

FOOD MENU

SNACKS & SIDES

CALAMARI FRITTI

Szechuan & lemon pepper, red chilli, lemon aioli, lemon (GF) (DF)

CHICKEN SOUVLAKI

Grilled chicken thigh skewer & yoghurt flatbread, harissa, tzatziki, gem lettuce, pickled onions, cherry tomatoes, sumac, mint & parsley

600G CHICKEN WINGS (choose)

Buffalo wings, blue cheese mayo
Buttermilk-fried crunchy wings, hot sauce

JALAPEÑO POPPERS (4 per serve)

Stuffed with corn, onion, smoked paprika, parmesan & cream cheese, malt vinegar salt (V)

SEASONAL GREENS

Confit garlic & nigella seeds (V) (VE) (GF) (DF)

BASKET OF CHIPS

Spiced herb salt, chipotle mayo (V) (GF)

BURGERS

CHEESEBURGER & CHIPS

House-ground 180g Wagyu brisket & chuck patty, pickles, burger cheese, triple mustard, lettuce, smoked onion puree, roast onion mayo, milk bun (GF*)

THE FAMOUS TRUFFLEATOR *

Double beef patty, truffle mayo, truffle-infused provolone cheese, truffle maple syrup, bacon, American cheddar, onion rings, milk bun (GF*)

DOUBLE SMASH BURGER

Double 100g smashed beef patties, onions, pickled mustard seeds, special sauce, double American cheese, pickles, milk bun (GF*)

NASHVILLE CHICKEN BURGER

Fried chicken thigh, Nashville hot sauce, cheese, Cajun remoulade sauce, iceberg lettuce, chunky pickles, milk bun

FALAFEL BURGER

Chickpea & quinoa falafel, tzatziki, tomato relish, fried haloumi, harissa mayo, onion rings, lettuce, milk bun (V) (GF*)

BURGER ADD ONS:

+ sub gluten-free bun 4 + add chips 5/ truffle chips 7
+ add bacon 4 + add hash brown/ onion ring 2

* Not available with Tight Tues promo

SALADS

CHICKEN SALAD

Chicken breast, pearl cous cous, mix leaf salad, green apples, slivered almonds, mint, parsley, Persian feta, orange dressing (GF*) (DF*) (CN*)

FALAFEL BOWL

House falafel, quinoa tabouleh, coconut labneh, pomegranate, roast beetroots, roast peppers, pickles, baba ghanoush, walnuts (V) (VE*) (GF) (DF) (CN*)

MEDITERRANEAN LAMB SALAD

Slow-cooked lamb shoulder, falafel, baba ghanoush, pickled zucchini, pickled carrots, shaved fennel, crispy chickpeas, mint, parsley, rocket, tahini dressing, dukkah (GF) (DF*) (CN*)

ROCKET, PEAR & PARMESAN SALAD

Balsamic dressing (V) (VE*) (GF) (DF)

SALAD ADD ONS:

+ add poached chicken 8 + add mozzarella 8 + add avocado 4
+ add grilled haloumi 4 + add falafel 6

21

17

20

16

10

10

24

27

26

23

21

25

22

25

16

HOUSE FLATBREADS

Garlic (V) (VE) (DF*)

Cheese, onion & jalapeño (V)

Tomato, balsamic onion & basil (V) (VE) (DF)

Nduja, ricotta & honey (DF*)

9

12

14

14

ANTIPASTI PLATE

Prosciutto, hot salami cotto, olives, whipped ricotta, artichokes, mustard & pickles (GF)

25

STONE-BAKED PIZZAS

Made with our own 48-hour fermented dough, hand-stretched to order. Topped with the best Italian, and finest local ingredients.

MARGHERITA

Vannella pizzarella, basil (V) (VE*) (GF*)

22

PEPPERONI

Pepperoni, Vannella pizzarella, parmesan, spicy honey (GF*)

25

QUATTRO SALUMI

Leg ham, hot salami cotto, pepperoni, nduja, Vannella pizzarella, olives, oregano, basil (GF*)

27

PROSCIUTTO

Italian prosciutto, rocket, Vannella pizzarella, parmesan, balsamic (GF*)

29

GAMBERI

Chilli prawns, zucchini, dried cherry tomato, Vannella pizzarella, capers, fermented chilli, basil (GF*)

26

ZUCCHINI

Mozzarella, zucchini, basil, nduja, ricotta, pecorino (V*) (GF*)

24

FUNGHI

Roast mushrooms, truffle bechamel, Vannella pizzarella, truffle oil, pecorino (V) (VE*)

25

PULLED PORK

Caramelised pineapple, mozzarella, corn, jalapeños, pecorino, shallot, pickled chillies, on a corn & sour cream base (GF*)

26

PROSCIUTTO COTTO E TARTUFO

Truffle-infused leg ham, roast mushrooms, truffle bechamel, mozzarella, truffle oil, pecorino, chives

27

PIZZA ADD ONS:

+ sub gluten-free base 5 + add olives 3
+ add mozzarella 8 + add spicy honey 2
+ add salami cotto 8 + add house-fermented chilli 3

KIDS' MENU Chips can be replaced with salad / greens

KIDS' ACTIVITY PACK

All proceeds donated to the Children's Cancer Institute Australia (CCIA)

3

MEAL + DRINK + ACTIVITY PACK

15

Battered Fish & Chips (GF*) (DF)	11	Slider & Chips (GF*)	11
Grilled Chicken & Veggies (GF) (DF)	11	Ham & Cheese Pizza	11
Chicken Nuggets & Chips	11	Gelato Scoop - Ask for flavours	4.5

TACOS

(2 per serve)

BBQ ADOBO PORK

Pico de gallo, guacamole, slaw, chipotle mayo (GF*) (DF)

17

BEER-BATTERED FISH

Corn & pineapple salsa, guacamole, slaw, shallots, jalapeño mayo (GF*) (DF)

17

TEMPURA MISO EGGPLANT

Pickled onion & mint, sesame seed, slaw, chipotle mayo (v) (gf*) (df)

17

+ add taco 8.5

MAINS

NACHOS GRANDE

Spiced beans, tortilla chips, melted cheese, jalapeños, sour cream, guacamole, pico de gallo, coriander (GF) (DF*)

22

+ add BBQ Adobo pork 5

STEAK SANDWICH & CHIPS

Marinated rump steak, balsamic onions, Swiss cheese, triple mustard, onion mayo, onion rings, lettuce, tomato, toasted panini

27

CRISPY SKIN BARRAMUNDI ^

Zucchini & basil puree, sauce vierge, kipfler potatoes (GF) (DF)

33

PRAWN LINGUINE

Fresh egg linguine, marinated prawns, cherry tomatoes, confit garlic, basil, parsley, rocket, napolitana sauce, chilli pangrattato (DF)

29

HOUSE-MADE GNOCCHI

Ricotta & potato gnocchi, zucchini puree, summer greens, stracciatella cheese, pistachio pesto, basil oil (V) (GF) (CN)

26

FISH & CHIPS

Beer-battered fish, yoghurt tartare sauce, mixed leaf salad, lemon (DF*)

28

CHICKEN SCHNITZEL & CHIPS

Panko-crumbed breast fillet, gravy, mixed leaf salad with eschalot dressing, lemon

25

CHICKEN PARMIGIANA & CHIPS

Panko-crumbed breast fillet, napolitana sauce, double smoked ham, mozzarella, basil, mixed leaf salad with eschalot dressing

29

EGGPLANT PARMIGIANA & CHIPS

Rosemary-crumbed eggplant, napolitana sauce, mozzarella, tomatoes, basil, rocket pesto, parmesan, mixed leaf salad & eschalot dressing (V)

28

250G RUMP STEAK ^

Served with chips/ mash + mixed leaf salad with eschalot dressing (GF) (DF*)
+ choice of one sauce

34

^ +\$3 with Tight Tues promo

ADD SAUCE:

+ add cream of mushroom (GF) 3 + add cream of peppercorn (GF) 3
+ add gravy (GF) (DF) 3 + add Diane sauce (GF) 3

DESSERT

MANGO & COCONUT PANNACOTTA

Mango compote, coconut tuille (V) (GF*)

12

TIRAMISU

Mascarpone, "savoirdi" biscuit, shaved chocolate (V)

14

🕒 Available 12pm-9pm

(V) Vegetarian (VE) Vegan (VE*) Vegan option (GF) Gluten free (GF*) Gluten free option (DF) Dairy free (DF*) Dairy free option (CN) Contains nuts (CN*) Nut free option

While all care is taken when preparing for special requirements, please note that within these premises we handle nuts, seafood, sesame seeds, wheat flour, eggs, fungi & dairy products. Requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

DRINKS MENU

COCKTAILS

HOUSE COCKTAILS

- SUNNY BOY** 19
Apple sake, Pomme Verte, Solerno orange liqueur, green apple
- SUN KISSED ^** 19
Tanqueray gin, yuzu, lemon, fresh watermelon
- STICKY OLD FASHIONED** 19
Jameson whiskey, Hennessy VSOP cognac, caramel syrup, chocolate bitters, orange
- MANGO WEIS ^** 19
Smirnoff vodka, De Kuyper peach schnapps, coconut cream, mango nectar, coconut shavings
- SPLICE ^** 19
Absolut vanilla vodka, passionfruit, lime, pineapple
- COCKTAIL OF THE MONTH** 19
Ask bartender for menu

MARGARITAS

- HOUSE** 19
Jose Cuervo tequila, triple sec, fresh lime, sugar
- JALAPEÑO TOMMY'S** 19
Jose Cuervo tequila, jalapeños, lime, agave, salt
- YUZU** 19
Jose Cuervo tequila, triple sec, yuzu syrup, lime, salt
- APEROL *** 22
Casamigos blanco tequila, Aperol, lime, agave, zesty salt
- COCONUT *** 22
1800 coconut tequila, Malibu, coconut cream, vanilla, lime

CLASSICS

- NEGRONI** 19
Tanqueray, Campari, sweet vermouth, orange peel
- LYCHEE MARTINI** 19
Smirnoff vodka, extra dry vermouth, lychee liqueur, fresh lychees
- COSMOPOLITAN** 19
Smirnoff vodka, triple sec, cranberry, lime
- MOJITO** 19
Havana Club Añejo 3 Años, sugar, lime, mint, soda
- FRENCH MARTINI** 19
Smirnoff vodka, Chambord liqueur, pineapple juice
- ESPRESSO MARTINI** 19
Smirnoff vodka, Kahlua, espresso, sugar
- LONG ISLAND ICED TEA *** 21
Smirnoff vodka, Gordon's gin, Jose Cuervo tequila, Havana Club Añejo 3 Años, triple sec, coke

* Not available with cocktail promos.
^ Can be done alcohol-free.

BEER

	Region	ABV
BUDWEISER (330ml)	USA	4.5%
CASCADE PREMIUM LIGHT (375ml)	Tas	2.4%
CORONA EXTRA (355ml)	Mexico	4.5%
HAHN ULTRA (Gluten Free) (330ml)	NSW	4.2%
STELLA ARTOIS (330ml)	Belgium	4.8%
ASAHI SUPER DRY (500ml Can)	Japan	5.0%

NON-ALC BEER

HEAPS NORMAL QUIET XPA (375ml Can)	Vic	<0.5%
HEINEKEN ZERO LAGER (330ml)	Holland	0.0%

CIDER BOTTLES

	Region	ABV
SOMERSBY APPLE (330ml)	Denmark	4.5%
PURE BLONDE ORGANIC APPLE (355ml)	Vic	4.2%
REKORDERLIG STRAWBERRY LIME (330ml)	Sweden	4.0%
STRONGBOW ORIGINAL (330ml)	NSW	5.0%

RTD BOTTLES

BUNDY UP & COLA (345ml)	4.6%
CANDIAN CLUB & DRY (330ml)	4.8%
JIM BEAM & COLA (330ml)	4.8%
SMIRNOFF BLACK ICE (300ml)	6.5%

SEE BAR FOR TAP SELECTION
BEER, CIDER & SWINGER TAPS

50% OFF FOR
YOUR BIRTHDAY! *

Sign up to our mailing list, and see what's happening at your local.



* 50% off food bill for up to 10 people. Cannot be redeemed on the spot. See website for full terms & conditions.

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-Hotel-

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SPARKLING & CHAMPAGNE

MORGAN'S BAY RESERVE COLLECTION SPARKLING CUVÉE	SEA	8	-	29
AURELIA PROSECCO	SEA	9.5	-	40
TALTARNI CUVÉE BRUT VINTAGE	Vic/SA/Tas	12	-	52
TALTARNI CUVÉE ROSÉ VINTAGE	Vic/ Tas	12	-	52
MOET & CHANDON BRUT IMPERIAL NV	Champagne, FRANCE	-	-	120

WHITES

LEO BURING RIESLING	Clare Valley, SA	10	16	45
MEZZACORONA PINOT GRIGIO	Trentino, ITALY	9.5	15	40
TIM ADAMS PINOT GRIS	Clare Valley, SA	11	18	52
MOUNT FISHTAIL SAUVIGNON BLANC	Marlborough, NZ	9	14	36
LONGVIEW WHIPPET SAUVIGNON BLANC	Adelaide Hills, SA	-	-	50
PIKES LUCCIO FIANO	Clare Valley, SA	-	-	50
MORGAN'S BAY RESERVE COLLECTION CHARDONNAY	SEA	8	12	29
PEPPER TREE CHARDONNAY	Orange, NSW	10	16	45
LARRY CHERUBINO PEDESTAL CHARDONNAY	Margaret River, WA	-	-	56
HARTOG'S PLATE MOSCATO	WA	8	12	34

ROSÉ

BRISE MARITIME ROSÉ	Méditerranée, FRANCE	9.5	15	40
LEEWIN ESTATE ROSÉ	Margaret River, WA	-	-	55
LUMIÈRE DÉ PROVENCE ROSÉ	Provence, FRANCE	-	-	60

REDS

ARGENTO ESQUINAS MALBEC	Mendoza, ARGENTINA	9.5	15	40
ASTRALE CHIANTI	Tuscany, ITALY	9.5	15	40
THISTLEDOWN GORGEOUS GRENACHE	SA	-	-	50
ALLEGIANCE L'ARTISTE PINOT NOIR	Tumbarumba, NSW	9.5	15	40
ANON PINOT NOIR	Tas	-	-	55
HAREWOOD ESTATE CABERNET MERLOT	Great Southern, WA	10	16	45
WYNNS THE GABLES CABERNET SAUVIGNON	Coonawarra, SA	10	16	45
MORGANS BAY RESERVE COLLECTION SHIRAZ CABERNET	SEA	8	12	29
COX FAMILY WINES SHIRAZ	Barossa Valley, SA	9.5	15	40
MOUNT PLEASANT PHILIP SHIRAZ	Hunter Valley, NSW	-	-	50
STONEHORSE BY KAESLER SHIRAZ	Clare Valley, SA	-	-	55

DAILY SPECIALS

Mon - Thu
\$6.50 HAPPY HOUR
(4-6PM)

Wed
PINTS AT
SCHOONER PRICES

Thu
\$12 MARGARITAS

Fri & Sat
\$12 COCKTAILS