



OPENING HOURS

LUNCH

12noon - 2.30pm

DINNER

5.00pm - 9.00pm (Fridays & Saturdays until 9.30pm)



 ${\tt DooleysLidcombe}$



DooleysClubs



Free Wifi Available

M-MEMBERS | G-GUESTS (V) VEGETARIAN | (GF) GLUTEN FREE

All chips are gluten free. Menu subject to availability and change. Please advise staff of any allergies at time of ordering. Food may contain traces of nuts/nut extracts.

Please refrain from modifications as we do not accept any responsibility for unfavourable outcomes. No guarantee is made of meals ordered separately in separate transactions being delivered

at the same time.

MENIII

MENU			SALADS
STARTERS & SHARE	M	G	LAMB Shaved lamb, fetta cheese, roasted pumpkin, rocket, caramelised onion, pine nuts, with a honey balsamic dressing.
GARLIC BREAD (V) Fresh bread, grilled with garlic butter, parsley.	\$4	\$5	CAESAR Cos lettuce, bacon, croutons, egg, in a classic caesar dressing, topped with shaved parmesan.
CHEESY GARLIC CRUST (V) Wood fired pizza base, garlic, extra virgin olive oil, mozzarella cheese, oregano.	\$11	\$13	CHICKEN CAESAR
BRUSCHETTA CRUST (V) Wood fired pizza base, tomato, Spanish onion, basil,	\$12	\$15	HEALTHY CHOICES ASPARAGUS & AVOCADO CHOPPED SALAD
extra virgin olive oil, balsamic glaze. KOREAN FRIED CHICKEN Crispy chicken fillets, deep fried, coated in our hot & spicy sauce, garnished with fresh chilli & shallots.	\$13	\$16	(V, GF, PALEO, 1700KJ) Asparagus, cherry tomatoes, black olives, sliced mushroom, cucumber, capsicum, baby spinach, mixed lettuce, slivered almonds, pepitas in a lemon vinaigrette, topped with avocado.
MEZZE PLATE (V) Falafel, hummus, baba ganoush, tahini, labneh, pickles, served with	\$15	\$18	GRILLED RUMP (GF, PALEO, 2060 KJ) 220 gm rump, broccoli, shaved brussel sprout, slivered almonds & grilled lemon.
warm pita bread. MOZZARELLA STICKS (V) Deep fried, panko crumbed mozzarella, served with chilli jam.	\$9	\$11	GRILLED CHICKEN BREAST (GF, PALEO, 2090KJ) 220g breast, served with sautéed spinach & herbed grilled mushroom.
NACHOS (GF) Spicy pulled beef, corn chips, cheese, jalapenos, black bean, fresh tomato salsa, sour cream & avocado.	\$16	\$19	PUMPKIN & QUINOA SALAD (V, GF, PALEO, 1860 KJ) Roasted pumpkin, quinoa, chickpeas, baby spinach, coriander, parsley, slivered almonds in a tahini dressing.
PUMPKIN SOUP (V) Creamy pureed pumpkin, chives, dollop of sour cream, served with	\$9	\$11	EXTRAS
crusty bread roll.			HALOUMI (V, GF, 1420KJ) M \$3 G \$4 CHICKEN (GF, PALEO, 632KJ) M \$3 G \$4
SALT & PEPPER CALAMARI (GF) Deep fried calamari, tossed in chilli & garlic, served with fresh lime & a caper aioli.	\$14	\$17	BOILED EGGS (2) (GF, PALEO, 649KJ) M \$3 G \$4
HONEY SOY GLAZED RIBLETS (GF) Pork riblets, slow cooked, glazed in honey soy sauce, sprinkled with sesame seed.	\$16	\$19	PIZZA MARGHERITA (V) Pomodoro sauce, mozzarella cheese, garnished with fresh basil.
POTATO WEDGES(V) With sour cream & sweet chilli sauce.	\$9	\$11	SEAFOOD Prawns, calamari, scallops, mussels, Pomodoro sauce, mozzarella cheese, finished with maldon sea salt.
PASTA			TROPICAL
FETTUCCINE BOSCAIOLA Pan fried chicken, mushrooms, onion, bacon, shallots, finished in a cream	\$17	\$21	Shaved leg ham, pineapple, Pomodoro sauce, mozzarella cheese. THE WORKS
PRAWN LINGUINE Prawns, garlic, fresh chilli, Napolitana sauce, extra virgin olive oil,	\$20	\$24	Salami, pepperoni, shaved leg ham, mushrooms, olives, roasted capsicum, Spanish onion, Pomodoro sauce, mozzarella cheese.
fresh basil & parmesan. SPAGHETTI MARINARA	фоо	ф о О	CAPRICCIOSA Shaved leg ham, mushroom, olive, oregano, Pomodoro sauce, mozzarella cheese, garnished with fresh basil.
Prawns, calamari, scallops, mussels, garlic, white wine, tossed in a rich Napolitana sauce.	\$23	\$28	VEGETARIAN (V) Semi dried tomato, eggplant, mushrooms, roast capsicum, olives, Spanish
PENNE ARRABIATA (V) Napolitana sauce, chilli, garlic, extra virgin olive oil, basil & parmesan.	\$16	\$19	onion, Pomodoro sauce, mozzarella cheese. BOCCONCINI (V)
CHICKEN & PESTO PENNE Chicken, mushroom, pesto, shallots, cream, parmesan, basil & pine nuts.	\$17	\$21	Bocconcini cheese, cherry tomato, spinach, Pomodoro sauce, mozzarella cheese, sea salt, finished with a balsamic glaze.

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TANDOOR BBQ	M	G	CLASSICS	M	G
BUTTER CHICKEN Boneless chicken, cooked in our Tandoor oven, in a butter, cream & Indian spice sauce, served with jasmine rice & naan.	\$17	\$21	CHICKEN SCHNITZEL House crumbed tenderised chicken breast, served with chips & salad.	\$17	\$22
TANDOOR LAMB CUTLETS Marinated cutlets, served with a mango, onion, coriander &	\$23	\$28	BEEF BURGER Wagyu beef patty, bacon, American cheese, tomato, lettuce, pickle, mustard aioli, BBQ sauce, on a toasted bun served with chips.	\$17	\$21
chilli sambal, on a bed of coconut rice. TANDOOR MIXED GRILL Lamb sausage, chicken thigh fillet, lamb kofta, potato salad,	\$25	\$30	BUTTERMILK FRIED CHICKEN BURGER Buttermilk fried chicken fillet, avocado, slaw, with jalapeno aioli, on a toasted bun served with chips.	\$16	\$20
mint yoghurt raita & naan. MUGHLAI TIKKA Chicken fillet skewers, marinated in a mixture of chilli, ginger, garlic & aromatic spice, cooked in our tandoor oven, mint yoghurt raita & salad. SEAFOOD	\$20	\$24	ROAST OF THE DAY Served with roast potato, roast pumpkin, seasonal vegetables, gravy & a bread roll.	\$16	\$20
			SMALL SERVE	\$14	\$18
			DOOLEYS FISH & CHIPS Battered hoki fillets with chips, salad & caper aioli.	\$13	\$17
BARRAMUNDI (GF) Grilled crispy skin, served with green beans, broccoli, snow peas, potato	\$24	\$29	CALAMARI & CHIPS (GF) Salt & pepper calamari with chips, salad & caper aioli.	\$18	\$22
mash, with a lemon & lime butter sauce. GRILLED ATLANTIC SALMON (GF) Grilled salmon, parmentier potato, green beans, shaved brussel sprouts, slivered almonds, finished with a balsamic glaze. PRAWN OMELETTE	\$25	\$30	BEEF & GUINNESS PIE Braised beef, onion, celery, Guinness, in a flaky pastry, served with mashed potato, peas & red wine jus.	\$21	\$25
	¢10	¢00	BANGERS & MASH Trio of beef, pork & lamb suasages, mashed potato, with an onion gravy.	\$16	\$19
3 eggs, prawns, shitake mushroom, garnished with bean sprout & Asian mint, served with oyster sauce.	\$19	\$23	CHILDREN'S MEALS 12 YEARS & UNDER ONLY		
MIXED SEAFOOD GRILL (GF) 2 skewers of marinated prawns, scallops, calamari & octopus, a barramundi fillet, grilled, served with chips, salad & caper aioli.	\$27	\$32	GRILLED CHICKEN (GF) Served with chips & salad.	\$8	
KINKAWOOKA MUSSELS Steamed mussels, fresh chilli, in a spicy tomato broth, served with a crusty bread roll.	\$20	\$24	BATTERED FISH FILLET Served with chips & salad.	\$8	
			CRUMBED CHICKEN STRIPS Served with chips & salad.	\$8	
GRILL			PENNE NAPOLITANA	\$8	
LAMB SOUVLAKI Lamb skewers marinated in garlic & lemon, served with tzatziki, salad & pita bread.	\$23	\$28	BANGERS & MASH	\$8	
BBQ PORK RIBS	\$39	\$45	DESSERT		
USA style ribs, glazed in our signature BBQ sauce, served with chips & slaw.			BANOFFEE CUP Custard, banana, caramel fudge, double whipped cream, meringue, garnished with banana chips.	\$8	\$10
T-BONE (GF) 350g Riverina grass fed, served with chips, seasonal vegetables, sauce of your choice.	\$27	\$33	WARM DOUBLE CHOC BROWNIE Warmed chocolate brownie, vanilla ice cream & a rich chocolate sauce.	\$8	\$10
SCOTCH FILLET (GF) 300g Riverina grass fed, served with chips, seasonal vegetables, sauce of your choice.	\$30	\$36	STICKY DATE PUDDING Warm sticky date pudding, vanilla ice cream, butterscotch sauce.	\$8	\$10
sauce of your choice.			BELGIAN WAFFLES	\$8	\$10
SAUCES			Belgian waffles, vanilla ice cream, whipped cream, chocolate sauce, strawberry sauce, with fresh strawberries.		
Dianne, red wine jus, mushroom, pepper, gravy.	\$2	\$3	CHOC CHIP ICE CREAM SANDWICH Chocolate ice cream, chocolate fudge, sandwiched between 2 choc chip cookies.	\$10	\$12

cookies.

SAUCES Dianne, red wine jus, mushroom, pepper, gravy. \$2 \$3



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