger Kaffir Lime Butter with Rice and Asian Greens		
GRILLED LOCAL FISH OF THE DAY	MP	MP
See Specials Board		
AUSTRALIAN SEAFOOD BASKET	32	35
Tempura Battered Local Fish, Sea Salt and Szechuan Pepper Squid, Panko Crumbed Prawns and Chips		

FOLLOW US



REVIEW US



Please note that menu items may contain traces of nut, egg, soy, heat & other allergens. Due to the nature of restaurant meal preparation & possible cross-contamination, DTBC is unable to guarantee the absence of certain ingredients in its menu items. All seafood is Australian unless specified.

(GF) GLUTEN FREE

(GF) GLUTEN FREE OPTION

(V) VEGETARIAN

(VV) VEGAN

(VO) VEGAN OPTION

(IMP) IMPORTED