

Welcome to

The
DINING



At The Dining & Co. Mascot, we bring together comfort and conscious dining. Our menu spans a wide variety of handcrafted dishes, from fresh pastas, juicy steaks, and wholesome burgers, all made using natural and organic ingredients chosen for both flavour and quality.

Our drinks menu is just as thoughtful, featuring protein-rich blends made with whole foods and nourishing additions such as collagen and spirulina, designed to fuel and energise. Every item we serve is made by hand and by heart, with care in every detail.

To complete the experience, we proudly serve 100% pure ceremonial-grade matcha, free from additives: smooth, vibrant, and grounding.

Whether you're here to indulge, nourish, or simply enjoy, every plate and cup is crafted with intention.

Stay connected with



Follow us on Instagram 

For all the latest updates, events, aesthetics, and vibes straight from
The Dining & Co. Mascot to your feed

Scan the QR code below to join our Instagram family



Want to experience the tropical swing vibes & dreamy corners in person?

Scan the QR code below & leave the Google Review



**Don't miss a vibe – Follow, visit, and vibe with us at
The Dining & Co.**

GRAB & GO
Quick Bite



TOAST (VG) **\$6.5**

Options of White Sourdough, Light Rye Sourdough, Whole Grain Sourdough, Cherry and Raisin Sourdough, Gluten Free Bread, Turkish Bread or English Muffin Served with Choice of Butter, Jam, Peanut Butter, or Vegemite.

SOURDOUGH TOASTIES

with Cheese (V) **\$7**

with Tomato & Cheese (V) **\$8**

with Ham & Cheese **\$8.5**

With Ham & Tomato **\$8.5**

with Ham, Cheese & Tomato **\$9**

BANANA BREAD (V) **\$8**

with Butter

CROISSANT

with Jam & Butter (V) **\$7**

with Cheese (V) **\$7.5**

with Ham & Cheese **\$9**

With Ham & Tomato **\$9**

With Ham, Cheese & Tomato **\$9.5**

BACON & EGG ROLL **\$14**

Fried Egg, Bacon, Cheese, BBQ Sauce on Milk Bun

BREKKIE WRAP **\$14**

Scrambled Eggs, Bacon, Rocket and BBQ Sauce

CHICKEN AND AVO WRAP **\$15**

Scrambled Eggs, Chicken Breast, Smashed Avo, Swiss Chard, Tomato and Chili Aioli

HALLOUMI WRAP (V) **\$14**

Scrambled Eggs, Swiss Chard, Smashed Avo and Aioli

MUSHROOM WRAP (V) **\$14**

Scrambled Eggs, Swiss Chard, Smashed Avo and Aioli



V= VEGETARIAN / VG= VEGAN / VP = VEGETARIAN POSSIBLE / VGP= VEGAN POSSIBLE

*PLEASE INQUIRE WITH OUR STAFF

PLEASE WAIT FOR 15-20 MINUTES AFTER ORDER





ALL DAY Breakfast



SALMON CROISSANT **\$13.5**

Toasted Croissant Comes with Smoked Salmon,
Dill Crème Fraiche and Pickled Onion

ACAI BOWL (V) (VGP) **\$20**

Açaí, Granola, Nuts, Shaved Coconut, Cranberry, Vanilla Yoghurt,
Berry Compote, Pistachio Snow and Fresh Fruits

FRENCH BERRIES CROISSANT (V) **\$16**

Toasted Croissant comes with Vanilla Mascarpone, Maple Syrup,
Pistachio Snow, Berry Compote & Fresh Berries / with Bacon +\$6

BRIOCHE FRENCH TOAST (V) **\$20**

Brioche Bread Comes with Vanilla Mascarpone, Maple Syrup,
Pistachio Snow, Berry Compote & Fresh Berries / with Bacon +\$6

YOGURT BOWL (V) **\$17.5**

Vanilla Yogurt, Granola, Nuts, Shaved Coconut, Cranberry,
Berry Compote, Pistachio Snow and Fresh Fruits

BLAT **\$18**

Bacon, Lettuce, Smashed Avo, Tomato and Aioli on Flatbread

MLAT (V) **\$18**

Mushroom, Lettuce, Smashed Avo, Tomato and Aioli on Flatbread

HLAT (V) **\$18**

Halloumi, Lettuce, Smashed Avo, Tomato and Aioli on Flatbread

AVOCADO BRUSCHETTA (V) (VGP) **\$17**

Smash Avocado on Sourdough with Cherry Tomato, Balsamic Glaze,
Labneh, Burnt Lemon and Rustic Crumb
Additional : Poached Egg \$3 / Bacon \$6

WILD MUSHROOM BRUSCHETTA (V) **\$20**

Sourdough Served with Four Kind of Mushrooms, Garlic,
Thyme, Honey & Ricotta, Basil Pesto, Truffle Oil, Parmesan,
and Poached Egg

CHILLI SCRAMBLE (VP) **\$21**

House Made Chilli Oil, Onion Flakes, Feta, Chorizo,
Mushrooms and Salad on Scrambled Egg
with Side of Sourdough

V= VEGETARIAN / VG= VEGAN / VP = VEGETARIAN POSSIBLE / VGP= VEGAN POSSIBLE

*PLEASE INQUIRE WITH OUR STAFF

PLEASE WAIT FOR 15-20 MINUTES AFTER ORDER



THE BASIC (V)	\$13
Eggs Your Way with a Choice of Sourdough	
JAY'S BREAKFAST (V)	\$16
Scrambled Eggs and Creamy Four Kind of Mushrooms Served on Sourdough.	
VEGETARIAN BREAKFAST (V) (VGP)	\$24
Eggs Your Way, Mushrooms, Smashed Avocado, Halloumi, Roasted Tomato Served with Sourdough	
THE DINING BIG BREAKFAST	\$25
Eggs Your Way, Bacon, Chorizo, Mushrooms and Roasted Tomato Served with Sourdough	
BREAKFAST BOARD (VP)	\$26
Eggs Your Way, Smoked Salmon, Bacon, Halloumi, Smashed Avocado, Burnt Lemon, Dill Crème Fraiche and Rye Bread	
SHAKSHUKA (VP) (VGP)	\$21
Poach Egg in Chickpea, Capsicum and Spiced Tomato Sauce with Side of Turkish Bread	
CHOICE OF 1: Chorizo, Bacon, Halloumi or Mushroom	
EGG BENEDICT (VP)	\$20/21
Poached Eggs, Orange Hollandaise, Swiss Chard on English Muffin	
CHOICE OF 1: Ham, Bacon, Halloumi, Chorizo or Mushroom / Smoked Salmon	
CORN FRITTERS (VP)	\$21/22
Corn Fritters Served with a Poached Egg, Smashed Avocado & Tomato Relish	
CHOICE OF 1: Ham, Bacon, Halloumi Chorizo or Mushroom / Smoked Salmon	
OMELETTE	\$21
Omelette with Swiss Chard, Four Kind of Mushrooms, Cherry Tomato with Side of Sourdough	
CHOICE OF 1: Ham, Bacon, Halloumi, Chorizo or Feta Cheese	
BREAKFAST BURGER	\$20
Fried Egg, Smashed Avocado, Lettuce, Cheese, Tomato and Chilli Jam on Milk Bun with Side of Hash Brown	
CHOICE OF 1: Bacon, Mushrooms or Halloumi	
EXTRA	
Hash Brown or 1 Egg (Scramble +1) \$3	
Smashed Avocado \$5	
Roasted Tomato \$5	
Mushroom \$5	
Halloumi \$5	
Bacon or Chorizo \$6	
Smoked Salmon \$7	



V= VEGETARIAN / VG= VEGAN / VP = VEGETARIAN POSSIBLE / VGP= VEGAN POSSIBLE

*PLEASE INQUIRE WITH OUR STAFF



The
DINING



Salad / Sandwich



CHICKEN SALAD BOWL (VP) (VGP) \$22

Chicken Breast with Swiss Chard, Pine Nuts, Quinoa, Baby Beetroot, Feta, Kale Crisps, Parmesan, Char Grilled Lemon and Orange Dressing

SMOKED SALMON SALAD \$23

Smoked Salmon with Swiss Chard, Pine Nuts, Quinoa, Baby Beetroot, Feta, Dill Crème Fraiche, Char Grilled Lemon and Kale Crisps

HALLOUMI & AVOCADO SALAD (V) \$21

Fried Halloumi with Swiss Chard, Pine Nuts, Quinoa, Baby Beetroot, Avocado, Seaweed, Fried Shallots and Orange Dressing

RACHEL SANDWICH \$20

Pastrami, Coleslaw, Spicy Aioli, and Swiss Cheese on Sourdough
Additional : Chips \$3

STEAK SANDWICH \$20

Sirloin Steak, Caramelised Onion, Rocket, Aioli and Tomato Relish on Flatter Bread
Additional : Chips \$3

Burger

PULLED PORK BURGER \$20

Homemade BBQ Sauce Marinated Pork, Chili Jam, Coleslaw and Rocket on Milk Bun
Additional : Chips \$3

CRISPY CHICKEN BURGER \$20

Fried Chicken Fillet, Coleslaw, Aioli, Tomato Relish, Tomato and Lettuce on Milk Bun
Additional : Chips \$3

CAJUN CHICKEN BURGER \$20

Grilled Chicken Thigh Fillet, Smashed Avocado, Bacon, Aioli and Rocket on Milk Bun
Additional : Chips \$3

THE DINING BEEF BURGER \$20

Sweet Soy Marinade Beef, Bacon, Tomato, Caramelised Onion, Lettuce, Cheese and Aioli on Milk Bun
Additional : Chips \$3

V= VEGETARIAN / VG= VEGAN / VP = VEGETARIAN POSSIBLE / VGP= VEGAN POSSIBLE

*PLEASE INQUIRE WITH OUR STAFF

PLEASE WAIT FOR 15-20 MINUTES AFTER ORDER



Pasta

MUSHROOM PASTA (V)

\$25

Egg Spaghetti with Mushroom, Chilli, Garlic, Preserved Lemon, Cherry Tomatoes, Rocket, Rustic Crumb and Parmesan
Additional : Crispy Tofu +\$2

SQUID INK PASTA

\$27

Squid Ink Spaghetti, Chilli, Garlic, Preserved Lemon, Cherry Tomatoes, Rocket, Rustic Crumb, Parmesan and Char Grilled Lemon
Choice of 1 Protein of : Chicken, Prawn, Bacon, Chorizo or Crispy Tofu.

CREAMY PASTA

\$26

Egg Spaghetti with, Mushroom, Rocket, Rustic Crumb, Parmesan and Cream Sauce
Choice of 1 Protein of : Chicken, Prawn, Bacon, Chorizo or Crispy Tofu.

KIMCHI PASTA

\$26

Egg Spaghetti with Kimchi, Mushroom, Tomato Sauce, Rocket, Rustic Crumb, Parmesan and Cream
Choice of 1 Protein of : Chicken, Prawn, Bacon, Chorizo or Crispy Tofu.



Signature

CHICKEN BREAST

\$27.5

Twice Cooked (Sous Vide) Chicken Breast with Corn, Red Cabbage, Rocket, Cherry Tomato, French Truffle Dressing, Hash Brown, Pickled Onion, Cream Sauce and Onion Flake

SIRLOIN STEAK

\$29.5

Grass-Fed Sirloin with Mushroom Sauce, Onion Flakes, Mixed Salad and Chips

TASMANIAN SALMON FILLET

\$28.5

Confit Salmon with Crispy Skin and Quinoa, Swiss Chard, Beetroot, Pine Nuts, Feta, Char Grilled Lemon and Kale



PORK RIBS

\$39

Half Rack Pork Ribs (650g) Served with Corn Ribs



V= VEGETARIAN / VG= VEGAN / VP = VEGETARIAN POSSIBLE / VGP= VEGAN POSSIBLE

*PLEASE INQUIRE WITH OUR STAFF

PLEASE WAIT FOR 15-20 MINUTES AFTER ORDER



Fried

KOREAN FRIED CHICKEN Boneless Korean Fried Chicken Style Served with Optional Sauce of Cheese, Sweet Soy or Spicy Sauce	\$15
CHICKEN SCHNITZEL & CHIPS 250g of Chicken Schnitzel Served with Chips, Salad and Mushroom Sauce	\$23
FISH & CHIPS Fried Flathead Fish Fillet Served with Chips and Tartar Sauce	\$19
CALAMARI & CHIPS Fried Calamari Ring served with Chips and Tartar Sauce	\$18
CHIPS	\$9
SWEET POTATOES CHIPS	\$11



Kids Only

(For Ages 12 & Under)

KIDS BASIC 1 Egg Your Way with a Choice of 1 Sourdough	\$7
KIDS BACON AND EGG 1 Fried Egg, 1 Bacon and 1 Sourdough	\$10
KIDS PANCAKE	\$12
CALAMARI RINGS OR CHICKEN NUGGETS WITH CHIPS	\$10
CHEESEBURGER WITH CHIPS AND BBQ SAUCE	\$15
CREAMY BACON PASTA	\$15

V= VEGETARIAN / VG= VEGAN / VP = VEGETARIAN POSSIBLE / VGP= VEGAN POSSIBLE

*PLEASE INQUIRE WITH OUR STAFF

PLEASE WAIT FOR 15-20 MINUTES AFTER ORDER



Desserts

BELGIUM CHOCOLATE WAFFLE \$18

Two Waffles served with Belgium Chocolate and Ice Cream

PISTACHIO WAFFLE \$22

Two Waffles served with Belgium Chocolate, Pistachio Sauce, Pistachio Nuts and Ice Cream

FRUITY WAFFLE \$23

Two Waffles served with Fresh Fruits, Maple Syrup and Ice Cream

DUBAI CHOCOLATE PANCAKE and PISTACHIO CRUSH \$24

Butter Pancakes Come with Pistachio Sauce, Toasted Kunafa, Ice Cream, Belgium Chocolate And Pistachio

FERRERO PANCAKE \$23

Butter Pancakes come with Ferrero Cream, Belgium Chocolate Ganache, Whipped Cream, Ice Cream and Ferrero Chocolate

STRAWBERRY MASCARPONE PANCAKE \$23

Butter Pancakes come with Mascarpone Cheese Cream, Strawberry Cream, Strawberry Jam, and Fresh Strawberry

EXTRA:

- Berries \$5
- Chocolate \$4
- Pistachio Sauce \$4
- Ice Cream \$3



V= VEGETARIAN / VG= VEGAN / VP = VEGETARIAN POSSIBLE / VGP= VEGAN POSSIBLE

*PLEASE INQUIRE WITH OUR STAFF

PLEASE WAIT FOR 15-20 MINUTES AFTER ORDER





Drinks *Menu*



HOT BEVERAGES

Coffee

ESPRESSO	\$4.3
LONG BLACK / MACCHIATO / FLAT WHITE / PICCOLO LATTE / LATTE / CAPPUCCINO	\$4.5
MATCHA LATTE	\$6.5
BELGIUM HOT CHOCOLATE	\$6.5
BELGIUM CHOCOLATE MOCHA	\$7.5
CHAI LATTE / TARO LATTE	\$6
BABYCCINO	\$1.5
EXTRAS	\$1
Extra Shot Decaf Almond Milk Soy Milk Lactose Free Milk Oat Milk Large size Flavoured Syrup (Carmel, Vanilla, Hazelnut)	



Tea

Loose Leaf	\$5.5
English Breakfast / Earl Grey / Jasmine Green	
Organic Loose Leaf	\$6
Pepper Mint / Chamomile Blossoms / Lemongrass Ginger / Chai with Soy	





Cold Beverages

COLD DRIP COFFEE, ICED LONG BLACK	\$6
ICED LATTE	\$7
ICED COFFEE (CREAM, ICE-CREAM)	\$8
ICED COFFEE FRAPPE	\$9
ICED BELGIUM CHOCOLATE FRAPPE	\$9.5
ICED BELGIUM CHOCOLATE MOCHA FRAPPE	\$11
ICED TIRAMISU LATTE	\$11
MONT BLANC	\$10
ICED TARO LATTE	\$8
ICED CHAI LATTE	\$8
AFFOGATO	\$7
ICED TEA (PEACH / LEMON / HIBISCUS)	\$7
ADES	\$7.5
LEMON / BLUE LEMON / LYCHEE	



Iced Matcha

ICED MATCHA LATTE	\$8
ICED STRAWBERRY MATCHA LATTE	\$10
ICED MANGO MATCHA LATTE	\$10
ICED UBE MATCHA LATTE	\$10
ICED EARL GREY MATCHA LATTE	\$10
ICED COCONUT MATCHA CLOUD	\$10
ICED SPIRULINA MATCHA	\$10



Milk Shake

CHOCOLATE / BANANA	\$8.5
STRAWBERRY / VANILLA / CARAMEL	\$8
COFFEE	\$9
KID SIZE	
CHOCOLATE / BANANA	\$6
STRAWBERRY / VANILLA / CARAMEL	\$5.5
EXTRA	
Protein (25g)	\$2.9
Extra Thick	\$2
SMOOTHIES	
Mixed Berry / Mango / Banana	\$9
FRUITY FRAPPES	\$9
Mixed Berry / Mango / Mango PassionFruit	



Are
YOU
Ready?
to
enjoy



Healthy Drinks

MANGO MAGIC \$12.5

Collagen or Protein, Mango, Pineapple,
Almond Milk, Yogurt and Honey

DRAGON GLOW \$12.5

Collagen or Protein, Dragonfruit, Banana, Strawberry,
Almond Milk, Yogurt and Honey

STRAWBERRY GLOW SIP \$12.5

Collagen or Protein, Strawberry, Banana, Dates,
Almond Milk, Yogurt and Honey

GREEN ZEN \$12.5

Collagen or Protein, Spinach, Mango, Pineapple, Banana,
Almond Milk, Chia Seeds, Yogurt and Honey

BLUE SEA GLOW \$13.5

Collagen or Protein, Seamosse / Spirulina, Mango, Pineapple,
Almond Milk, Yogurt and Honey

PROREO \$11.5

Protein, Oreo, Vanilla Ice Cream, Milk and Ice

CHOCO PUMP \$12

Protein, Belgium Chocolate, Peanut Butter, Milk and Ice

EXTRA PROTEIN (25G) \$2.9

EXTRA COLLAGEN (10G) \$2

EXTRA CHIA SEEDS \$1

EXTRA PEANUT BUTTER \$2

EXTRA SPIRULINA OR SEA MOSS \$2

JUICES \$8

Whole Orange

100% Australian Oranges

Cloudy Apple

100% Australian Apples

Pineapple Bliss

Apple, Pineapple, Lime

Glow Bright

Apple, Carrot, Ginger, Lemon

Green Smoothie

Kiwi, Pear, Lime, Mango

Dark Heart

Apple, Beetroot, Purple Carrot, Ginger, Lemon

Bottle Drinks

COKE / ZERO / DIET / SPRITE / FANTA \$4.5

STILL WATER \$4.0

SPARKLING WATER \$5.5



ALCOHOL

Beer

CORONA MEXICO	\$9
ASAHI SUPER DRY	\$9
PERONI	\$9

SPARKLING WINE

BROWN BROTHERS PROSECCO 200ML	\$10
BROWN BROTHERS MOSCATO 200ML	\$10
BROWN BROTHERS SPARKLING ROSE 200ML	\$10

White Wine

	(G)	(B)
MARLBOROUGH SOUNDS	\$12	\$45
SAUVIGNON BLANC		
INNOCENT BYSTANDERS	\$12	\$45
CHARDONNAY		
INNOCENT BYSTANDERS	\$12	\$45
PINOT GRIS		

Red Wine

	(G)	(B)
PENFOLDS KOONUNGA HILL SHIRAZ	\$12	\$45
DEVIL'S CORNER PINOT NOIR	\$14	\$50





Cocktails

ESPRESSO MARTINI	\$15
Espresso, Vodka and Kahlua	
MARGARITA	\$15
Tequila, Cointreau and Lime	
TIFFANY BLUE	\$15
Vodka, Blue Curaçao and Lemonade	



Mocktails

PASSIONFRUIT SPRITZ	\$12
Passionfruit, Lime and Soda	
VIRGIN MOJITO	\$12
Mints, Lime and Soda	



Spirits

VODKA	\$10
WHITE RUM	\$10
KAHLUA	\$10
COINTREAU L'UNIQUE	\$12
TEQUILA	\$12

***All come with serving options of :
NEAT, ON THE ROCK OR WITH SODA**

