

STARTERS & SHARE	M	G
GARLIC BREAD (V) Turkish bread, grilled with garlic butter, parsley.	\$4	\$5
CHEESY GARLIC CRUST (V) Wood fired pizza base, garlic, extra virgin olive oil, mozzarella cheese, oregano.	\$11	\$13
BRUSCHETTA CRUST (V) Wood fired pizza base, tomato, Spanish onion, basil, extra virgin olive oil, balsamic glaze.	\$12	\$15
CHEESE & HAM SCROLLS Home made, mozzarella & ham savoury scrolls, cooked in our wood fired oven.	\$8	\$10
MANOUSH SCROLLS (V) Zaatar spice, olive oil, savoury scrolls, cooked in our wood fired oven, served with a zaatar dip.	\$8	\$10
KOREAN FRIED CHICKEN Crispy chicken fillets, deep fried, drizzled in our hot & spicy sauce, garnished with fresh chilli & shallots.	\$13	\$16
MEDITERRANEAN ANTIPASTO PLATE Prosciutto, Danish salami, pancetta, cherry bocconcini, olives, grilled zucchini, eggplant & capsicum, served with a wood fired pizza crust.	\$17	\$21
SAGANAKI CHEESE (V, GF) Pan seared Greek saganaki, coated in toasted sesame seed, with honey & roasted macadamia nut.	\$12	\$15
BEEF NACHOS (GF) Spicy pulled beef, corn chips, cheese, jalapenos, black bean, tomato salsa, fresh tomato, sour cream & avocado.	\$16	\$19
VEGETARIAN NACHOS (V, GF)	\$16	\$19
WOOD FIRED CAULIFLOWER (V, GF) Oven roasted cauliflower, coated in a citrus tahini, served with radicchio, pomegranate seeds & tahini sauce.	\$10	\$12
SALT & PEPPER CALAMARI (GF) Deep fried calamari, tossed in chilli & garlic, served with fresh lime & a caper aioli.	\$14	\$17
FISH TACOS Battered fish fillets, corn salsa, iceberg lettuce, aioli, sweet chilli sauce, on a flour tortilla. Served with a lime wedge.	\$13	\$16
POTATO WEDGES (V) With sour cream & sweet chilli sauce.	\$9	\$11
SWEET POTATO FRIES (V, GF) With aioli.	\$9	\$11

HEALTHY CHOICES		
ASPARAGUS & AVOCADO CHOPPED SALAD (V, GF, PALEO, 1740KJ) 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
GRILLED RUMP (GF, PALEO, 1800KJ) 220g rump, broccoli, shaved brussel sprout, slivered almonds & grilled lemon.	\$20	\$24
GRILLED CHICKEN BREAST (GF, PALEO, 2160 KJ) 220g grilled chicken breast, served with sautéed kale, roasted kabocha squash & slithered almonds.	\$20	\$24
VEGETARIAN STUFFED PEPPERS (V, GF, 1780 KJ, PALEO) Red capsicum, stuffed with brown rice, tomato, eggplant, black olives, cashew, shallots, finished with crumbled feta & balsamic glaze.	\$16	\$19

SALADS	M	G
CAESAR Cos lettuce, bacon, croutons, egg, in a classic caesar dressing, topped with shaved parmesan.	\$14	\$17
CHICKEN CAESAR	\$17	\$21
TERIYAKI SALMON POKE Teriyaki salmon, edamame bean, avocado, cucumber, pickled onion, brown rice, dry slaw, baby spinach & sesame dressing.	\$16	\$19
PUMPKIN & BEETROOT (V, GF, PALEO) Pumpkin, roasted beetroot, feta cheese, macadamia nut, quinoa, rocket, with a raspberry balsamic dressing.	\$15	\$18
DUKKAH ROASTED CAULIFLOWER (V, GF) Roasted cauliflower, spiced toasted chickpeas, dukkah, radish, pomegranate, mint, drizzled with a spicy tahini dressing.	\$15	\$18

EXTRAS		
HALOUMI (V, GF, 1420KJ)	\$5	\$6
CHICKEN (GF, PALEO, 632KJ)	\$3	\$4
BOILED EGGS (2) (GF, PALEO, 649KJ)	\$3	\$4

PASTA		
FETTUCCINE BOSCAIOLA Pan fried chicken, mushrooms, onion, bacon, shallots, finished in a cream sauce.	\$17	\$21
PRAWN LINGUINE Prawns, garlic, fresh chilli, Napolitana sauce, extra virgin olive oil, fresh basil & parmesan.	\$20	\$24
SPAGHETTI MARINARA Prawns, calamari, scallops, mussels, garlic, white wine, tossed in a rich Napolitana sauce.	\$23	\$28
SPAGHETTI CARBONARA Bacon, parmesan cheese, egg, cream, garlic, cracked pepper, finished with fresh parsley.	\$17	\$21
BEEF LASAGNE Slow cooked beef ragu, bechamel sauce, layered in fresh pasta, finished with Napolitana sauce, mozzarella cheese & grated parmesan.	\$17	\$21



PIZZA		
MARGHERITA (V) Pomodoro sauce, mozzarella cheese, garnished with fresh basil.	\$16	\$19
SEAFOOD Octopus, calamari, mussels, prawns, anchovies, capers, Pomodoro sauce, mozzarella cheese.	\$23	\$28
TROPICAL Shaved leg ham, pineapple, Pomodoro sauce, mozzarella cheese.	\$17	\$21
THE WORKS Salami, pepperoni, shaved leg ham, mushrooms, olives, roasted capsicum, Spanish onion, Pomodoro sauce, mozzarella cheese.	\$19	\$23
VEGETARIAN (V) Semi dried tomato, eggplant, mushrooms, roast capsicum, olives, Spanish onion, Pomodoro sauce, mozzarella cheese.	\$19	\$23
BBQ CHICKEN Chicken, mushroom, Spanish onion, sliced shallots, BBQ sauce, mozzarella cheese.	\$17	\$21
THE MEXICAN Chorizo, pepperoni, jalapeno, Pomodoro sauce, mozzarella cheese, finished with fresh tomato salsa, avocado & aioli.	\$18	\$22

SEAFOOD	M	G
BARRAMUNDI (GF) Grilled Barramundi, served with green beans, broccoli, snow peas, potato mash, with a lemon & lime butter sauce.	\$24	\$29
GRILLED ATLANTIC SALMON (GF) Grilled salmon, parmentier potato, green beans, shaved brussel sprouts, slivered almonds, finished with a balsamic glaze.	\$25	\$30
MIXED SEAFOOD GRILL (GF) 2 skewers of marinated prawns, scallops, calamari & octopus, a barramundi fillet, grilled, served with chips, salad & caper aioli.	\$28	\$34
GRAVLAX SALMON Fresh cured salmon, sliced thin, with cucumber, avocado, Spanish onion, fresh dill & salmon roe. Served with toasted sour dough and crème fraiche.	\$21	\$25

GRILL		
All our steaks come with the choice of two sides & one sauce. Choose from, chips, salad, mashed potato or seasonal vegetables.		
T-BONE (GF) 350g Riverina grass fed, served with sides & sauce of your choice.	\$27	\$33
SCOTCH FILLET (GF) 300g Riverina grass fed, served with sides & sauce of your choice.	\$30	\$36

LAMB SOUVLAKI Lamb skewers marinated in garlic & lemon, served with tzatziki, salad & pita bread.	\$23	\$28
PROSCIUTTO WRAPPED CHICKEN (GF) Cheese & mustard stuffed chicken breast, wrapped in prosciutto, served with chat potato, green beans & creamy mustard seed sauce.	\$21	\$25
PORK BELLY (GF) Crispy pork belly, chat potato, fennel & radicchio slaw, apple & sultana compote with red wine jus.	\$22	\$26
MIGHTY GRILL (GF) Minute steak, beef sausage, pork sausage, bacon, mushroom, fried egg, grilled tomato, chips, served with a smoky BBQ sauce.	\$24	\$29
BBQ PORK RIBS USA style ribs, glazed in our signature BBQ sauce, served with chips & slaw.	\$39	\$45
MEDITERRANEAN CHICKEN SKEWERS Marinated chicken breast, served with hummus, salad, chips, chilli aioli & pita bread.	\$20	\$24



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



CHILDREN'S MEALS

12 YEARS & UNDER ONLY

GRILLED CHICKEN (GF) \$8 Served with chips & salad.	PENNE NAPOLITANA \$8
BATTERED FISH FILLET \$8 Served with chips & salad.	CHEESE BURGER \$10 Served with chips & tomato sauce.
CRUMBED CHICKEN STRIPS \$8 Served with chips & salad.	



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CLASSICS	M	G
CHICKEN SCHNITZEL House crumbed tenderised chicken breast, served with chips & salad.	\$17	\$22
BEEF BURGER Wagyu beef patty, bacon, American cheese, tomato, lettuce, pickle, mustard aioli, BBQ sauce, on a toasted bun served with chips.	\$17	\$21
PORTUGUESE CHICKEN BURGER Chilli marinated chicken breast, cheese, lettuce, tomato, chilli aioli, on a toasted bun. Served with chips.	\$16	\$20
PHILLY CHEESE STEAK SANDWICH Thin sliced beef, caramelised onion, mushroom, capsicum, American cheese, chipotle sauce on a toasted roll. Served with chips.	\$18	\$22
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
CALAMARI & CHIPS (GF) Salt & pepper calamari with chips, salad & caper aioli.	\$18	\$22
BEEF & GUINNESS PIE Braised beef, onion, celery, Guinness, in a flaky pastry, served with mashed potato, peas & red wine jus.	\$21	\$25

DESSERT		
STICKY DATE PUDDING (V) Warm sticky date pudding, vanilla ice cream, butterscotch sauce.	\$8	\$10
PANNA COTTA Vanilla panna cotta, sweet crumble, passionfruit coulis, strawberry & mint.	\$8	\$10
CREME BRULEE (V, GF) Baked vanilla Crème Brule, with caramelised sugar & mixed berries.	\$8	\$10
BANANA SPLIT WAFFLE Homemade waffle, banana, vanilla ice cream, cream, maraschino cherry, butterscotch & chocolate sauces.	\$12	\$15
NUTELLA & MARSHMALLOW SCROLLS (V) Nutella & marshmallow scroll, cooked in our wood-fired oven.	\$10	\$12
CARAMELISED BANANA SCROLL (V) Banana & caramel scroll, cooked in our wood-fired oven.	\$10	\$12

GROUP BOOKINGS

Group bookings are now available at Lloyd’s Bistro.
Please visit our website at 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.

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OPENING HOURS

LUNCH

12noon – 2.30pm

DINNER

5.00pm – 9.00pm

(Fridays & Saturdays until 9.30pm)

(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.

