

# Ding Dong Dinner



VEG (V) | VEGAN (VG) | GLUTEN FREE (GF) | OPTION (O)

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS. PLEASE BE AWARE THAT WHILE ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS, IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SESAME SEEDS, WHEAT FLOUR, EGGS & DAIRY PRODUCTS. ALL CARD PAYMENTS WILL INCUR A PASS-ON SURCHARGE OF 1.5%. CASH IS WELCOME & INCURS NO EXTRA FEES.

## Something to Share...

### CORN RIBS (V) (GF) (VGO) - \$12

Grilled corn ribs brushed with sumac butter and sprinkled with grated parmesan.

### SILLY TACOS (VO) - \$18

Two warm tortilla with choice of beer-battered **fish OR spiced cauliflower**, topped with fresh pico de gallo, smashed avocado, coriander and spiced sour cream.

### ARANCINI (GF) (VGO) - \$16

Three crispy, handmade arancini filled with arborio rice, mushrooms, truffle paste, vegan mozzarella. Served with aioli.

### BAKED BRIE - \$21

Topped with honey, grapes and toasted walnuts. Served with ciabatta.

### POLENTA CHIPS (VGO) (GFO) - \$14

Crispy polenta chips tossed with parmesan powder, rosemary and parsley, finished with a drizzle of truffle oil.

### MI-SO PORKIE - \$20

Crispy pork belly bites glazed in house-made miso sauce, topped with pickled onion, roasted peppers and sesame seeds.

### EMPANADA - \$18

Three hand-folded pastry pockets filled with seasoned minced beef, onion, potatoes and spices, baked until golden and served with aji verde.

### PRAWN ROLLS - \$18

Succulent cooked prawns tossed in a zesty blend of housemade tartare sauce and fresh lime zest, all nestled in two soft brioche buns.

## Something Bigger...

### JACKET POTATO STROGANOFF (GFO) - \$32

Twice baked potato topped with tender steak in a creamy mushroom stroganoff sauce. Finished with golden fried shallots.

### HOT PLATE FLAMBÈ (GFO) - \$49

250g Rib Eye Steak, served with crispy chips and vibrant chimichurri.

### CRISPY SKIN BARRA (GFO) - \$35

Seared barramundi fillet with golden, crispy skin, served atop a velvety potato purée, finished with infused herb butter and a drizzle of herb oil.

### MARRY ME CHICKEN (GFO) - \$32

Juicy chicken breast pan-seared and finished in a creamy sauce. Served over al dente spaghetti and finished with a touch of fresh herbs - who knows, it just might inspire a proposal.

### CUBAN PORK BELLY (GFO) - \$32

Pork belly served with charred corn ribs, paired with a zesty chilli lime coleslaw and a bold sofrito sauce.

### PRAWN LINGUINI (GFO) - \$34

Cephalopod ink linguini tossed with marinated prawns, juicy cherry tomatoes and fresh basil, all enveloped in a creamy Alfredo sauce.

### RED LENTIL GNOCCHI (V) (VGO) (GFO) - \$32

Soft potato gnocchi tossed in a slow cooked red lentil 'ragu', complemented by fresh arugula, grated Parmesan and a drizzle of herb oil.

## Maybe Skewers...

### PERUVIAN CHICKEN (GFO) - \$36

Tender marinated chicken infused with ginger, honey, soy sauce and sesame oil.

### SPICED VEGGIE (GFO) (V) (VGO) - \$33

Chargrilled marinated capsicum, zucchini, mushrooms, baby potatoes and red onion all tossed in a fragrant blend of spices.

### BOURBON BEEF (GFO) - \$38

Marinated flank steak grilled with bold spices, garlic, Dijon and a splash of bourbon.

ALL SKEWERS ARE SERVED WITH A DIP AND YOUR CHOICE OF CHIPS OR SALAD.

## A Salad Perhaps?

### MOROCCAN (V) (VGO) (GFO) - \$27

A vibrant mix of halloumi, zucchini, spinach, baby carrots on a beetroot puree. Topped with toasted chickpeas, Moroccan spices, lemon dressing and marinated yogurt.

### CHICKEN & BEET (GFO) (VO) - \$27

Grilled chicken served over a fresh beetroot salad with crumbled feta cheese, roasted walnuts, finished with a lemon dressing.

## Something on the Side...

### CHIPS (VGO) (GFO) - \$12

Crispy shoestring fries served with herb garlic aioli.  
+ \$4 Truffle Fries

### SWEET POTATO WEDGES (V) (VGO) - \$15

Hand-cut sweet potato wedges, fried until golden and crispy, served with aioli.

### EXTRA DIPPING SAUCE - \$4

### GARLIC BREAD (GFO) - \$12

3 pieces of toasted ciabatta with our house made garlic butter.

### MIXED LEAVES - \$11

Leafy greens dressed with tangy lemon vinaigrette.

### SOUP OF THE DAY - \$16

Served with buttered bread.

## Or Burger...

### WAGYU CHEESEBURGER (GFO) - \$27

Juicy 160g Wagyu beef patty, melted cheese, crisp lettuce, tomato, pickles, creamy aioli, and sweet onion jam, all on a soft brioche bun. Served with cornichons and golden chips.

**+\$6 Double Protein | +\$5 Add Bacon**

### SILLY VEGO BURGER (GFO) (VO) - \$26

Spiced harissa sweet potato patty, sliced halloumi, wilted spinach, pickled onion, tomato, marinated yogurt and aioli on a soft brioche bun. Served with golden chips.

## Feed Me...

### \$79 PER PERSON | MIN 2 GUESTS

Can't decide? Let us serve a selection of our favourite dishes to share—including dessert. Whole table participation required.

## For the little ones...

### I DON'T KNOW - \$9

Ham & Cheese Toastie

### I DON'T CARE - \$12

Cheeseburger & Chips

### I DON'T WANT THAT - \$12

Fish & Chips

### I'M NOT HUNGRY - \$12

Chicken Nuggets & Chips

### WHATEVER - \$12

Kids Pasta

### MAYBE - \$12

Kids Pizza

### I WANT TO GO HOME - \$9

Vanilla Ice-Cream with sprinkles