

Dargo Hotel



winter menu

lunch 12-2pm and dinner 6-8pm

ENTRÉE

shared platter for two - fish cakes, battered prawns and camembert cheese

creamy garlic prawns - with steamed rice

add chilli on request (GF)

thai fish cakes - with petite salad and dipping sauce (GF, DF)

salt and pepper squid - with homestyle cocktail sauce

battered prawns - with honey sauce

chicken skewer of the day

camembert cheese - with cranberry sauce

elote nachos - blackbean and corn nachos (V)

add bolognese sauce

house made soup of the day - with garlic bread

PARMA'S beef or chicken schnitzel

traditional

napoli sauce, ham and cheese

hawaiian

napoli sauce, crispy bacon, pineapple and cheese

aussie

napoli sauce, crispy bacon, cheese and an egg on top

meat lovers

napoli sauce, crispy bacon, salami, ham and cheese

sicillian

napoli sauce, olives, salami, red onion, capsicum and cheese

bbq

bbq chutney, crispy bacon, caramalized onion and cheese

bolognese

bolognese sauce and cheese

avocado

hollandaise, avocado, crispy bacon and cheese

half portion parma's available

all served with chips and salad or vegetables (dinner only)

MAINS

grassfed gippsland scotch fillet (GF)

grassfed gippsland porterhouse (GF)

baby pork ribs - with smokey bourbon sauce

add chilli on request (GF)

creamy garlic prawns - with steamed rice

add chilli on request (GF)

slow cooked lamb shanks - with garlic mash (GF)

seafood platter for one

fish of the day (GF)

chicken breast - chefs choice of the day

all served with chips and salad or vegetables(dinner only)

creamy carbonara - with fettuccine

bolognese - with fettuccine

thai vegetarian curry - with steamed rice (VG)

STEAK TOPPERS

creamy garlic prawns (GF)

salt and pepper squid

onion rings (V)

sauteed mushrooms (GF, V)

SAUCES all gluten free

gravy - traditional, mushroom or pepper

hot sauce

hollandaise

aioli

creamy garlic

garlic butter

SIDES

\$30 **bowl of vegetables** (V) \$12

wedges - with sweet chilli and aioli (V) \$10

\$25 **sweet potato wedges** - with sweet chilli and aioli (V) \$10

bowl of tossed salad - with house dressing (GF, V) \$10

\$15 **creamy mash potatoes** (GF, V) \$7

\$13 **bowl of chips** \$7

\$13 **garlic bread** - with cheese on request \$6

\$13

\$13 **LUNCH MENU** served 12-2pm only

\$13 **chicken breast burger** - with coleslaw and aioli \$20

\$5 **the dargo works beef burger with the lot** \$20

\$12 **steak sandwich** - on ciabatta with rocket, onion jam, aioli, \$20

tomato chutney and mustard

fish fillet burger - with lettuce, tomato and aioli \$20

\$30 grilled available with cajun grill spice on request

veggie burger - with baby spinach, tomato, guacamole, \$20

\$30 onion jam and hot sauce (VG)

all burgers served with chips

\$30

EXTRA ADD ON'S

\$30 **chicken** \$9

chorizo \$7

\$30 **bacon** \$5

onion rings \$4

\$30 **free range egg** \$3

coleslaw \$3

\$30 **avocado** \$3

beetroot \$2

\$30 **cheese** \$2

\$20 **KIDS MENU** available for 12 years and under

chicken schnitzel \$10

steak \$10

cheese burger \$10

\$45 **dim sims** - 3 large \$10

\$40 **chicken nuggets** - 5 per serve \$10

\$40 **fish** - 2 flatty tails \$10

hawaiian mini pizza \$10

\$35 **served with chips**

fettuccini bolognese \$10

\$35 **gluten free options available**

\$32

DESSERTS

\$28 **sticky date pudding** \$9

lemon cheesecake \$9

\$25 **chocolate mousse** (GF) \$9

\$25 **apple and berry crumble** (GF) \$9

\$25 **ice cream sundae** \$6

frog in a pond \$4

\$7 **gluten free** (GF)

\$7 **dairy free** (DF)

\$4 **vegetarian** (V)

\$4 **vegan** (VG)

please advise your cashier when ordering of
any allergies we should be aware of
seniors and disability pension card holders may receive
a 20% discount on presentation of you pension card
please note we have a 15% surcharge on public holidays

thankyou for dining with us 