

662A

DURAL

KITCHEN

gather & graze

SMALL SHARING PLATES

GARLIC BREAD ^V	6
Garlic butter, parsley, Turkish loaf	
Add cheese	3
FLATBREAD ^V	12
Olive oil & Zaatar	
Add cheese	3
Add burrata	8
Add ricotta, hot honey	4
Add dips (toum, hummus, eggplant, ajvar)	8
SUPER CRUNCH FRIES ^V	10
Aioli	
WARM MARINATED OLIVES ^{V GF}	12
Fresh herbs, chilli, preserved lemon	
ARANCINI PORCINI TRUFFLE (4) ^V	18
Napolitana sauce, rocket, shaved Parmigiano Reggiano	
CALAMARI FRITTI	20
Lightly fried calamari, aioli, lemon	
BUFFALO CHICKEN WINGS	19
Fried chicken wings, buffalo sauce, ranch dressing, coriander, shallots	
BURRATA ^V	19
Heirloom tomatoes, basil, olive oil, balsamic vinegar glaze	
CHILLI GARLIC PRAWNS	23
Tiger prawns, Napolitana sauce, house made chilli oil, sourdough	
CHARCUTERIE PLATE	45
San Daniele Prosciutto, Danish Salami, Mortadella, pickled mixed vegetables, warmed marinated olives, burrata, chefs' selection of dips, sourdough	
BEVERAGE PAIRING - Jim Barry Atherley Riesling	

SALADS

GREEK SALAD ^V	20
Cos lettuce, tomato, cucumber, Spanish onion, olives, fetta, Greek dressing	
CAESAR SALAD	22
Cos lettuce, garlic croutons, crispy bacon, boiled egg, Parmigiano Reggiano, creamy Caesar dressing	
TOP YOUR SALAD	
Burrata	8
Tiger prawns (3) ^{GF}	9
Chicken tenderloins	6

PASTA & RISOTTO

LINGUINE DURAL	29
Panfried tiger prawns, white wine, chilli, cherry tomatoes, Napolitana sauce, rocket, Parmigiano Reggiano	
BEVERAGE PAIRING	
<i>Mt Difficulty Roaring Meg Sauvignon Blanc</i>	
GNOCCHI POMODORO ^V	25
Potato gnocchi, Napolitana sauce, fried kale, Parmigiano Reggiano	
LINGUINE CHICKEN PESTO	26
Chicken breast, cream, pesto, sundried tomatoes, mushroom, Parmigiano Reggiano	
RISOTTO FUNGHI ^{V GF}	25
Porcini mushrooms, green peas, baby spinach, truffle oil, Parmigiano Reggiano	
PRAWN RISOTTO ^{GF}	29
Tiger prawns, spinach, cherry tomatoes, Napolitana sauce, cream, Parmigiano Reggiano	
ALTERNATIVE PASTA	3
GLUTEN-FREE ^{GF}	

CLASSICS & MAINS

BEER BATTERED FLATHEAD 29
Crispy flathead fillets, super crunch fries, garden salad, lemon, tartare

BBQ GLAZED PORK RIBS 48
Full rack pork ribs, BBQ sauce, slaw, super crunch fries

DURAL BEEF BURGER 23
Beef patty, cheese, caramelised onion, lettuce, tomato, house made burger sauce, milk bun, super crunch fries

DURAL CHICKEN BURGER 23
Grilled chicken breast, cheese, slaw, Peri Peri mayonnaise, milk bun, super crunch fries

Additional patty 4

Alternative plant-based patty 4

Alternative gluten free bun 3

PANKO CRUMBED CHICKEN SCHNITZEL 27
House made 200g chicken breast schnitzel, creamy mash, your choice of gravy, mushroom or pepper sauce

EXTRA SIDE ADD ON

Salad 3

Roasted Seasonal Vegetables 3

Extra Sauce 2

Extra Mash 3

MAKE IT A PARMIGIANA

Double smoked ham, Napolitana sauce, mozzarella 4

NORTHERN TERRITORY HUMPTY DOO BARRAMUNDI FILLET ^{GF} 33
Creamy mash, broccolini, lemon

BEVERAGE PAIRING - Bella Riva Pinot Grigio

ROASTED PUMPKIN BOWL ^{V GF} 22
Sumac spiced roasted pumpkin, tahini maple dressing, fetta, pepita, pomegranate

CHICKEN SCALLOPINI WITH PRAWNS 32
Grilled chicken breast, creamy garlic prawns, creamy mash, broccolini

SEAFOOD PLATE 46
120g catch of the day, calamari fritti, beer battered flathead, grilled tiger prawns, super crunch fries, garden salad, lemon, tartare

FROM THE GRILL

All our steaks are served with creamy mash & your choice of gravy, mushroom or pepper sauce.

EXTRA SIDE ADD ON

Salad 3

Roasted Seasonal Vegetables 3

Extra sauce 2

Extra Mash 3

200G RIVERINA GRAIN FED RUMP ^{GF} 33

250G HUNTER VALLEY SCOTCH FILLET ^{GF} 46

1.2KG RED GUM TOMAHAWK STEAK ^{GF} 120

BEVERAGE PAIRING - Woodfired Shiraz

MAKE IT A SURF N' TURF

Add Tiger Prawns ^{GF} 9

PIZZA

CHEESY GARLIC ^V **20**
Garlic, olive oil, fior di latte

BRUSCHETTA ^V **24**
Marinated tomatoes, onion, garlic, fresh basil,
ripped burrata, balsamic glaze

MARGHERITA ^V **22**
San Marzano tomato, fior di latte, basil, olive oil

ROASTED VEGETABLE ^V **25**
San Marzano tomato, fior di latte, eggplant,
capsicum, zucchini, fetta

HAWAIIAN **25**
San Marzano tomato, fior di latte, ham, pineapple

TRUFFLE MUSHROOM ^V **28**
Fior di latte, wild mushroom, truffle oil

BEVERAGE PAIRING - Ta Ku Pinot Noir

PROSCIUTTO **29**
San Marzano tomato, rocket, tomato, San
Daniele Prosciutto, burrata, olive oil

PEPPERONI **27**
San Marzano tomato, fior di latte, pepperoni,
jalapeno peppers

GAMBERI **29**
San Marzano tomato, fior di latte, garlic prawns,
parsley, chilli

SUPREME **28**
San Marzano tomato, fior di latte, pepperoni,
ham, mushroom, onion, red capsicum, olives

MEAT LOVERS **28**
BBQ sauce, fior di latte, bacon, pepperoni, ham,
chicken, onion

PORTUGUESE CHICKEN **29**
San Marzano tomato, fior di latte, chicken, onion,
red capsicum, jalapeno, Peri Peri mayonnaise

ALTERNATIVE GLUTEN-FREE **4**
PIZZA BASE ^{GF}

FOR THE LITTLE ONES

(complimentary soft drink & ice cream)

CHEESEBURGER **14**
Super crunch fries

BATTERED FISH **14**
Super crunch fries

NUGGETS **14**
Super crunch fries

KIDS LINGUINE NAPOLITANA **14**
Parmigiano Reggiano

GRILLED CHICKEN TENDERLOIN ^{GF} **14**
Roasted seasonal vegetables

SOMETHING SWEET TO FINISH

DUBAI CHOCOLATE PIZZA ^V **26**
Pistachio spread, chocolate sauce, Kataifi pastry,
strawberries, icing sugar

VANILLA BEAN PANNA COTTA **16**
Raspberry coulis, berry compote

HOUSE MADE TIRAMISU ^V **15**
Ladyfinger, coffee, mascarpone, cocoa powder

AFFOGATO MARTINI ^V **15**
Vanilla bean gelato, espresso, Santa Marta
Amaretto

COOKIES, SLICES, OTHER SWEETS
Please ask our friendly staff what's available in our café
display fridge.



*gather
& graze*