

## CLASSICS

	M	G
<b>CHICKEN SCHNITZEL</b> House crumbed tenderised chicken breast, served with chips & salad.	\$17	\$22
<b>BEEF BURGER</b> Wagyu beef patty, bacon, American cheese, tomato, lettuce, pickle, mustard aioli, BBQ sauce, on a toasted bun served with chips.	\$17	\$21
<b>PORTUGUESE CHICKEN BURGER</b> Chilli marinated chicken breast, cheese, lettuce, tomato, chilli aioli, on a toasted bun. Served with chips.	\$16	\$20
<b>ROAST OF THE DAY</b> Served with roast potato, roast pumpkin, seasonal vegetables, gravy & a bread roll.	\$16	\$20
<b>SMALL SERVE</b>	\$14	\$18
<b>DOOLEYS FISH &amp; CHIPS</b> Battered hoki fillets with chips, salad & caper aioli.	\$13	\$17
<b>CALAMARI &amp; CHIPS (GF)</b> Salt & pepper calamari with chips, salad & caper aioli.	\$18	\$22
<b>BEEF &amp; GUINNESS PIE</b> Braised beef, onion, celery, Guinness, in a flaky pastry, served with mashed potato, peas & red wine jus.	\$21	\$25

## CHILDREN'S MEALS

12 YEARS & UNDER ONLY

### GRILLED CHICKEN (GF) | \$8

Served with chips & salad.

### BATTERED FISH FILLET | \$8

Served with chips & salad.

### CRUMBED CHICKEN STRIPS | \$8

Served with chips & salad.

### PENNE NAPOLITANA | \$8

Served with chips & tomato sauce.

### CHEESE BURGER | \$10

Served with chips & tomato sauce.

## DESSERT

### STICKY DATE PUDDING (V)

Warm sticky date pudding, vanilla ice cream, butterscotch sauce.

### TIRAMISU (V)

Espresso & liqueur soaked sponge fingers, mascarpone cream, chocolate.

### CREME BRULEE (V, GF)

Baked vanilla Crème Brulee, with caramelised sugar & mixed berries.

### ROCKY ROAD WAFFLE (V)

Homemade waffle, vanilla ice cream, marshmallow, maraschino cherry, crushed peanut, drizzled with chocolate sauce.

### NUTELLA & MARSHMALLOW SCROLLS (V)

Nutella & marshmallow scroll, cooked in our wood-fired oven.

### CARAMELISED BANANA SCROLL (V)

Banana & caramel scroll, cooked in our wood-fired oven.

## GROUP BOOKINGS

Group bookings are now available at Lloyd's Bistro.  
Please visit our website at [www.dooleys.com](http://www.dooleys.com).  
Go to the Lloyd's Bistro page to make a reservation  
for your next celebration or get together.

Terms & conditions do apply.

## WWW.DOOLEYS.COM

Free Wifi Available

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## OPENING HOURS

### LUNCH

12noon – 2.30pm

### DINNER

5.00pm – 9.00pm

(Fridays & Saturdays until 9.30pm)

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.





## STARTERS & SHARE

	M	G
<b>GARLIC BREAD (V)</b> Turkish bread, grilled with garlic butter, parsley.	\$4	\$5
<b>CHEESY GARLIC CRUST (V)</b> Wood fired pizza base, garlic, extra virgin olive oil, mozzarella cheese, oregano.	\$11	\$13
<b>BRUSCHETTA CRUST (V)</b> Wood fired pizza base, tomato, Spanish onion, basil, extra virgin olive oil, balsamic glaze.	\$12	\$15
<b>CHEESE &amp; HAM SCROLLS</b> Home made, mozzarella & ham savoury scrolls, cooked in our wood-fired oven.	\$8	\$10
<b>MANOUSH SCROLLS (V)</b> Zaatar spice, olive oil, savoury scroll, cooked in our wood-fired oven, served with a zaatar dip.	\$8	\$10
<b>KOREAN FRIED CHICKEN (GF)</b> Crispy chicken fillets, deep fried, drizzled in our hot & spicy sauce, garnished with fresh chilli & shallots.	\$13	\$16
<b>ANTIPASTO BOARD</b> Danish salami, prosciutto, sopressa salami, olives, semi dried tomato, ash goat cheese, eggplant, zucchini, toasted sourdough.	\$17	\$21
<b>SAGANAKI CHEESE (V, GF)</b> Pan seared Greek saganaki, coated in toasted sesame seed, with honey & roasted macadamia nut.	\$12	\$15
<b>BEEF NACHOS (GF)</b> Spicy pulled beef, corn chips, cheese, jalapenos, black bean, tomato salsa, fresh tomato, sour cream & avocado.	\$16	\$19
<b>VEGETARIAN NACHOS (V, GF)</b>	\$16	\$19
<b>WOOD FIRED CAULIFLOWER (V, GF)</b> Oven roasted cauliflower, coated in a citrus tahini, served with radicchio, pomegranate seeds, & tahini sauce.	\$9	\$11
<b>SALT &amp; PEPPER CALAMARI (GF)</b> Deep fried calamari, tossed in chilli & garlic, served with fresh lime & a caper aioli.	\$14	\$17
<b>PUMPKIN SOUP (V)</b> Creamy pureed pumpkin, dollop of sour cream, garnished with chives, served with crusty bread roll.	\$9	\$11
<b>POTATO WEDGES (V)</b> With sour cream & sweet chilli sauce.	\$9	\$11
<b>SWEET POTATO FRIES (V, GF)</b> With aioli.	\$9	\$11

## HEALTHY CHOICES

<b>ASPARAGUS &amp; AVOCADO CHOPPED SALAD (V, GF, PALEO, 1740KJ)</b> Asparagus, cherry tomatoes, black olives, sliced mushroom, cucumber, capsicum, baby spinach, mixed lettuce, slivered almonds, pepitas in a lemon vinaigrette, topped with avocado.	\$17	\$21
<b>GRILLED RUMP (GF, PALEO, 1800KJ)</b> 220g rump, broccoli, shaved brussel sprout, slivered almonds & grilled lemon.	\$20	\$24
<b>GRILLED CHICKEN BREAST (GF, PALEO, 2180KJ)</b> 220g breast, served with sautéed spinach & herbed grilled mushroom.	\$20	\$24
<b>VEGETARIAN STUFFED PEPPERS (V, GF, 1780 KJ)</b> Red capsicum, stuffed with brown rice, tomato, eggplant, black olives, cashew, shallots, finished with crumbled feta & balsamic glaze.	\$16	\$19

## SALADS

	M	G
<b>CAESAR</b> Cos lettuce, bacon, croutons, egg, in a classic caesar dressing, topped with shaved parmesan.	\$13	\$16
<b>CHICKEN CAESAR</b>	\$16	\$19
<b>TERIYAKI SALMON POKE</b> Teriyaki salmon, edamame bean, avocado, cucumber, pickled onion, brown rice, dry slaw, baby spinach & sesame dressing.	\$16	\$19
<b>PUMPKIN &amp; BEETROOT (V, GF)</b> Pumpkin, roasted beetroot, feta cheese, macadamia nut, quinoa, rocket, with a raspberry balsamic dressing.	\$15	\$18
<b>PEAR &amp; POMEGRANATE (V, GF)</b> Radicchio, butter leaf lettuce, candied walnuts, pomegranate, pear, mint, with a pomegranate vinaigrette.	\$15	\$18

## EXTRAS

<b>HALOUMI (V, GF, 1420KJ)</b>	\$4	\$5
<b>CHICKEN (GF, PALEO, 632KJ)</b>	\$3	\$4
<b>BOILED EGGS (2) (GF, PALEO, 649KJ)</b>	\$3	\$4

## PASTA

<b>FETTUCCINE BOSCAIOLA</b> Pan fried chicken, mushrooms, onion, bacon, shallots, finished in a cream sauce.	\$17	\$21
<b>PRAWN LINGUINE</b> Prawns, garlic, fresh chilli, Napolitana sauce, extra virgin olive oil, fresh basil & parmesan.	\$20	\$24
<b>SPAGHETTI MARINARA</b> Prawns, calamari, scallops, mussels, garlic, white wine, tossed in a rich Napolitana sauce.	\$23	\$28
<b>TRUFFLED MUSHROOM GNOCCHI (V)</b> Field, oyster & button mushrooms, sautéed in truffle oil, finished with grated parmesan cheese.	\$18	\$22
<b>TUSCAN RIGATONI</b> Italian sausage mince, fresh chilli, black olives, spinach, cherry tomato, grated parmesan, in extra virgin olive oil.	\$17	\$21

## PIZZA

<b>MARGHERITA (V)</b> Pomodoro sauce, mozzarella cheese, garnished with fresh basil.	\$16	\$19
<b>SEAFOOD</b> Octopus, calamari, mussels, prawns, anchovies, capers, Pomodoro sauce, mozzarella cheese.	\$23	\$28
<b>TROPICAL</b> Shaved leg ham, pineapple, Pomodoro sauce, mozzarella cheese.	\$17	\$21
<b>THE WORKS</b> Salami, pepperoni, shaved leg ham, mushrooms, olives, roasted capsicum, Spanish onion, Pomodoro sauce, mozzarella cheese.	\$19	\$23
<b>VEGETARIAN (V)</b> Semi dried tomato, eggplant, mushrooms, roast capsicum, olives, Spanish onion, Pomodoro sauce, mozzarella cheese.	\$19	\$23
<b>BBQ CHICKEN</b> Chicken, mushroom, Spanish onion, sliced shallots, BBQ sauce, mozzarella cheese.	\$17	\$21
<b>BEEF</b> Sliced beef, mushroom, caramelized onion, fresh chili, Pomodoro sauce, mozzarella cheese.	\$19	\$23

## SEAFOOD

	M	G
<b>BARRAMUNDI (GF)</b> Grilled Barramundi, served with green beans, broccoli, snow peas, potato mash, with a lemon & lime butter sauce.	\$24	\$29
<b>GRILLED ATLANTIC SALMON (GF)</b> Grilled salmon, parmentier potato, green beans, shaved brussel sprouts, slivered almonds, finished with a balsamic glaze.	\$25	\$30
<b>MIXED SEAFOOD GRILL (GF)</b> 2 skewers of marinated prawns, scallops, calamari & octopus, a barramundi fillet, grilled, served with chips, salad & caper aioli.	\$27	\$32
<b>GRAVLAX SALMON</b> Fresh cured salmon, sliced thin, with cucumber, avocado, Spanish onion, fresh dill & salmon roe. Served with toasted sour dough and crème fraiche.	\$20	\$24

## BARBEQUE

<b>MIGHTY GRILL (GF)</b> Minute steak, beef sausage, pork sausage, bacon, mushroom, fried egg, grilled tomato, chips, served with a smoky bbq sauce.	\$24	\$29
<b>BBQ PORK RIBS</b> USA style ribs, glazed in our signature BBQ sauce, served with chips & slaw.	\$39	\$45
<b>TANDOORI CHICKEN (GF)</b> Twice cooked free-range tandoori rubbed chicken, finished in our tandoor oven, served with potato salad & raita.	\$20	\$24
<b>LAMB TIKKA (GF)</b> Skewered lamb rump, marinated in traditional Indian spices, cooked in our tandoor oven, served with potato salad & raita.	\$23	\$28
<b>MEDITERRANEAN CHICKEN SKEWERS</b> Marinated chicken breast, served with hummus, tabbouleh, chips, chilli aioli & pita bread.	\$20	\$24

## GRILL

All our steaks come with the choice of two sides & one sauce. Choose from, chips, salad, mashed potato or seasonal vegetables.

<b>T-BONE (GF)</b> 350g Riverina grass fed, served with sides & sauce of your choice.	\$27	\$33
<b>SCOTCH FILLET (GF)</b> 350g Riverina grass fed, served with sides & sauce of your choice.	\$30	\$36

<b>LAMB SOUVLAKI</b> Lamb skewers marinated in garlic & lemon, served with tzatziki, salad & pita bread.	\$23	\$28
<b>PROSCIUTTO WRAPPED CHICKEN (GF)</b> Cheese & mustard stuffed chicken breast, wrapped in prosciutto, served with chat potato, green beans & creamy mustard seed sauce.	\$21	\$25
<b>GRILLED PORK CUTLET (GF)</b> 220g grilled pork cutlet, marinated in garlic & thyme, served with asparagus, mash potato & red wine jus.	\$22	\$26

## SAUCES

Dianne, red wine jus, mushroom, pepper, creamy mustard seed, gravy.	\$2	\$3
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(M) - MEMBERS (G) - GUESTS (V) VEGETARIAN (GF) GLUTEN FREE