

LUNCH MENU



ENTRÉES

- Soup Of The Day (Gf) 17
Served with grilled sourdough
- Caesar Salad 21
Shaved aged parmesan, bacon lardons, anchovies, sourdough crisp, Caesar dressing. Gluten free option available.
- Add chicken 5
smoked salmon 6
prawn 6

SANDWICHES & BURGERS

- Dorsett Club Sandwich 27
Grilled chicken, lettuce, tomato, fried egg, grilled bacon, Swiss cheese, garlic aioli, Turkish bread. Served with chips
- Angus Beef Burger 26
Cos lettuce, tomato, pickles, Swiss cheese, burger sauce, onion ring, brioche burger bun. Served with chips
- Meat Less Schnitzel Burger (V) 26
Vegan schnitzel, lettuce, tomato, vegan cheese, vegan mayo, vegan bun

PIZZAS

- Salumi Pizza 27
Sugo, prosciutto, Fior Di Latte cheese, basil
- Magherita Pizza 24
Sugo, heirloom tomato medley, Fior Di Latte cheese, basil
- Hawaiian Pizza 26
Ham, pineapple, sugo, mozzarella cheese

SIDES

- Truffle Fries 15
Garlic aioli
- Potato Wedges 16
Sour cream, sweet chilli sauce

DESSERTS

- Chocolate Fondant 16
Dark molten chocolate, whipped cream
- House Made Sticky Date W Pudding (V) 16
Brandy butterscotch sauce, French vanilla ice cream

Vegan (VG) | Vegetarian (V) | Gluten-Free (GF) | Gluten-Free Option (GFO)

Please be advised that our food may contain or come into contact with common allergens, including wheat, peanuts, tree nuts, soy dairy, eggs, fish, and shellfish. If you have a food allergy, please inform your server. We strive to accommodate your needs but cannot guarantee that any dish will be completely allergen-free.

JIN BAR

ENTRÉE

Cauliflower Popcorn (VG, GF, DF) \$21
Chilli, dates & tamarind chutney

Salt & Togarashi Fried Calamari (DF) \$22
Sriracha mayonnaise

Pork BBQ Adobo Skewers (GF) \$23
Achara, rice crackers

Soft-Shell Crab Bao Bun \$23
Kimchi aioli

MAINS

Yellow Curry (V, GF) \$31
Tofu, potato, Asian greens, steamed rice

Add-ons:

Chicken \$6

Prawns \$8

Pork Tonkatsu \$36
Crumbed Western Plains free-range pork cutlet, kohlrabi, miso apple salad,
horseradish ketchup

Braised Angus Beef Brisket \$37
Soy-glazed beef brisket, lemongrass, kaffir lime, charred broccolini

BBQ Chicken Inasal (GF) \$38
Chef's recommendation
Chargrilled marinated chicken Maryland, achara, garlic rice, soy-chilli oil dipping sauce

Barramundi \$39
Pan-seared Cone Bay barramundi fillet, broccolini, Cloudy Bay clams, eggplant chips,
mild-spiced laksa broth

SIDE DISHES

Steamed Rice \$5

Roti with Peanut Sauce (V) \$14

Broccolini (V, GF) \$16
Garlic, oyster sauce

Charred Corn Ribs (V, GF) \$18
Herb butter, togarashi sriracha mayonnaise

DESSERT

Coconut Pandan Crème Brûlée (V) \$18
Mango sorbet

Ube Cheesecake (V) \$19
Coconut ice cream

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SMALL BITES

House-made Marinated Olives (VG, GF, DF) \$9.5

Rosemary & Garlic Focaccia (V) \$12

Miso, Manuka honey butter

Truffle Fries \$16

Parmesan, garlic confit aioli

Potato Wedges (V) \$17

Sweet chilli, sour cream

Charred Corn Ribs (V, GF) \$18

Herb butter, togarashi sriracha mayonnaise

Creamed Corn & Cheddar Empanadas (V) \$21

Chipotle mayonnaise

Chicken Karaage (DF) \$23

Kimchi aioli

Peking Duck Spring Rolls \$24

Baby cos lettuce, peanut & hoisin sauce

Angus Beef Burger \$28

Cos lettuce, tomato, pickles, American cheese,
burger sauce on a brioche bun. Served with chips

12 INCH PIZZA

Margherita \$25

Sugo, heirloom tomato medley, Fior di Latte cheese, basil

Hawaiian \$27

Ham, pineapple, sugo, mozzarella cheese

Prosciutto \$28

Sugo, prosciutto, Fior di Latte cheese, basil

LOCALLY SOURCED CHARCUTERIE & CHEESE STAND

Assortment of cured meats, chef's selection of artisan cheeses, honey,
fruit chutney, olives, crackers

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