

MENU

STARTERS & SHARE

GARLIC BREAD (V)

Fresh bread, grilled with garlic butter, parsley.

CHEESY GARLIC CRUST (V)

Wood fired pizza base, garlic, extra virgin olive oil, mozzarella cheese, oregano.

BRUSCHETTA CRUST (V)

Wood fired pizza base, tomato, Spanish onion, basil, extra virgin olive oil, balsamic glaze.

KOREAN FRIED CHICKEN

Crispy chicken fillets, deep fried, coated in our hot & spicy sauce, garnished with fresh chilli & shallots.

ANTIPASTO BOARD

Danish salami, prosciutto, sopressa salami, olives, semi dried tomato, ash goat cheese, eggplant, zucchini, toasted sourdough.

CRUMBED BOCCONCINI (V)

Panko crumbed bocconcini, deep fried, served with crispy kale & romesco sauce.

NACHOS (GF)

Spicy pulled beef, corn chips, cheese, jalapenos, black bean, fresh tomato salsa, sour cream & avocado.

WOOD FIRED CAULIFLOWER (V, GF)

Oven roasted cauliflower, coated in a citrus tahini, served with radicchio, pomegranate seeds, & tahini sauce.

SALT & PEPPER CALAMARI (GF)

Deep fried calamari, tossed in chilli & garlic, served with fresh lime & a caper aioli.

HONEY SOY GLAZED DRUMETTES (GF)

Deep fried chicken drumettes, glazed in a honey soy sauce, finished with toasted sesame seeds.

POTATO WEDGES(V)

With sour cream & sweet chilli sauce.

SWEET POTATO FRIES (V)

With aioli.

PASTA & RISOTTO

FETTUCCINE BOSCAIOLA

Pan fried chicken, mushrooms, onion, bacon, shallots, finished in a cream sauce.

PRAWN LINGUINE

Prawns, garlic, fresh chilli, Napolitana sauce, extra virgin olive oil, fresh basil & parmesan.

SPAGHETTI MARINARA

Prawns, calamari, scallops, mussels, garlic, white wine, tossed in a rich Napolitana sauce.

CHICKEN & PESTO PENNE

Chicken, mushroom, pesto, shallots, cream, parmesan, basil & pine nuts.

SPRING PEA RISOTTO (V, GF)

Snow peas, green peas, arborio rice, onion, finished with fresh ricotta & parmesan cheese.

SALADS

CAPRESE SALAD (V, GF)

Bocconcini cheese, tomato, fresh basil, drizzled with extra virgin olive oil, & a sprinkle of sea salt.

CAESAR

Cos lettuce, bacon, croutons, egg, in a classic caesar dressing, topped with shaved parmesan.

CHICKEN CAESAR

BRUSSEL SPROUT SALAD (GF)

Roasted brussel sprouts, bacon, pancetta, cranberries, kale & spring onion.

HEALTHY CHOICES

ASPARAGUS & AVOCADO CHOPPED SALAD (V, GF, PALEO, 1740KJ)

Asparagus, cherry tomatoes, black olives, sliced mushroom, cucumber, capsicum, baby spinach, mixed lettuce, slivered almonds, pepitas in a lemon vinaigrette, topped with avocado.

GRILLED RUMP (GF, PALEO, 1800KJ)

220g rump, broccoli, shaved brussel sprout, slivered almonds & grilled lemon.

GRILLED CHICKEN BREAST (GF, PALEO, 2180KJ)

220g breast, served with sautéed spinach & herbed grilled mushroom.

LAMB & BROAD BEAN SALAD (GF, 1807 KJ)

Shaved lamb, broad beans, goat cheese, ricotta cheese, peas, asparagus, fresh mint, snow peas, lemon juice.

EXTRAS

HALOUMI (V, GF, 1420KJ) **M** \$3 **G** \$4

CHICKEN (GF, PALEO, 632KJ) **M** \$3 **G** \$4

BOILED EGGS (2) (GF, PALEO, 649KJ) **M** \$3 **G** \$4

PIZZA

MARGHERITA (V)

Pomodoro sauce, mozzarella cheese, garnished with fresh basil.

SEAFOOD

Octopus, calamari, mussels, prawns, anchovies, capers, Pomodoro sauce, mozzarella cheese.

TROPICAL

Shaved leg ham, pineapple, Pomodoro sauce, mozzarella cheese.

THE WORKS

Salami, pepperoni, shaved leg ham, mushrooms, olives, roasted capsicum, Spanish onion, Pomodoro sauce, mozzarella cheese.

SATAY CHICKEN PIZZA

Marinated chicken, Spanish onion, coriander, peanuts, satay sauce, mozzarella cheese, finished with a mint yoghurt dressing.

VEGETARIAN (V)

Semi dried tomato, eggplant, mushrooms, roast capsicum, olives, Spanish onion, Pomodoro sauce, mozzarella cheese.

LAMB & FETTA PIZZA

Shaved lamb, thin sliced potato on a rosemary & garlic base, mozzarella cheese, finished with rocket & crumbled fetta.



OPENING HOURS

LUNCH

12noon – 2.30pm

DINNER

5.00pm – 9.00pm
(Fridays & Saturdays
until 9.30pm)



DooleysClubs



DooleysClubs



Free Wifi Available

M – MEMBERS | **G** – GUESTS

(V) VEGETARIAN | **(GF)** GLUTEN FREE

All chips are gluten free. Menu subject to availability and change. Please advise staff of any allergies at time of ordering. Food may contain traces of nuts/nut extracts.

Please refrain from modifications as we do not accept any responsibility for unfavourable outcomes.

No guarantee is made of meals ordered separately in separate transactions being delivered at the same time.

M **G**

\$14 \$17

\$13 \$16

\$16 \$19

\$17 \$21

M **G**

\$17 \$21

\$20 \$24

\$20 \$24

\$16 \$19

M \$3 **G** \$4

M \$3 **G** \$4

M \$3 **G** \$4

\$16 \$19

\$23 \$28

\$17 \$21

\$19 \$23

\$17 \$21

\$19 \$23

\$17 \$21

SEAFOOD

BARRAMUNDI (GF) Grilled crispy skin, served with green beans, broccoli, snow peas, potato mash, with a lemon & lime butter sauce.	\$24	\$29
GRILLED ATLANTIC SALMON (GF) Grilled salmon, parmentier potato, green beans, shaved brussel sprouts, slivered almonds, finished with a balsamic glaze.	\$25	\$30
SNAPPER FILLET (GF) Pan fried fillet, finished in a Café de Paris butter, served with silverbeet & chips.	\$22	\$27
MIXED SEAFOOD GRILL (GF) 2 skewers of marinated prawns, scallops, calamari & octopus, a barramundi fillet, grilled, served with chips, salad & caper aioli.	\$27	\$32
GRAVLAX SALMON Fresh cured salmon, sliced thin, with cucumber, avocado, Spanish onion. Garnished with fresh dill & salmon roe. Served with toasted sour dough and crème fraiche.	\$20	\$24

BARBEQUE

PORCHETTA (GF) Hand rolled pork belly, seasoned & spiced, grilled fennel, broccoli, almond slivers, mashed potato & red wine jus.	\$22	\$27
DOOLEYS MIXED GRILL (GF) 110g skirt steak, beef sausage, lamb sausage, bacon, mushroom, fried egg, grilled tomato & chips. Served with a smoky BBQ sauce.	\$24	\$29
AJWANI FISH SKEWERS (GF) Fish fillets, marinated in a mixture of chilli, ginger, garlic & aromatic spice, served with tandoori spiced vegetables & a mint yoghurt raita.	\$20	\$24
MUGHLAI TIKKA (GF) Chicken fillet skewers, marinated in a mixture of chilli, ginger, garlic & aromatic spice, cooked in our tandoor oven, mint yoghurt raita & salad.	\$20	\$24
BBQ PORK RIBS USA style ribs, glazed in our signature BBQ sauce, served with chips & slaw.	\$39	\$45

GRILL

LAMB SOUVLAKI Lamb skewers marinated in garlic & lemon, served with tzatziki, salad & pita bread.	\$23	\$28
T-BONE (GF) 350g Riverina grass fed, served with chips, seasonal vegetables, sauce of your choice.	\$27	\$33
SCOTCH FILLET (GF) 300g Riverina grass fed, served with chips, seasonal vegetables, sauce of your choice.	\$30	\$36
FLAT IRON STEAK (GF) 220g flat iron, cooked medium, sliced & served with chips, rocket & chimichurri sauce.	\$24	\$29

SAUCES

Dianne, red wine jus, mushroom, pepper, gravy.	\$2	\$3
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CLASSICS

CHICKEN SCHNITZEL House crumbed tenderised chicken breast, served with chips & salad.	\$17	\$22
BEEF BURGER Wagyu beef patty, bacon, American cheese, tomato, lettuce, pickle, mustard aioli, BBQ sauce, on a toasted bun served with chips.	\$17	\$21
BUTTERMILK FRIED CHICKEN BURGER Buttermilk fried chicken fillet, avocado, slaw, with jalapeno aioli, on a toasted bun served with chips.	\$16	\$20
ROAST OF THE DAY Served with roast potato, roast pumpkin, seasonal vegetables, gravy & a bread roll.	\$16	\$20
SMALL SERVE	\$14	\$18
DOOLEYS FISH & CHIPS Battered hoki fillets with chips, salad & caper aioli.	\$13	\$17
CALAMARI & CHIPS (GF) Salt & pepper calamari with chips, salad & caper aioli.	\$18	\$22
BEEF & GUINNESS PIE Braised beef, onion, celery, Guinness, in a flaky pastry, served with mashed potato, peas & red wine jus.	\$21	\$25
MASSAMAN BEEF CURRY Diced beef, potato, slow cooked in a mild curry, served with jasmin rice & naan bread.	\$17	\$21
BANGERS & MASH Trio of beef, pork & lamb sausages, mashed potato, with an onion gravy.	\$16	\$19

CHILDREN'S MEALS 12 YEARS & UNDER ONLY

GRILLED CHICKEN (GF) Served with chips & salad.	\$8	
BATTERED FISH FILLET Served with chips & salad.	\$8	
CRUMBED CHICKEN STRIPS Served with chips & salad.	\$8	
PENNE NAPOLITANA	\$8	
BANGERS & MASH	\$8	

DESSERT

BANOFFEE CUP (V) Custard, banana, caramel fudge, double whipped cream, meringue, garnished with banana chips.	\$8	\$10
SUMMER BERRIES CUP (V) Berry compote, mascarpone cream, oat crumble, layered & garnished with fresh strawberry.	\$8	\$10
STICKY DATE PUDDING (V) Warm sticky date pudding, vanilla ice cream, butterscotch sauce.	\$8	\$10
TIRAMISU (V) Espresso & liqueur soaked sponge fingers, mascarpone cream, chocolate.	\$8	\$10
CREME BRULEE (V) Baked vanilla Creme Brulee, with caramelised sugar & mixed berries.	\$8	\$10

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