



DAWSON'S BISTRO

OPEN 7 DAYS
LUNCH -From 11.30am / DINNER- From 5.30pm

Planning a celebration? Ask our staff for a copy of our functions menu.

-ANYTIME BREAKFAST-

SENIOR 14

BIG BREAKFAST.	16.9
Grilled Cheese Kransky, Bacon, Potato Rostis, Mushrooms, Spinach, Fried Tomato, Egg, Toast with Butter	
DELUXE STACK	16
Grilled Corn Fritter, Mixed Lettuce, Bacon, Smashed Avocado, Poached Eggs, Aioli, Sweet Chilli Sauce	
EGGS BENEDICT	16
Toasted English Muffin, Spinach, Mushrooms, Poached Eggs, Hollandaise Sauce	
Add:	2
- Champagne Ham	
- Bacon	
- Hot Salami	
- Smoked Salmon	

{ STARTERS }

SOUP OF THE DAY	5.5
GARLIC OR HERB BREAD	6
Three Cheese Melt, Caramelised Onion Dipping Jam	
Bacon	Add 2
SWEET POTATO WEDGES	8
Aioli, Spicy Tomato Salsa	
WAGYU BEEF SLIDER	8.9
Brioche Bun, Caramelised Onion, Tasty Cheese, Coleslaw	
CRISPY SESAME CHICKEN TENDERS	9.9
Mango Salsa, Balsamic Drizzle	
PACIFIC OYSTERS NATURAL "HALF DOZEN"	16
Kilpatrick	Add 2.5
WHOLE COOKED PRAWNS "8 PIECES"	16
PRAWN & CORN FRITTER STACK	13.9
Avocado, Cherry Tomatoes, Onion Cream Sauce, Shaved Parmesan	

GOURMET SALADS

SENIOR 14

CAESAR SALAD	18.9
Cos Lettuce, Bacon, Poached Egg, Anchovies, Shaved Parmesan, Croutons, Caesar Dressing	
Grilled Chicken	Add 3
THAI BEEF SALAD	20.9
Mixed Lettuce, Bean Shoots, Rice Noodles, Peppers, Cucumber, Cherry Tomatoes, Fresh Coriander, Sweet Ginger Dressing	
TUSCAN CHICKEN SALAD	21.9
Salad Mix, Bacon, Chorizo, Red Onions, Tomatoes, Cucumber, Poached Egg, Spinach, Croutons, Ranch Dressing	

PAN TOSSED

SENIOR 14

GARLIC PRAWN & GREEN VEGETABLE RISOTTO	21.8
Onions, Herbs, White Wine Cream Sauce, Smoked Salmon	
ROASTED CHICKEN RISOTTO	20
Bacon, Spinach, Mushrooms, Onions, Broccoli, Cream Sauce, Shaved Parmesan	
CHILLI PRAWN & CHORIZO FETTUCCINE	22
Olive Oil, Fresh Chilli, Garlic, Onions, Spinach, Cherry Tomatoes	
AVOCADO CHICKEN FETTUCCINE	21
Sautéed Onions, Spinach, Red Peppers, Cream Sauce, Shaved Parmesan	
SEAFOOD LINGUINE	22
Prawns, Scallops, Mussels, Calamari, White Wine, Garlic Butter, Fresh Herbs	
MEDITERRANEAN CHICKEN LINGUINE	21
Chicken Breast, Olives, Feta Cheese, Onions, Sun-Dried Tomatoes, Spinach, Garlic Butter, Tomato Basil Sauce	

GOURMET BURGERS

SENIOR 14

Served with Chips, Battered Onion Rings	
B.A.D BURGER 20.9	
Beef Burger, Fried Egg, Avocado, Bacon, Tasty Cheese, Pickles, Onion Jam, Mayo, American Mustard	
SOUTHERN FRIED CHICKEN BURGER 19.9	
Bacon, Avocado, Tasty Cheese, Cos Lettuce, Fresh Tomato, Peri Peri Mayo	
CORN FRITTER BURGER 18.9	
Roasted Pumpkin, Spinach, Tasty Cheese, Tomato Relish	

DAWSON'S PARMAS

SENIOR 14

Served with Chips, Salad or Vegetables	
CHICKEN BREAST SCHNITZEL	17
With your choice of Mushroom Sauce, Peppercorn Sauce or Gravy	
PARMIGIANA	18.5
Double Smoked Ham, Tasty Cheese, Tomato Basil Napoli Sauce	
OUTBACK PARMA	19.5
Bacon, Sautéed Onions, Tasty Cheese, BBQ Sauce	
SMOKED SALMON & AVOCADO STYLE PARMA	21.9
Smoked Salmon, Avocado, Tasty Cheese, Hollandaise Sauce	

► SUPREME DELIGHTS ◀

SENIOR 14

MOROCCAN SPICED EYE FILLET STACK	21.9
Asparagus, Roasted Pumpkin, Red Peppers, Mashed Potato, Demi Jus	
BEEF RAGU SWEET POTATO CHEESE PIE	20
Red Wine Demi, Mashed Sweet Potato, Tasty Cheese, Chips, Salad or Vegetables	
BBQ PULLED PORK BAKED POTATO STACK	19
Baked Potato, BBQ Pulled Pork, Sautéed Onions, Spinach, Tasty Cheese, Coleslaw, Sour Cream, Sautéed Greens	
BUTTER CHICKEN WITH ROTI BREAD	20
Jasmine Rice, Sautéed Greens, Spinach, Sour Cream	
SEAFOOD MORNAV	19
Prawns, Scallops, Mussels, Seafood Extender, Smoked Salmon, Hollandaise Sauce, Tasty Cheese, Chips, Salad or Vegetables	

DAWSON'S SIGNATURES

HOUSE STEAKS - cooked to your liking	
300gm Rump Steak	24
300gm Porterhouse Steak	28
180gm Eye Fillet Steak	30
Sauce options include: Peppercorn, Mushroom, Béarnaise Sauce or Gravy. Chips, Salad or Vegetables	
OCEAN SEAFOOD SAUCE "TOP UP YOUR STEAK"	9
Oysters Kilpatrick, Parmesan N.Z. Mussels, Prawn Kebab, Smoked Salmon, Garlic Cream Sauce	
SEARED ATLANTIC SALMON FILLET	22
Mashed Sweet Potato, Sautéed Greens, Roasted Pumpkin, Mango Salsa	
FISHERMAN'S PLATTER	45.9
Crumbed Prawn Cutlets, Beer Battered Flathead Tails, Salt & Pepper Calamari Curis, Grilled Fish Fillet, Prawn Kebab, Baked Seafood Mornay, Oysters Kilpatrick, Parmesan N.Z. Mussels, King Prawns & Smoked Salmon with Tartare Sauce & Cocktail Sauce. Chips, Salad or Vegetables	
TOP UP YOUR PLATTER	Market Price
½ Bug Tails Grilled with Garlic Butter	
DAWSONS MEAT PLATTER	42.8
Chicken Breast, Eye Fillet Medallions, Tuscan Lamb Fillets, Cheese Kransky, Spicy Chorizo Sausage, BBQ Pork Ribs, Bacon, Fried Egg, Battered Onion Rings Sauce Options include: Peppercorn, Mushroom, Béarnaise Sauce or Gravy. Chips, Salad or Vegetables	

SIDES

5 EACH

Mashed Potato
Golden Chips
Seasoned Vegetables
Battered Onion Rings
Crispy Potato Wedges, Sour Cream

Favourite's

SENIOR 14

DAILY ROAST OF THE DAY	17.9
GRILLED FISH OF THE DAY	20
BEER BATTERED FLATHEAD TAILS	19.5
SMOKEY BBQ PORK RIBS	23
BBQ Sauce, Potato Wedges, Battered Onion Rings, Coleslaw	
TUSCAN SEARED LAMB FILLETS	23.9
Sweet Potato Mash, Sautéed Greens, Demi Jus	
HOME BAKED VEGETABLE LASAGNE	19
Eggplant, Zucchini, Onions, Red Capsicum, Tasty Cheese, Tomato Basil Sauce, Shaved Parmesan, Chips, Salad	

DESSERTS

CRÈME CARAMEL BRULEE	10
Mango Ice Cream, Sugar Bark Splinter, Strawberries	
WILD BERRY MESSI (to share)	15
Pavlova, Chocolate Brownie, Berries, Strawberries, Cream, Fudge Sauce, Summer Strawberry Ice Cream	
STICKY DATE PUDDING	9
Caramel Sauce, Rum Raisin Ice Cream, Strawberries	
BELGIUM TOASTED WAFFLE	8.5
Maple Syrup, Toffee Ice Cream, Fudge Sauce, Strawberries	
ICE CREAMS	
Rum & Raisin, Toffee, Cookies & Cream, Mango Magnificent	1 scoop 3
Strawberry Summers, Chocolate Obsession & Vanilla Supreme	2 scoop 5
	3 scoop 7
DESSERT CABINET	
Please see our cold display cabinet at the Bar	

SENIORS

UPON PRESENTATION OF YOUR ENTITLEMENT CARD
(excluding Dawson's Signature meals)

1 Course	14
2 Course*	16
3 Course*	18

*Please ask our friendly Bistro staff about the selections of desserts we have on offer

GLUTEN FREE & VEGETARIAN OPTIONS AVAILABLE ON REQUEST. PLEASE ADVISE STAFF OF ANY ALLERGIES AT THE TIME OF ORDERING MEALS. PLEASE BE AWARE ALTHOUGH WE PROVIDE GLUTEN FREE OPTIONS OUR KITCHEN IS NOT A GLUTEN FREE ENVIRONMENT.

NO SPLIT BILLS. ONE BILL PER TABLE.

- SPARKLING -

Wolf Blass Eaglehawk Sparkling Cuvee , <i>South Eastern Australia</i>	GLASS 6.5	BOTTLE 27
Yellowglen Yellow Brut Cuvee Piccolo , <i>South Eastern Australia</i>		9
Yellowglen Pink Soft Rose Piccolo , <i>South Eastern Australia</i>		9
Oyster Bay Sparkling Cuvee , <i>Marlborough, NZ</i>	8	36
Oyster Bay Sparkling Rose , <i>Marlborough, NZ</i>	8	36

RED WINE

Gully Wines Lambrusco , <i>Italy</i>	GLASS 6	BOTTLE 24
Wolf Blass Eaglehawk Shiraz , <i>South Eastern Australia</i>	6.5	27
Pepperjack Shiraz , <i>Barossa Valley, South Australia</i>	10	45
Wolf Blass Eaglehawk Cabernet Sauvignon , <i>South Eastern Australia</i>	6.5	27
Wynns Coonawarra "The Gable" Cabernet Sauvignon , <i>Coonawarra, South Australia</i>		38
Wolf Blass Eaglehawk Merlot , <i>South Eastern Australia</i>	6.5	27
St Huberts "The Stag" Pinot Noir , <i>Yarra Valley, Victoria</i>		43
St Huberts Cabernet Merlot , <i>Yarra Valley, Victoria</i>		45
Wynns Coonawarra Cabernet Shiraz Merlot , <i>Coonawarra, South Australia</i>		43

White
wine

Wolf Blass Eaglehawk Chardonnay , <i>South Eastern Australia</i>	GLASS 6.5	BOTTLE 27
Fifth Leg Crisp Chardonnay , <i>Western Australia</i>	7.5	33
St Huberts Chardonnay , <i>Yarra Valley, Victoria</i>		42
Wolf Blass Eaglehawk Sauvignon Blanc , <i>South Eastern Australia</i>	6.5	27
Matua Valley Sauvignon Blanc , <i>Hawkes Bay, NZ</i>	7.5	33
Squealing Pig Sauvignon Blanc , <i>Marlborough, NZ</i>		38
T'Gallant Juliet Moscato , <i>South Eastern Australia</i>	7	29
Oyster Bay Sauvignon Blanc , <i>Marlborough, NZ</i>	7.5	33

HOUSE WINE

Brown Brothers Classic Dry White , <i>Milawa, Victoria</i>	GLASS 5.5	CARAFE 13
Brown Brothers Classic Fruity White , <i>Milawa, Victoria</i>	5.5	13
Brown Brothers Classic Dry Red , <i>Milawa, Victoria</i>	5.5	13

► **CIDER** ◀

Strongbow - Original, Dry, Sweet	BOTTLE 7.0
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- BEERS -

ON TAP

	POT	SCHOONER	JUG
Carlton Draught	5	7.2	19
Victoria Bitter	5	7.2	19
Cascade Premium Light	4	5.8	15
Great Northern Super Crisp	4.5	6	16.5

STUBBIES - LIGHT

Cascade Premium Light	BOTTLE 5
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STUBBIES - LOCAL

Carlton Draught	BOTTLE 6
Victoria Bitter	6
Crown Lager	6
Pure Blonde	6

STUBBIES - CRAFTED BEER

Coopers Pale Ale	BOTTLE 7
White Rabbit Light Ale	8
Furphy Refreshing Ale	7

STUBBIES - INTERNATIONAL BEER

Corona Extra - <i>Mexico</i>	BOTTLE 7
Asahi Superdry - <i>Japan</i>	7
Heineken - <i>Netherlands</i>	7
Stella Artois - <i>Belgium</i>	7
Peroni Nastro Azzuro - <i>Italy</i>	7
Tiger Beer - <i>Thailand</i>	7
Tsing Tao - <i>China</i>	7

PRE MIXED

Rekorderlig Strawberry & Lime Cider Cocktail	9.5
Rekorderlig Mango & Raspberry Cider Cocktail	9.5
Rekorderlig Wild Berries Cider Cocktail	9.5
Vodka Cruiser - Juicy Watermelon	8
Vodka Cruiser - Lush Guava	8
Vodka Cruiser - Pure Pineapple	8
Jim Beam & Cola	8.5
Jack Daniels & Cola	9
Canadian Club & Dry Ginger	8.5

SOFT DRINK

Pot - Soft Drink	3
Jug - Soft Drink	12
Pot - Lemon, Lime & Bitters	4
Jug - Lemon, Lime & Bitters	14.8

Schweppes Tonic Water	4.5
Schweppes Dry Ginger Ale	4.5
Schweppes Sparkling Mineral Water	4.5
Schweppes Bitter Lemon	4.5
Pokka Iced Tea 500ml - Lemon, Blueberry, Peach & Lychee	5
Sangaria Ramune - Original 500ml	5.8
Sangaria Ramune - Grape 500ml	5.8
Red Bull 250ml	4.8
IQ Water 600ml	3

Juices

Spring Valley Juice 250 ml - Orange, Apple, Pineapple & Tomato	4
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COFFEE

Espresso - Short Black	3.8
Americano - Long Black	3.8
Cafe Au Lait - Flat White	4
Cafe Latte	4
Cappuccino	4
Short Macchiato	4
Long Macchiato	4
Mocha	4.2
Chai Latte	4.2
Hot Chocolate	4.2
Vietnamese Iced Coffee	4
Iced Chocolate	6.5
Iced Coffee	6.5
Pot of Tea	4
in Mug	.7

{ SPIRITS }

BRANDY & COGNAC 30ml	OTHER WHISKEY 30ml
St Agnes Brandy (House)	8 Canadian Club
Hennessy VSOP	10 Jameson Irish Whiskey
Remy Martin VSOP	10
Remy Martin XO	22 VODKA 30ml
SCOTCH WHISKEY 30ml	Smirnoff Red Label (House)
Johnnie Walker Red Label (House)	8 Absolut Vodka
Johnnie Walker Black Label	9 Grey Goose
Johnnie Walker Gold Label	12 Belvedere
Johnnie Walker Blue Label	20 RUM 30ml
Chivas Regal 12 YO	9 Bacardi White (House)
Dimple 15 YO	9.5 Bundaberg UP Dark (House)
Glenfiddich (Single Malt) 12 YO	9 Captain Morgan
Talisker (Single Malt) 10 YO	12
BOURBON 30ml	GIN 30ml
Jim Beam White Label (House)	8 Gordon London Dry (House)
Jack Daniels Tennessee	8 Bombay Sapphire
Makers Mark	9
Wild Turkey	9 TEQUILA 30ml
Gentleman Jack	9 Jose Cuervo Especial Reposado
Southern Comfort	8
	LIQUEUR 30ml
	All Varieties
	8



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DINNER- From 5.30pm

Planning a celebration then ask our staff for a copy of our functions menu

PLEASE NOTE

Present your Membership Card to earn Reward points and receive discounts on all Food & Beverage purchases.

Food & Beverage purchases can also be paid by Rewards Points

All food purchased is to be consumed on the premises

It is Venue Policy not to allow food to be taken away (including Doggy bags)

Greyhounds Entertainment only serve adults over 18 years at the Bar

Meals are served as described

Menu may be subject to change

No Split Bills – One Bill Per Table

Gluten Free Options Available – please ask our staff. Be aware although we provide Gluten Free options, our kitchen is not a Gluten Free environment