

# MENU

## Starters

<b>Garlic bread (v)</b> Garlic butter, garnished with parsley.	M	G
<b>Herb bread (v)</b> Herb butter, garnished with oregano.	5	6
<b>Bruschetta (v)</b> Tomato, Spanish onion & basil, drizzled with balsamic glaze. (GF bread available on request \$1)	5	6
<b>Zucchini &amp; corn fritter (v)</b> Panko crumbed, served with rocket, shaved parmesan & chilli jam.	9	11
<b>Garlic prawns</b> Sauteed in Napolitana sauce, white wine & garlic, served with bread. (GF bread available on request \$1)	12	14
<b>Greek tasting plate (v)</b> Olives, grilled halloumi, feta, taramasalata, hummus & red pepper dip. Served with pita bread.	16	20
<b>Sydney Rock Oysters (gf)</b> With sherry shallot vinaigrette.  Dozen (additional Oyster \$3 each)  Half Dozen (additional Oyster \$3 each)	14	17
<b>Salt &amp; pepper calamari</b> Tossed in chilli & shallots, served with garlic aioli.	34	39
<b>Crispy eggplant fries (v)</b> Served with chilli aioli.	22	27
<b>Pickled Octopus (gf)</b> Marinated Octopus served on shredded fennel with dill aioli & a micro herb salad. Served with chilli aioli.	14	17
	7	9
	19	23

## Mains

<b>Chicken breast with king prawn (gf)</b> Served on a creamy mash, with grilled asparagus & topped with a mango salsa.	M	G
<b>Crumbed lamb cutlet</b> Sweet potato mash, steamed vegetables & a red wine jus.	28	33
<b>Roasted duck ravioli</b> Blistered cherry tomatoes, pine nuts in a burnt butter & sage sauce. Topped with shaved parmesan.	29	35
<b>Vegetarian lasagne (v)</b> Layers of eggplant, zucchini, mushroom & roasted capsicum, finished with bechamel sauce & mozzarella cheese. Served with a rocket & parmesan salad.	25	30
<b>Southern fried chicken burger</b> Crispy chicken, slaw, guacomole, swiss cheese & garlic aioli on a toasted brioche bun. Served with chunky potato chips.	19	23
<b>Spaghetti bolognese</b> Slow braised beef with tomato, onion, red wine, garlic, basil & oregano. Finished with shaved parmesan.	18	22
<b>Linguine gamberetti</b> King prawns, bacon, cherry tomatoes in white wine & olive oil. Finished with fresh chilli & garlic.	18	22
<b>Fish &amp; chips</b> Battered barramundi fillets, served with chunky potato chips, salad & tartare sauce.	24	30
<b>Chicken schnitzel</b> Tenderised & crumbed chicken breast served with chunky potato chips & salad	18	22
	19	23

## From the Grill

<b>Grilled salmon (gf)</b> Fillet served on sauteed mixed beans with cherry tomato & baby spinach. Finished with lemon dressing.	M	G
<b>Macadamia crusted barramundi</b> Fillet served crispy skin, with crushed macadamia, roasted baby beetroot, kale & lemon vinaigrette.	26	31
<b>Tagliata steak (gf)</b> 250g New York striploin, sliced, served with rocket, blistered cherry tomatoes, shaved parmesan & salmoriglio sauce.	26	31
<b>BBQ pork ribs</b> Half rack glazed in our signature BBQ sauce, served with chunky potato chips, slaw & BBQ sauce. (GF with out chips)	28	34
<b>Prime rib eye on the bone (gf without sauce)</b> 400g Riverina grass fed, broccolini, sweet potato mash & sauce of your choice.	25	30
<b>Scotch fillet (gf without sauce)</b> 300g Riverina grass fed, broccolini, creamy potato mash & sauce of your choice.	45	49
<b>Grilled vegetable stack (v)</b> Char grilled eggplant, zucchini, sweet potato, capsicum, portobello mushroom, vine cherry tomato & rocket. Drizzled with salsa verde & eggplant puree.	33	39
<b>Chicken skewers</b> Marinated in lemon, pepper & olive oil, served with chunky potato chips, Mediterranean salad & chilli mayonnaise.	19	23
<b>Steak sandwich</b> Chargrilled 120g scotch fillet with baby cos lettuce, tomato, caramelised onion & cheese on toasted sour dough. Served with chunky potato chips.	23	27
<b>Double cheese &amp; honey glazed bacon burger</b> Homemade beef pattie, lettuce, tomato & caramelised onion on a toasted brioche bun. Served with chunky potato chips.	19	23
	20	24

## Salads

<b>Smoked salmon &amp; wild rocket (gf)</b> Baby capers, cherry tomato, Spanish onion, radish, cucumber, snow pea sprouts & creamy dill dressing.	M	G
<b>Mediterranean (v) (gf)</b> Mixed lettuce, marinated artichokes, chargrilled eggplant, semi dried tomatoes, roasted capsicum, kalamata olives, feta & Mediterranean dressing.	19	23
<b>Caesar</b> Cos lettuce, croutons, crispy bacon & parmesan cheese topped with a boiled egg. Garnished with anchovies & caesar dressing.	14	17
Add chicken breast	16	20
<b>Crispy chicken ranch</b> Crispy chicken strips, drizzled with ranch dressing, on a lettuce, Spanish onion, cucumber, tomato & avocado salad.	4	5
	18	22



Sides

	M	G
Chunky potato chips	7	9
Creamy mash potato (gf)	5	6
Seasonal vegetables (gf)	7	9

Children

All childrens meals include a juice popper and a scoop of ice cream with topping for dessert.

	12 YEARS & UNDER ONLY
Chicken nuggets Served with chips & salad.	12
Grilled chicken Served with chips & salad.	12
Cheese burger Served with chips & tomato sauce.	12
Spaghetti bolognese	12

Desserts

	M	G
Potted Summer pudding Poached seasonal fruits, layered with madeira sponge, mascarpone & a creme anglaise.	9	11
Tiramisu Layers of coffee & marsala dipped sponge fingers, mascarpone cream, finished with whipped cream strawberry & a dusting of cocoa powder.	9	11
Hot apple & cinnamon crumble Baked diced granny smith apple, cinnamon & sugar, topped with crumble, served with vanilla ice cream & a creme anglaise.	9	11

M – MEMBERS    G – GUESTS    (V) – VEGETARIAN    (GF) – GLUTEN FREE  
Prices include 10% GST. Please ask our friendly staff about gluten free options (indicated by gf in our menu).  
Food may contain traces of nuts. Please advise staff if you suffer any food allergies or require any special dietary needs.

Beverages

RED WINES

	M	G	M	G
Radio Boka Tempranillo Valencia, Spain	33.0	39.0	7.0	9.0
La Bossa, Merlot South Eastern Australia, NSW	26.0	31.0	5.8	7.0
Rothbury Estate Cabernet Merlot Red Cliff, VIC	21.0	25.0	5.6	6.8
Geoff Merill Shiraz McLaren Vale, SA	27.5	33.0	6.6	8.0
Beelgara Estate Cabernet Sauvignon Central Ranges, NSW	25.0	32.0	6.3	7.9

SPARKLING WINE

	M	G	M	G
Emeri Pink Moscato 200ml			8.9	10.7
Pink Piccolo 200ml			8.9	10.7
Yellow Piccolo 200ml			8.9	10.7
McWilliams Brut    Hunter Valley, NSW	18.0	21.5	5.6	6.8

PACKAGE BEER

	M	G
James Boag's Premium	7.0	8.4
James Squire Mid River	5.0	7.5
Corona	7.6	9.1
James Squire Hop Thief	7.4	8.9
James Squire Golden Ale	7.4	8.9
James Squire Pilsner	7.4	8.9

CIDERS

	M	G
5 seeds Crisp Apple	7.5	8.5

WHITE WINES

	M	G	M	G
Two Thumbs Sauvignon Blanc Beelbangera (Riverina), NSW	27.0	32.0	6.5	7.9
Sixty Spokes Pinot Grigio Robert Oatley (Central Granges) NSW	35.5	43.5	7.7	9.5
Baby Doll Sauvignon Blanc Marlborough, NZ	33.0	39.5	7.4	8.8
Rothbury Estate Chardonnay Red Cliff, VIC	21.0	25.0	5.6	6.7
Coppabella Chardonnay	35.0	42.0	8.5	10.0

ROSE

	M	G	M	G
Five Friends Rose Central Ranges, NSW	25.0	30.0	6.3	8.0

TAP BEER

	M	G
Furphy refreshing Ale	6.3	7.6
James Squire 150 Lashes	7.5	9.0
Kosciuszko Pale Ale	7.5	9.0
Hahn Super Dry Schooner	6.3	7.6
Tooheys New Schooner	5.5	6.7
Tooheys Old Schooner	5.5	6.7
XXXX Gold Schooner	5.1	6.2
Hahn Premium Light Schooner	4.7	5.7

PREMIUM SPIRITS

	M	G
Johnnie Walker Blue Label	25.0	30.0
Chivas Regal 12yr Old	7.8	9.6
Grey Goose Vodka	9.7	12.0
Belvedere Vodka	8.3	10.5
Bookers Bourbon	10.2	12.8
Knob Creek Bourbon	9.5	11.5
Hendricks Gin	9.7	12.0

WATERVIEW  
DINING ROOM

OPENING HOURS

LUNCH 12noon – 2.30pm (Friday, Saturday and Sunday until 3pm)
DINNER 5.30pm – 8.30pm (Fridays & Saturdays until 9.30pm)



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RESERVE YOUR TABLE ONLINE

1. Head online to our website, [www.dooleys.com](http://www.dooleys.com) and click onto Waterview
2. Select Dining then Bookings to view the Dimmi Calendar
3. Select a time, date and the number of people. Add your name, number, and e-mail address.

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(V) – VEGETARIAN

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