



DANDELION

— lounge + eatery —

Wood-fired Pizza

Authentic hand-stretched Neapolitan pizza base

Pizza Rosso

San Marzano tomato base

Margarita | 21

San Marzano tomatoes, basil, EVOO, fior di latte

Gambari | 30

Marinated prawns, roasted zucchini, chilli oil, fior di latte

Pepperoni | 27

Pepperoni, San Marzano tomatoes, peppers, mozzarella, mustard

Prosciutto | 30

Prosciutto, rocket, pickled pear, fior di latte

add pint Birra Moretti | 17

Mediterranean | 25

Roasted vegetables, cherry tomatoes, pesto, mozzarella, truffle oil

Pizza Bianco

Roasted pumpkin and garlic confit base

Lamb | 28

Lamb, caramelised red onion, tahini yogurt, zaatar, fior di latte

Pollo | 28

BBQ chicken, mushroom, mozzarella, BBQ sauce, fior di latte

Tartufata | 28

Mushroom, mozzarella, fior di latte, Parmesan, rocket, truffle oil

Sides

Mediterranean Salad | 14 (GF) (VEG)

Iceberg, tomatoes, cucumber, marinated feta, olives, dukkha

Wood Fired Seasonal Vegetables | 14 (GF) (VEG) (V)

Bowl of Fries | 12

All Day Dining Menu

Large

Caesar Salad | 27

Cos, bacon, white anchovy, croutons, soft boiled egg, Parmesan

add Chicken 8.00 | add Grilled Prawns 9.00

Onion Soup | 18

Caramelised onion, beef stock, gruyere cheese. Served with a warm bread roll

Creamy Pumpkin & Pea Risotto | 24

Parmesan crisp

add Mushroom 4.50 | Chicken 8.00 | Grilled Prawns 9.00

Pappardelle Bolognese | 28

Slow cooked beef ragu, shaved Parmesan, Crème fraîche

Linguine Allo Scoglio | 35

Prawns, scallops, calamari, mussels, garlic, chili, lemon butter

Wagyu Beef Burger | 30

Pickled onion, cos, tomato, cheese, relish, aioli, fries

Vegetarian option available

Chicken Parmigiana | 32

Breaded chicken breast, ham, napoli sauce, house salad, fries

Fish & Chips | 35

Flathead fillet, house salad, lemon, fries, tartar

Fish of the Day | 40

Pan fried market fish, hollandaise, house salad, fries

add glass 2023 Nick O'Leary Riesling | 14

220g Porterhouse Steak | 47

220g Porterhouse Steak, mushroom sauce, house salad, fries

Wagyu Flank Steak Pepper Crust | 45

Roasted onion potato bake, Diane sauce, house salad

add glass 2019 Sticks Cabernet Sauvignon | 16

Slow Cooked Lamb Bowl | 35

Lamb shoulder, eggplant, tahini yogurt, feta, olives, grilled flat bread

Please discuss any dietary requirements with our friendly staff.
Eggs are free range locally sourced. Gluten free bread is available on request.

Sharing

Wood Fired Flat Bread | 11

Zaatar, herb butter

add spiced hummus | 7.50

Arancini Sicilian | 16

Saffron risotto, bocconcini, mushroom, spicy tomato

Spicy Chicken Kebab | 18

Marinated thigh fillet, tahini, beetroot molasses

Lamb Burnt Ends | 20

Honey, sumac, lemon, chili

Halloumi | 22

Grilled halloumi, red wine figs, roasted cauliflower

add glass 2022 Tar & Roses Rosé Mediterraneo | 14

Calamari | 24

Grilled chorizo, fried calamari, sofrito butter

Chef's Selection Cured Meats | 28

Served with grilled bread, olives, EVOO, balsamic vinegar

Dessert

Nonna's Crème Caramel | 16

Lemon, caramel sauce, rhubarb compote

Tiramisu | 16

Savoiardi, mascarpone, coffee liqueur, dark chocolate

Warm Bread & Butter Pudding | 16

Dark chocolate, marmalade, Crème anglaise, vanilla ice cream

Cheese of the Day | 25

Selected semi soft cheese, melba toast, fruits

add glass 2022 Rising Pinot Noir | 16