

DA PAÏ
BISTRO

M E N U

STARTER

STICKY BBQ RIBS

Tender, slow-cooked ribs coated in a rich, smoky BBQ glaze.

DAPA MAC

Creamy, homemade macaroni cheese topped with crispy bacon and a golden, crunchy breadcrumb crust.

SOUP OF THE DAY

Homemade soup of the day, served with fresh, warm crispy bread.

MAIN

CHICKEN SUPREME

Pan-seared chicken supreme, served with seasonal vegetables, crispy Jenga chips and a rich peppercorn sauce.

HOMEMADE COTTAGE PIE (VOA)

A comforting, homestyle cottage pie made with rich minced beef, topped with creamy shallot mash and served with warm herb & sea salt crostinis

PAN-FRIED SEA BASS

Crispy-skinned sea bass served with crushed potatoes, seasonal vegetables and a lemon butter sauce.

DESSERT

STICKY TOFFEE PUDDING

Warm, homemade sticky toffee pudding served with rich toffee sauce and creamy vanilla ice cream.

Two Courses 24.00

Three courses 28.00



DA PAPA
BISTRO

MENU

STARTER

BUBBLE COATED KING PRAWNS

Crispy king prawns in a light, bubbly Japanese-style coating, with a sweet chilli soy dipping sauce.

STICKY PORK BELLY BITES

Tender pork belly bites tossed in a sticky, sweet and spicy chilli sauce.

DAPA HASSELBACK (VOA)

Crispy Hasselback potato topped with crispy bacon and creamy goats cheese.

MAIN

HUNTERS CHICKEN

Chicken breast wrapped in a lattice of streaky bacon, stuffed with cheese and finished with rich BBQ sauce.

DUCK À L'ORANGE

Slow Cooked Gressingham Duck Leg in an orange sauce with candied orange slices. Served with hasselback potato, braised red cabbage & asparagus.

PENNE ARRABBIATA (V)

Penne pasta tossed in a rich, spicy tomato and garlic sauce, finished with fresh herbs and Parmesan.

DESSERT

JAM ROLY POLY

Traditional jam roly poly served warm with creamy custard.

Two Courses 24.00

Three courses 28.00



DA PA
BISTRO

M E N U

STARTER

BAKED CAULIFLOWER (V)

Crispy baked cauliflower coated in a sticky, sweet and spicy Korean-style glaze, topped with sesame seeds.

CRISPY CALAMARI

Lightly battered calamari with lemon & garlic aioli.

BREADED BRIE

Golden breaded Brie with cranberry sauce and dressed lettuce.

MAIN

LASAGNE WELLINGTON

All the components of a lasagna, wrapped in a tortilla, prosciutto, bacon bits & puff pastry lattice. Stuffed with cheese & baked in garlic butter.

CHICKEN & BACON TALIATELLE

Tagliatelle with tender chicken and crispy bacon in a rich, creamy garlic and Parmesan sauce. Served with a Parmesan crisp.

BEEF & GUINNESS STEW

Tender beef slow-cooked in rich Guinness gravy with pancetta, onions and carrots, served with Dapa's signature mash.

DESSERT

HOMEMADE RICE PUDDING

Creamy, comforting rice pudding, slow-cooked with milk and a touch of vanilla for a deliciously nostalgic dessert.

Two Courses 24.00

Three courses 28.00

