

Bread

Garlic and thyme Italian flat bread 8

Ciabatta roll, sundried tomato pesto, marinated olives 9

Entrée

Roast pumpkin soup, granola, crisp prosciutto 16

Salt and prickly ash squid, chili jam, pickled daikon, carrot salad (LF) 20

Ricotta gnocchi, roast pumpkin, radicchio, walnut butter (V) 17

Lamb tenderloin, beetroot puree, apple, truffle goats' cheese (GF) 20

Mains

Grass fed beef sirloin, sautéed duck fat potatoes, baby vegetables, roast garlic jus (GF) 34

Chicken supreme, wild mushroom, pencil leek, sweet potato mash, fricassee sauce (GF) 28

Slow cooked pork belly, roast beetroot, kale, paddo pale ale reduction (GF) 32

Seared barramundi fillet, gai lum, shiitake mushroom, ginger soy glaze 34

Prawn fettuccini, caper berries, chili, preserved lemon, baby spinach 32

Winter vegetable and feta tarte tatin, aged balsamic, pine nut crunch (V) 22

Sides

Kale with almonds (GF) 10

Roast chat potato, rosemary salt (GF) 9

Steamed seasonal vegetables (GF) 9

Fresh garden salad (GF) 9

Roast beetroot, quinoa, walnut, baby spinach (LF) 10

Beer battered fries, aioli (LF) 9

Desserts

Honey panna cotta, baked rhubarb compote, almond crunch (GF) 16

Crisp meringue, lemon curd, raspberry sorbet, chocolate crumb 16

Mascarpone semifreddo, poached cinnamon pear, marsala gel (GF) 16

Sticky date pudding, caramel sauce, vanilla bean ice cream 16

Selection of farmhouse cheeses, lavosh and dried fruit 20

Bistro Dalby

GF = Gluten Free

V = Vegetarian

LF = Lactose Free