



## Spring Dinner Menu

### Starters

**Garlic Bread - \$9.5 V**

Crusty cob bread loaded with garlic butter.  
(with cheese \$10.50)

**Vegetarian Spring Rolls - \$16 V**

Large spring rolls, served with Asian slaw  
and sweet chilli sauce

**Soup of the Day - \$13.5**

served with grilled sourdough bread –  
check for today's special

**Crispy Spiced Cauliflower Bites**

on a roquette salad E \$12.5/M \$19.5

**Tempura Chilli Squid** with Lime Aioli E\$13.5/M\$22.5

### Main Meals

**Chargrilled Chicken - \$27.5 GF**

Tomato pesto marinated chargrilled chicken on  
hummus topped with tzatziki, rustic potatoes,  
served with a grilled zucchini, cherry tomato,  
mixed leaf salad.

**Chicken Parmigiana - \$24**

Rustic panko crumbed chicken breast, topped  
with our home-made Napoli, smoked ham and  
2 cheeses, served with chips and salad

**Lemon Garlic Lamb Rump - \$29.5 GF**

Roasted, served medium rare on charred  
broccolini, with a roasted almond, buckwheat,  
mint and flat leaf parsley salad.

**The Delatite Bad Boy Parma - \$26**

Our house special parma, loaded with sour  
cream, bacon bits, sweet chilli sauce and  
spring onions, served with chips and salad

**Grilled Salmon Fillet - \$29.5**

on pickled fennel and dill salad with a creamy  
citrus sauce and crisp capers

**Traditional Fish & Chips - \$24.5**

Battered flathead tails, with fries, lemon,  
tartare and garden salad

**Slow Braised Beef Cheek - \$28**

Served with warm herbed Pearl Cous Cous  
and Gremolata

**Roast of the Day - \$24.5**

Traditional roast served with crushed potato,  
roast pumpkin, vegetables, and gravy.

**Spanish Linguine - \$27.50**

Spanish chorizo, tiger prawns, spring onions,  
parsley and tomato tossed in extra virgin olive  
oil and served on roquette

**Delatite Beef Burger - \$24 GFO**

Generous beef patty, caramelised onions, crispy  
bacon and American cheddar cheese on a  
toasted bun with mustard, tomato sauce,  
pickles, lettuce and tomato. Served with chips

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GF = Gluten free   GFO = Gluten Free Option   V = Vegetarian   VO – Vegan Option  
Gluten Free Bread – add \$2  
Seniors Menu Available



**Premium Black\* Scotch Fillet 300g - \$42 GF**  
Served on a creamy parsnip puree, sautéed green vegetables with bacon and drizzled with a rich jus. (\*Pasture fed Hereford)

**Black Angus Porterhouse Steak 300g - \$37**  
with chips and salad and your choice of sauce – creamy mushroom, pepper sauce or gravy

**Roast Vegetable Penne - \$21.50 V**  
Roasted eggplant, pumpkin, capsicum with basil garlic oil, tossed with spinach.  
(Add - Chicken \$7)

**Tunisian Nourish Bowl - \$22 VO**  
Roquette, cherry tomatoes, sweet potato, tangy red cabbage, spiced cauliflower, brown rice and crisp chickpeas, with hummus.  
(add grilled Chicken - \$7)

**Sweet Potato, Cashew and Spinach Filo Pie - \$22 V VO**  
served with a pickled fennel & dill salad.

**Greek Eggplant Parma - \$22 V**  
Panko crumbed Eggplant topped with Napoli, capsicum, 2 cheeses, olives and crumbled feta, served with fries and salad.

## Sides

**Super Crunch Fries - \$8.50 V**  
Served with tomato sauce and garlic aioli

**Rustic Potatoes - \$9.50 VO**  
Fried crushed potatoes, served with bacon aioli

Seasonal Vegetables - \$9 V VO GF

## Smaller Meals

**Under 12 Years & Seniors - \$14.90**

Kids meals include a juice drink or soft drink

Fish & Chips with salad  
Parma with chips  
Schnitzel with chips & salad

Roast of the day  
Penne Carbonara  
Penne Napolitana V