

DIPLOMAT

Bar & Grill

DIRECTORY



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We acknowledge the Ngunnawal and Ngambri people, the Traditional Owners of the land on which our hotel sits. We recognise and pay our respects to Elders past, present and emerging.

Please note, a 15% surcharge applies on public holidays.

 @diplomatbarandgrill

DINNER MENU

SMALL PLATES

Grilled sourdough, herbs, garlic butter ^(V, GFA)	13
Potato & leek soup, sourdough ^(VG, GFA)	16
Smoked salmon, crème fraîche, chilli ciabatta crisps	21
Pumpkin & ricotta ravioli, brown sage butter, crispy sage, shaved parmigiano reggiano ^(V)	21
Sautéed garlic & chilli prawns, spanish chorizo, ciabatta ^(GFA, DFA)	22
Baked brie, apple salad, ciabatta ^(GFA)	24
Cauliflower bites, fresh chilli, lemon, sriracha aioli ^(V, VGA)	16

SALADS

Beetroot and goat cheese salad, wild rocket, avocado, pecans, grape fruit, spanish onion, balsamic reduction ^(GF, VGA) Add prawns \$9 Add smoked salmon \$7 Add beef \$9	25
Crisp harvest bowl, kale, chickpeas, brussel sprouts, ginger & lemon dressing, dried cranberries, radishes, pepitas ^(GF, VG) Add prawns \$9 Add smoked salmon \$7 Add beef \$9	22

SIDES

Shoestring fries, aioli, tomato sauce ^(GFA, DFA, VGA)	8	12
Thick cut chips, aioli, tomato sauce ^(DFA, VGA)	8	12
Char-grilled asparagus, olive oil, lemon zest, toasted almonds ^(GF, VG)	13	
Parisian mashed potato ^(GF)	10	
Garden salad, lettuce, cucumber, tomato, onion, house made dressing ^(GF, VG)	12	
Roasted chat potatoes, confit garlic, rosemary ^(GF, VG)	12	
Char-grilled broccolini, extra virgin olive oil, aged parmesan, toasted pepitas ^(GF, V, VGA)	13	

V = Vegetarian

VG = Vegan

GF = Gluten Free

DF = Dairy Free

DINNER MENU

SIGNATURE MAINS

Prawn scampi spaghetti, white wine, chilli, garlic, cherry tomatoes, basil ^(VA, VGA)	28
Slow cooked beef cheeks, truffle-infused potato mash, glazed heirloom carrots, red wine sauce ^(GF)	33
Porcini and wild mushroom risotto, truffle oil, pecorino ^(V, GF, VGA)	26
Slow roasted pork shoulder, Asian spices, skordalia, sautéed kale ^(GF, DFA)	35
Pan-fried barramundi, celeriac purée, char-grilled broccolini, lemon-caper beurre blanc ^(GF,DFA)	38
Sri Lankan chicken curry, pickled cucumber and onion, steamed rice, naan ^(GF,DF)	31
Slow braised lamb shank, red wine and tomato confit, mashed potato, dutch carrots ^(GF, DFA)	34

FROM THE GRILL

Herb, chilli and garlic marinated lamb cutlets, garden salad, charred pita, tzatziki ^(GFA)	42
Halloumi burger, avocado, lettuce, tomato relish, garlic aioli, shoestring fries ^(V, VGA, GFA)	32
250g Grain fed sirloin steak, roasted chat potatoes, char-grilled asparagus, cowboy butter ^(GF, DFA)	44
400g T-Bone, roasted chat potatoes, char-grilled asparagus, cowboy butter ^(GF, DFA)	52
250g Grain fed scotch fillet MB4+, roasted chat potatoes, char-grilled asparagus, cowboy butter ^(GF,DFA)	56
Diplomat burger, 200g beef patty, bacon, lettuce, tomato, swiss cheese, spanish onion, black truffle mustard, black garlic aioli, shoestring fries ^(GFA)	33
Camembert and semi dried tomato stuffed chicken supreme, creamy mashed potato, char-grilled broccolini ^(GF)	34
Chef tasting board, 250g rump steak, lamb cutlets, stuffed chicken supreme, sautéed chorizo and prawns, chips, garden salad ^(GF)	109

SAUCES 4ea.

Mushroom Sauce | Peppercorn Sauce | Gravy | Béarnaise |

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WINES

SPARKLING

NV	Até Sparkling Brut	Multi Region, AUS		10	45
NV	Dal Zotto Prosecco	King Valley, VIC		12	52
NV	Tattinger Champagne	Champagne, FRA			99
NV	Louis Roederer Champagne	Champagne, FRA			99

WHITE

2023	Até Pinot Grigio	Multi Region, AUS	10	45
2022	Christobel's Moscato	Barossa, SA	11	48
2023	Crowded House Sauvignon Blanc	Marlborough, NZ	13	55
2021	First Creek Semillon	Hunter Valley, NSW	12	49
2023	Nick O'Leary Chardonnay	Canberra District, NSW	15	65
2024	Clonakilla Riesling	Canberra District, NSW	15	65
2023	Shaw & Smith Sauvignon Blanc	Adelaide Hills, SA		69
2022	Frogmore Riesling	Coal River Valley, TAS		59
2020	Louis Jadot Chablis	Beaune, FRA		89
2023	Clonakilla Sauvignon Blanc Semillon	Canberra District, NSW		65
2022	Shaw & Smith M3 Chardonnay	Adelaide Hills, SA		89
2020	Long Rail Gully Pinot Grigio Blend	Canberra District, NSW		52

ROSE

2023	Maison Saint AIX Rose	Provence, FRA	14	59
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RED

2022	Até Shiraz	Multi Region, AUS	10	45
2023	Long Rail Gully Merlot	Canberra District, NSW	14	59
2021	Alkoomi 'Collection' Cabernet Sauvignon	Frankland River, WA	15	69
2023	Lark Hill Pinot Noir	Canberra District, NSW	13	58
2022	P.A.R Malbec by Nick Spencer	Hilltops, NSW	14	62
2023	Clonakilla O'Riada Shiraz	Canberra District, NSW	18	81
2018	Henschke 'Keyneton' Shiraz Blend	Barossa, SA		99
2022	Giant Steps Pinot Noir	Yarra Valley, VIC		85
2022	Two Hands Gnarly Dudes Shiraz	Barossa, SA		65
2020	Yalumba The Cigar Cabernet Sauvignon	Coonawarra, SA		72
2021	Head Red Estate Grenache	Barossa, SA		63
2021	Lark Hill Sangiovese	Canberra District, NSW		62

COCKTAILS

Espresso Martini 23

Greygoose vodka, Kahlua, espresso, simple syrup

Elderflower Spritz 20

Tanqueray gin, prosecco, elderflower liqueur, soda water

Boulevardier 21

Maker's Mark bourbon, campari, sweet vermouth

Pineapple Paloma 20

Espolon blanco tequila, pineapple juice, grapefruit juice

Spiked Hot Chocolate 19

Kraken rum, Kahlua, hot chocolate

Mexican Monk 22

Espolon blanco tequila, yellow chartreuse, lime juice, jalapeno

Azul Sol 21

Espolon blanco tequila, mango juice, blue curacao, lime juice, lemon squash

Gin Diplomacy 20

Tanqueray gin, Limoncello, lemon juice

Cosmopolitan 20

Greygoose vodka, Cointreau, cranberry juice, simple syrup, lime juice

MOCKTAILS

Salt Lake Sunrise 12

Cranberry juice, orange juice, lemon juice, simple syrup, lemonade

Blush Rush 12

Grapefruit juice, raspberry cordial, tonic water, soda water, lime juice

BEERS

LOCALS

Bentspoke Barley Griffin	4.2%	12
Bentspoke Crankshaft	5.8%	13
Capital Brewing Coast Ale	4.3%	12
Capital Brewing XPA	5.0%	13
Capital Brewing Dark Lager	4.2%	13
Capital Brewing Good Drop Low Carb Lager	3.5%	12
Capital Brewing Ginger Beer	3.5%	12
Capital Brewing Hazy Pale Ale	4.5%	12
Capital Brewing alc-less	0.0%	9

OTHERS

James Boags Light	2.5%	9
Little Creatures Pale Ale	5.2%	11
Great Northern Supercrisp	3.5%	10
Asahi Super Dry	5.0%	10
Corona	4.5%	10
Hahn Super Dry GF	4.2%	11
Guinness Draft Stout	4.2%	13
Carlton Dry	4.5%	10
Stone & Wood Pacific Ale	4.4%	12
Balter XPA	5.0%	12

CIDER

The Apple Thief Pink Lady Cider	5%	12
The Hills Pear Cider	5%	12

SPIRITS

VODKA

Absolut	10
Greygoose	12
Belvedere	12
Canberra Distillery	12
Absolut Citrus	11

GIN

Gordons	10
Tanqueray	11
Canberra Distillery Earl Grey Gin	12
Four Pillars Rare Dry Gin	12
Hendricks	13
Canberra Distillery Blood Orange Gin	14
Underground Spirits Shiraz Gin	14
Four Pillars Bloody Shiraz Gin	14

TEQUILA

Jose Cuervo	10
Espolon	11
Don Julio	12
Patron XO Cafe	12
1800 Anejo	12

WHISKEY

The Famous Grouse	10
Jim Beam	10
Jack Daniels	11
Canadian Club	11
Chivas Regal	11
Jameson	11
Gentleman Jack	12
Wild Turkey Rye	12
Makers Mark	12
Nikka Japanese Whiskey	16
Laphroaig 10 Year	13
Glenmorangie 10 Year	13
Macallan double cask 12 Year	19
Oban 14 Year	21
Glenfiddich 12 Year	12
Lagavulin 16 Year	18
Glenfiddich 18 Year	20
Glenfiddich 21 Year	23

SPIRITS (CONT)

RUM

Bundaberg	10
Sailor Jerry Savage Apple	10
Bacardi White	10
Kraken Spiced Rum	11
Captain Morgan Spiced Gold	12
Plantation	13
Diplomatica Reserva	14

BRANDY / COGNAC / PORT

Saint Helena Brandy	10
St-Rémy Brandy	10
Hennessy Cognac	13
Courvoisier Cognac	12
Galway Pipe Tawny Port	12

LIQUEURS / APERITIF

Aperol	8
Campari	8
Alizé	8
Baileys	8
Cointreau	8
Disaronno	8
Dom Benedictine	8
Frangelico	8
Kahlua	8
Malibu	8
Midori	8
Southern Comfort	8
Pimms	8
Jagermeister	8