

STARTERS | TO SHARE

Garlic Bread V	
Traditional	\$ 10
Topped with cheese	\$ 11
Topped with cheese and bacon	\$ 12
Bowl of Fries V	
with Sauce & Aioli	\$ 12
Wedges Beer Battered V	\$ 14
with Sweet Chilli sauce & sour cream	
Crumbed Mozzarella Sticks	\$ 14
served with house made	
Cranberry dipping sauce	
New Orleans Smokehouse Calamari	\$ 18
fried and tossed in our secret seasonings	
from the deep south -Served with a side salad	
Crispy Fried Triple Jointed Chicken Wings (6) LG	\$ 18
Tossed in your choice of sauce - BBQ,	
Buffalo hot sauce or Korean gochujang	
Wild Mushroom Truffle & Parmesan Arancini	\$ 18
Crispy golden crumbed risotto balls (3)	
with confit garlic aioli topped	
with parmesan cheese	
Korean Pork Belly Bites LG	\$ 18
Slow cooked pork bites in a	
caramel & lime reduction	
Served with a gochujang dipping sauce	
Chilli and Coconut Panko Prawns	\$ 20
Served with a nam jim dipping sauce	

SALADS

Garden Salad with Feta V LG	\$ 14
Mixed leaves, cherry tomatoes, cucumber,	
onion, capsicum with a balsamic dressing	
Thai Beef	\$ 29
Marinated Riverina Angus Rump Beef strips,	
mixed greens, onion, capsicum, cucumber,	
cherry tomatoes, tossed in our hand made	
nam jim dressing with crispy noodles	
& crushed peanuts	
Prawn & Mango Salad LG	\$ 29
Marinated Prawns on fresh greens,	
cherry tomatoes, onion, capsicum,	
cucumber topped with a Bowen Mango salsa	
A Taste of Africa	\$ 29
Moroccan style cous cous, tossed with mixed leaves,	
cherry tomatoes, onion, crispy chickpeas	
with South African style marinated chicken	

KIDS UNDER 12 Includes a slushy

Chicken Nuggets and Chips	ALL
Tempura Fish Bites and chips	\$ 15
Dagwood Dog with Chips	
Napoli Fettuccine and Parmesan	

SIDES

Steamed vegetables	\$10
in garlic butter	
Fries	\$8
Mash	\$8
Garden salad	\$8
with house dressing	

SAUCES

Tomato BBQ	N/C
Garlic Aioli	
Mushroom Diane	\$3 LG
Green Peppercorn Gravy	

Gluten Free Pasta available on request

V Vegetarian

LG Low Gluten

10% surcharge on public holidays

Allergy Advice: Although all precautions are taken with dietary concerns, please be aware that our kitchen handles nuts, seafood, sesame seeds, wheat flour and dairy products.

BURGERS with Chips

Classic Beef Burger and Chips	\$24
Beef Pattie, caramelised onion, pickles, cheese, mixed leaves,	
tomato & BBQ sauce served on a toasted burger bun	
Spicy Portuguese Chicken Burger	\$26
Portuguese marinated chicken, bacon, peri peri sauce, pickled onion,	
mixed leaves, cheese and garlic aioli	
The Famous Dingo Burger and Chips	\$30
Double beef Pattie, egg, pineapple, beetroot, green leaves, tomato,	
fried onion, bacon, cheese, siracha may on a toasted bun and	
topped with deep fried onion rings	
Grilled Halloumi Burger	\$24
With green leaves, caramelised onion, tomato,	
portobello mushroom, garlic aioli on a toasted burger bun	
Dingo Beach Steak Sanga	\$27
150g Rib Fillet with green leaves, tomato, beetroot, caramelised	
onion, cheese, BBQ aioli on a toasted burger bun	

MAINS See Board for Weekly specials

12hr Slow Coked Pork Belly LG	\$28
Tossed in a chilli caramel glaze topped with pickled vegetables	
served on a smooth, sweet & spicy curry sauce	
Traditional Fish & Chips	\$30 Full
Spanish Mackerel fillets in a crispy light batter with tartare sauce,	\$24 Half
lemon, crunchy chips and garden salad	
New Orleans Smokehouse Calamari	\$28
with Chips and Garden Salad -Tender calamari tossed in our	
secret seasoning from the deep south	
Creamy Garlic Prawns LG	\$30 Full
Served on a bed of jasmine rice with steamed	\$24 Half
Asian Bok choy and a papadum	
Fettuccine with Garlic Marinated Prawns	\$32
Cherry tomato, rose white wine sauce and wilted spinach	
Old Favourite Chicken Snitty	\$28
Golden crumbed chicken schnitzel wit chips and garden salad	
Dingo Beach Chicken Parmi	\$30
with Napoli Sauce, shaved ham and topped with melted	
mozzarella served with chips and garden salad	
The Hangover Parmi	\$32
Chicken Schnitzel with Napoli Sauce, shaved ham, pepperoni,	
bacon mozzarella cheese topped with BBQ sauce and onion rings	
served with chips and garden salad	

GRILL choice of 2 sides & one sauce

350g Riverina Black Angus Grain Fed Rump	\$38
250g Wagyu Rump with a marble score of 6/7	\$45
300g Riverina Black Angus Grain Fed Rib Fillet	\$45
Barkers Creek Pork Chop	\$35
Toppers	
Creamy Garlic Prawn	\$10
Fried New Orleans style calamari	\$10

PIZZAS

gluten free bases available \$ 8

Garlic Margherita	Confit garlic, oregano and mozzarella cheese	\$22
	Napoli, fresh tomato, mozzarella cheese,	\$24
	baby bocconcini and herbs	
Queenslander Italian	Napoli, ham, pineapple and mozzarella cheese	\$26
	Napoli, pork sausage, mushroom, pepperoni, bacon,	\$26
	topped with mozzarella cheese	
Vegetarian	Napoli, Mushroom, capsicum, tomato, onion, olives,	\$26
	marinated artichoke with mozzarella cheese	
	and topped with feta	
Meat Lovers	Napoli, salami, bacon, pepperoni, pork sausage,	\$28
	ham, topped with mozzarella cheese and	
	drizzled with hickory smoked BBQ sauce	
Ring of Fire	Spicy Nduja, chilli prawn, cherry tomato,	\$28
	chilli flakes, wilted spinach with	
	mozzarella and bocconcini cheese	
Fishermans	Garlic & herb marinated prawns, tender calamari,	\$30
	petite cut Spanish mackerel and lightly topped	
	with mozzarella cheese	