



“GROUNDED IN TRADITION, INSPIRED BY THE JOURNEY”

Dandelion is a modern Mediterranean fusion restaurant inspired by the journey of flavour. Guided by our nomadic spirit, we blend the bold, fire-kissed cooking of the Mediterranean with the rich, spice-laden traditions of the East.

At our heart lies “fire” , in our Head Chefs’ passion and the wood-fired stone oven, a tribute to ancient hearths across the world—from the clay ovens of the Levant to the rustic pizza stones of Italy. Every dish carries the soul of tradition but is reimagined for today’s explorers.

Led by Chef Atish, whose culinary path has spanned continents, Dandelion is a gathering place for those who appreciate the magic of tradition, fire, and fine ingredients. From our hand-crafted sourdough bread to our charred meats, flame kissed pizzas, and mezze-style feasts, we create food that connects cultures!

pizza

Our signature pizza dough, crafted daily using our time-honored sourdough starter, nurtured since our opening. The dough is infused with deep, authentic flavors, and baked to perfection in our wood-fired oven, creating a truly Mediterranean experience.

Margherita (V) 23
San Marzano, basil, EVOO, fior de latte

Gambari (SF) 30
Marinated prawns, roasted zucchini, chilli oil, fior de latte

Diavola alla Senape 28
Pepperoni, San Marzano, peppers, mozzarella, mustard

La Dolce Salata 30
Prosciutto, rocket, pickled pear, fior de latte

Verdure al Pesto (V) (N) 26
Roasted vegetables, cherry tomatoes, pesto, mozzarella, truffle oil

Spiced Lahmeh 29
Lamb, caramelised red onion, tahini yogurt, zaatar, fior de latte

Shish Taouk 29
Lebanese skewered chicken, mushroom, mozzarella, bbq sauce, fior de latte

Tartufata (V) 29
Mushrooms, mozzarella, fior de latte, parmesan, rocket, truffle oil

Sfinione Siciliano 26
Sicilian style, san marzano, onion, anchovy, mozzarella, pangratato

giardino

Baby cos, caramelized beetroot, cucumber, onions, tomatoes, feta, crispy bread, parmesan, anchovy dressing 25

Add grilled chicken breast \$6 | grilled prawns \$13

Puy lentil Mediterranean, flat bread, hazelnut dukka, spinach, roast vegetables, grilled peach, preserved lemon, sofrito dressing 25

Add grilled chicken breast \$6 | lamb shoulder \$9

fiamma

Signature 250 gram Porterhouse Steak 52
Creamy skordalia

300 gram Rump Steak 55
Lemon chili dressing
Add grilled garlic prawns \$15

220 gram Cumin Crusted Lamb Steaks 48
Mint tahini

250 gram Butternut Pumpkin Steaks (V) 32
Braised green onion, walnut pesto
All served with patatas bravas and salad

grande

Caldo Verde, rustic vegetable, kale soup, grilled bread (V) 22
Add chorizo, bacon and ham \$8

Prawn and pepper estofado, whipped fetta, pitta bread (SF) 38
Mansaf Chicken, slow cooked half chicken, pilaf, yoghurt 35

Mushroom risotto, sour cream, rocket and crispy parmesan (V) 26
Add grilled chicken breast \$6 | pork belly \$10

Lasagna di casa, slow cooked beef & pork ragu, bechamel, parmesan, broccolini, chili & lemon oil 34

Linguini scoglio, prawns, scallops, calamari, mussels, garlic, chili, lemon butter (SF) 36

Saffron pappardelle, roasted vegetables ragout (V) 28
Fish of the day, pan fried market fish, Mediterranean flare 36
Please ask our service staff

dolce

Fondente Vesuviano, bitter orange syrup, vanilla bean ice cream	18
Tiramisu della casa, coffee, mascarpone cream	16
Basque cheesecake, berry coulis	16
Churros con chocolate, cinnamon, chocolate, cream	16

vino dolce

Hickinbotham Noble Sauvignon Blanc <i>Dromana, Victoria</i>	12
Levantine Hill Melange Botrytis <i>Yarra Valley, Victoria</i>	12
Graham’s Fine Tawny Port <i>Douro, Portugal</i>	12

apéritif

Campari	9
Pimm's	9
Aperol	9
Hotel Starlino Rose Aperitivo	9
Pampelle Ruby L’Apero	9
Naked Amaretto	12
Amaro Montenegro	12
Mr. Black Coffee Liqueur	12
Hellyers Road Whiskey Cream	12
Don Giovanni Limoncello	12

piccolo piatto

Suppli Romano, tomato and mozzarella arancini, pesto aioli (V)	18
Spicy prawn rolls, harissa mayo (SF)	24
Crumbed haloumi, lemon confit, fig compote (V)	22
Wood-fired pork belly, crispy chilli oil, pomegranate molasses	24
Lamb kebabs, ezme, garlic yoghurt	24
Crispy za’atar chicken, dill cream, pickles, hot honey	22

pane

Warm bread with tomato, smoked paprika butter (V)	14
Wood-fired flat bread, garlic confit, dukkah (V) (N)	14
<i>Add hummus \$5</i>	

contorno

Grilled and wood-fired seasonal vegetables (V)	15
Lebanese salad, cucumber, pickled onion, cos, yoghurt, olive oil (V)	12
Chat potatoes, dill, lemon chili oil, sour cream (V)	12
Patatas Bravas, house seasoning, aioli (V)	15

NOTES

Please let us know if you have any allergies or dietary requirements. Due to the potential of trace allergens in the working environment and supplied ingredients, we cannot guarantee complete allergy free meals

Please note a 15% surcharge applies to all public holidays

(V) – Vegetarian (VG) – Vegan (N) – Contains Nuts
(GF) – Gluten Friendly (SF) – Contains Shellfish

classico

Caesar salad, cos, bacon, anchovy, croutons, egg, parmesan	27
<i>Add grilled chicken breast \$6 grilled prawns \$13</i>	
Calabrese brisket burger, onion, butter lettuce, salsa agrodolchi, fries	30
Mediterranean lamb burger, shawarma lamb, tahini, onion, fries	30
Sicilian club sandwich, chicken pesto, mortadella, lettuce, tomato, fries	30
Fish and chips, salad, caper lemon aioli	35
Parmigiana carbonari, chicken, bacon, carbonara, mozzarella, fries	34
Steak sandwich, cos, tomato, cheese, relish, aioli, fries	34
Curry of the day, rice, naan bread	30
<i>Please ask our service staff</i>	

bambini

Tomato and mozzarella arancini (2)	10
Chicken parmigiana strips, aioli, fires	15
Pasta carbonara, bacon, cream, parmesan	15
Lasagna, beef, pork ragu, bechamel, parmesan, broccolini	15
Fish and chips, salad, tartar sauce	15
Mini margherita, San Marzano, basil, EVOO, fior de latte	15
<i>All meals include vanilla ice cream cup</i>	