WESTERN

TO SHARE

CRISPY PANKO CALAMARI S — 18
Marinated and panko-crusted calamari, served with fresh lemon and creamy aioli

HOUSE MADE FOCCACIA VGO VGO — 12
Soft, warm focaccia infused with garlic and rosemary, served with smoked butter
ADD MOZZARELLA CHEESE +4

CHIPS GF DF — 9
Crispy chips, creamy aioli

SWEET POTATO FRIES GF DF — 10
Golden sweet potato fries, perfectly seasoned and paired with a spicy chilli mayonnaise

SAUCES

PEPPERCORN GF
HORSERADISH CRÈME FRAICHE GF
RED WINE JUS GF
MUSHROOM GF
CHIMICHURRI GF DF
EXTRA SAUCE +3

PIZZA

MARGHERITA VEG DFO — 23
San Marzano tomatoes, Fior di Latte mozzarella, fresh basil, and a drizzle of extra virgin olive oil.
MAKE VEGAN +4 | GF PIZZA BASE +7

THE DAKABIN — 30
Roasted pumpkin, spicy nduja sausage, smoked mozzarella, guanciale, basil, and a drizzle of honey.
GF PIZZA BASE +7

VEGETARIANA VEG N VGO — 28
Smoked ricotta, zucchini, heirloom tomatoes, fried eggplant, fior di latte and basil pesto.
MAKE VEGAN +4 | GF PIZZA BASE +7

MEAT LOVERS — 30
San Marzano tomatoes, fior di latte mozzarella, champagne ham, pepperoni, pork sausage, pancetta, and smoky BBQ sauce.
GF PIZZA BASE +7

BURGERS

HOT HONEY CHICKEN BURGER — 25
Buttermilk fried chicken, melted cheese, tangy slaw, lashings of hot honey drizzle and creamy ranch sauce on a soft brioche bun. Served with golden fried chips.
ADD CRISPY BACON +4

CHIMICHURRI STEAK SANDWICH — 28
Grilled premium grain-fed rib-eye, melted Swiss cheese, fresh rocket, and vine ripened tomatoes on toasted sourdough slathered with garlic aioli and zesty chimichurri sauce. Served with golden fried chips.

SIGNATURE WAGYU CHEESEBURGER — 26
A succulent Wagyu beef patty topped with melted American cheese, caramelised onions, crisp pickles, and ripe tomato, all perfectly balanced with our signature DH burger sauce on a soft brioche bun. Served with golden fried chips.
ADD CRISPY BACON +2

MAINS

EUMUNDI BEER-BATTERED FISH & CHIPS DF — 32
Fresh, flaky fish coated in a crisp Eumundi Brewery beer batter and golden fried to perfection. Served with crispy chips and a side of creamy tartare sauce.

CHICKEN PARMIGIANA — 30
Herb-crusted chicken breast, lightly fried to perfection, layered with San Marzano tomato sauce, champagne ham, melted mozzarella, and aged Parmigiano Reggiano, finished with fresh basil. Served with golden fries and fresh slaw.

CLASSIC CAESAR SALAD — 25
Crisp baby cos lettuce, crispy bacon, chunky garlic croutons, anchovy, shaved parmesan & soft free-range egg, tossed in house-made Caesar dressing.
ADD GRILLED CHICKEN +6

250G RUMP FILLET GF DF — 29
150-day grain-fed Queensland beef (Marble Score 2-3)
Served with a side of chips, house salad & choice of sauce.

10% SURCHARGE ON SUNDAY, 15% SURCHARGE ON PUBLIC HOLIDAYS

While we do our best to accommodate coeliac and other allergies, we have an open kitchen and cannot guarantee that cross contamination will not occur. Please make our friendly staff aware of any allergies as we may need to modify or change certain dishes on our menu.

SMALL

KOREAN-STYLE FRIED CHICKEN S — 18
Crunchy, golden fried chicken with sweet chilli glaze, house made kimchi, pickled daikon, and a zesty miso ranch.

THAI CHICKEN SPRING ROLLS — 18
Golden fried spring rolls filled with fragrant yellow curry chicken, served with banana and pickled ginger mayo.

PORK & GINGER DUMPLINGS (5PC) DF — 18
Juicy pork and ginger dumplings served with Chinese-style Szechuan sauce, fresh spring onion, and garlic.

MOOLOOLABA PRAWN DUMPLINGS (5PC) — 20
Crispy prawn dumplings made with fresh Mooloolaba prawns, served with house-made chilli mayo and a zesty yuzu kosho dipping sauce.

CRISPY EGGPLANT CHIPS DF GF V VEG — 18
Crispy eggplant chips drizzled with Chinkiang vinegar caramel, sprinkled with house made seaweed spice, spring onion, and roasted sesame seeds.

KATSU CURRY FRIES DF — 18
Crispy fries topped with golden katsu curry sauce, pickled ginger, and a sprinkle of seaweed spice seasoning.

STEAMED EDAMAME DF GF V — 12
Tossed in seaweed salt.

LARGE

WOK FRIED RICE DF GF — 24
Fragrant wok-fried rice with green peas, spring onion, soy sauce, and tender pork belly, topped with a fried egg.

BEEF PAD SE EW DF S — 32
Wok-fried tender braised beef with Chinese broccoli, flat rice noodles, and a sweet soy and oyster sauce. Topped with a fried egg, fresh chilli, coriander, and crispy fried shallots.

THAI GREEN CHICKEN CURRY DF GF S — 35
Rich coconut green curry with tender chicken, baby corn, green beans, and cherry tomatoes, finished with kaffir lime, Thai basil, and crispy shallots. Served with fragrant jasmine rice.

THE EASTERN AND WESTERN KITCHENS OPERATE SEPARATELY, AND ORDERS WILL ARRIVE AT DIFFERENT TIMES.

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGAN (VGO) VEGAN OPTION
(VEG) VEGETARIAN (VEG) VEGETARIAN OPTION (N) CONTAINS NUTS
(S) CONTAINS SEAFOOD

BAR MENU