

# Bistro dalby

RESTAURANT & BAR

## Starters

Garlic Bread - \$7 (V)

Toasted Herb Focaccia with sundried tomato butter - \$9 (V,DFA)

Soup of the Day with toasted focaccia - \$13 (V,GFA,DFA)

Eggplant parmesan stack with haloumi and Napoli sauce - \$16 (V)

Salmon Gravlax with citrus and Dill served with beetroot relish, crème fraiche and parmesan wafer - \$17 (DFA)

Beef Poke Bowl - Beef, Brown Rice, char pineapple, avocado, Asian salad and dressing (Entrée - \$18 / Main Size - \$27) (DF)

Seared Sea Scallops on pea puree and almond crumb - \$18

Roasted Quail wrapped in pandan leaf with bok choy - \$24 (GF,DF)

## Mains

Chick pea and lentil curry with steamed basmati rice and pappadum - \$22 (VE,GF,DF)

Prawn Rissoni with garlic, chilli olives, preserved lemon, cherry tomatoes, rocket and crumbled feta - \$25

Pan fried Barramundi with dill, black lentils, roasted fennel and tomato jam - \$29 (DF)

Macadamia Honey crushed Salmon, with steamed greens and potato puree - \$31 (GF)

Spicy Honey Lime Chicken with salsa verde, quinoa and avocado salad - \$33

Veal Scallopini with tomato, olives and mushroom served on crushed chat potatoes and baby spinach - \$38 (GF)

200g Beef fillet with chorizo & potato hash, green beans and red wine jus - \$44 (GF, DF)

## Sides

Panache Vegetable - \$8.50 (V,GF,DFA)

Cucumber Salad - \$9 (V,GF,DF)

Bowl of chips with garlic aioli - \$9.50 (V)

Sugar snap, snow pea, broccolini and green bean almondine - \$9 (V, GF, DF)

Roasted beetroot salad with citrus, avocado and hazelnut with cherry wine dressing - \$11 (V, GF, DF)

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## Favourites

Caesar Salad - \$18

W/Cajun Chicken - \$22

W/Prawns - \$26

Southern Style chicken burger with slaw, chipotle mayo and diamond cut chips - \$19

Cherry tomato, basil pesto, bocconcini, mozzarella cheese and rocket pizza - \$23 (V, GFA,DFA)

Prawn and Chorizo Pizza w/ olives and caramelised onion Napoli sauce, mozzarella cheese - \$26 (GFA,DFA)

Battered Flathead with diamond cut chips, salad and tartare sauce - \$25

## Desserts

Trio of Gelato ( Ask the Staff for selections) - \$10 (DFA,GFA)

Basque Cheesecake with blood orange and passionfruit sauce - \$13.50

Deep Dish Choc chip cookie with salted caramel sauce and crème fraiche - \$14

Affagato with vanilla bean ice cream, shot of espresso & your choice of Baileys, Frangelico, Tia Maria or Kahula - \$15

Hunter Belle Cheese plate with quince paste, pear jam, dried nuts and lavosh - \$25

## Drinks of the Month

Sydney Brewery Pale Ale \$5

Sydney Brewery Apple Cider \$6

Tyrells Hunter Valley Chardonnay \$9 Gl

Tyrells Hunter Valley Shiraz \$9 Gl

V- Vegetarian    Ve – Vegan    GF – Gluten Free

GFA – Gluten Free Available

DF – Dairy Free    DFA – Dairy Free Available

