

STARTERS

Garlic bread (V)	11
Cheesy garlic bread (V)	13
Warm sourdough with selection of dips, spiced chunky olive tapenade, semi-dried tomatoes, confit garlic, parmesan & olive oil with balsamic (V,GFA,DFA)	16
Soup of the day served with toasted focaccia (V,GFA,DFA)	14
Honey infused grilled halloumi with a lemon & thyme dressing (GF,V)	19
Pan-seared king prawns served with smoky chorizo, rich romesco sauce, drizzled with basil oil (GF)	22
Thai beef salad, tender marinated sirloin, fresh Asian herb salad with Nam Jhim Jaew sauce(GF,DF)	24
Prosciutto involtini with ricotta, grilled peach, fresh rocket, pistachios & balsamic glaze (GF)	24

SIDES

Bowl of chips served with aioli (V)	12
Mixed steamed seasonal vegetables lightly tossed in extra virgin olive oil (V,GF,DFA)	11
Crispy roasted potato salad, diced cucumber, capsicum, onion, tangy yoghurt & mayonnaise dressing (GF)	12
Nicoise salad; warm chat potatoes, green beans, cherry tomatoes, eggs & a green vinaigrette dressing (V,GF)	14

MAINS

Beef poke bowl, marinated beef, vermicelli noodles with diced cucumber, carrot, radish, alfalfa sprouts, fresh Asian herbs & a tangy tamarind sauce (GF)	24
Vegetarian poke bowl, pan seared tofu, avocado, edamame beans, white rice & an Asian vinaigrette (GF, DF, VE)	20
Spring salad with roasted vegetables on a bed of hummus, falafel, crispy shallots, dukkha spices (V, VE, GF)	28
Oven-baked chicken breast stuffed with creamy brie cheese & sun-dried tomatoes, served with beetroot puree, green salad & honey mustard vinaigrette (GF)	36
Grilled pork ribs served with a fresh Asian salad & savoury pork dipping sauce (GF, DF)	36
Chicken & chorizo spaghetti, chicken tenderloin, spicy chorizo, olives, rocket & a pesto sauce	30
Massaman chicken curry served with steamed jasmine rice (DF,GF)	27
Pan-seared salmon served on a creamy celeriac puree, topped with prawns & a bourbon glaze (GF)	35
Char-grilled beef fillet served with parmesan mash, garlic broccolini & a red wine jus	47

DESSERTS

Trio of gelato (GFA) (Ask our team for the flavour of the day)	14
Summer fruit salad; medley of summer fruits served with your choice of gelato (GF)	12
Classic Italian tiramisu	18
Crème brulé cheesecake, with a caramelised top and raspberry coulis	18
Warm sticky date pudding drizzled with caramel sauce, served with fresh berries	16
Cheese plate with 3 cheese varieties, quince paste, dried fruit, mixed nuts, rice crackers, lavosh	28

FAVOURITES

Chicken Caesar salad - grilled chicken, crispy bacon, soft boiled egg, crouton sticks, parmesan and Caesar dressing	24
Classic beef burger with bacon, lettuce, tomato, caramelised onion, cheese, BBQ sauce served with fries & aioli	22
Vegetarian pizza, with artichoke, olives, onion, mozzarella, basil & a sugo sauce base (V,GFA)	22
Chicken & Chorizo pizza, with rocket, mozzarella, semi-dried tomato, sugo sauce base & pesto drizzle (GFA)	25
Crispy battered flathead fish, mixed salad, fries, lemon, tartare sauce	26

Listro dalby

RESTAURANT & BAR

Dinner Menu 6pm-9pm 6 nights

Monday - Saturday

(closed Sunday nights)

V- Vegetarian

Ve – Vegan

GF – Gluten Free

GFA – Gluten Free Available

DF – Dairy Free

DFA – Dairy Free Available