

## BREAD

<b>House Made Wattle Seed Bread</b> (VO) <i>garlic butter</i>	<b>\$10</b>
<b>House Made Wattle Seed Bread</b> (V) <i>garlic butter, cheese</i>	<b>\$14</b>
<b>House Made Wattle Seed Bread</b> (DF) <i>olive, rosemary, chorizo</i>	<b>\$19</b>
<b>Prawn Toast</b> <i>XO aioli, sesame</i>	<b>\$23</b>

## SMALL PLATES

<b>Port Stephens Sydney Rock Oysters</b> ( <i>strictly ordered by the half dozen or dozen</i> )	
- <i>natural</i> (GF, DF)	<b>Doz \$54 Half Doz \$27</b>
- <i>pork belly Kilpatrick</i> (GF, DF)	<b>Doz \$59 Half Doz \$32</b>
- <i>tempura, wakame, wasabi aioli</i>	<b>Doz \$60 Half Doz \$33</b>
- <i>gin &amp; tonic cucumber</i> (GF, DF) (18+ only)	<b>Doz \$59 Half Doz \$32</b>
- <i>limoncello and thyme granita</i> (GF, DF) (18+ only)*	<b>Doz \$59 Half Doz \$32</b>
*Add a shot of limoncello (must be 18 + only, maximum 1 shot per person) + \$9 per shot	
<b>Fried Fish Collars</b> (GF) <i>miso butter, charred lemon</i>	<b>\$20</b>
<b>Confit Pork Belly</b> (GF) <i>vanilla bean and parsnip purée, roasted grapes, crackle</i>	<b>\$24</b>
<b>Herb and Pepper Fried Loligo (Squid)</b> (GF) <i>pickled onion, lemon aioli, charred lemon</i>	<b>\$19</b>
<b>Warm Marinated Olives</b> (GF, DF)	<b>\$10</b>
<b>Hokkaido Scallops en Croûte</b> (2) <i>puff pastry, XO butter</i>	<b>\$19</b>
<b>Coffee Roasted Beetroot</b> (DF, V) <i>beetroot labneh, berry glaze, saffron lemon gel, almond crumb</i>	<b>\$23</b>

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## (MORE) SMALL PLATES

<b>Taramasalata</b> <i>Flatbread, smoked paprika</i>	<b>\$18</b>
<b>Lamb Ribs</b> (GF) <i>tzatziki, rocket &amp; pickled fennel salad, honey Dijon vinaigrette</i>	<b>\$26</b>
<b>Tuna Tataki</b> (GF, DF) <i>wakame &amp; sesame salad, ginger &amp; yuzu dressing</i>	<b>\$25</b>
<b>Roasted Spiced Pumpkin</b> (GF, V) <i>hot honey, whipped fetta, toasted pepitas, soft herbs</i>	<b>\$14</b>
<b>Salt and Vinegar Potato Scallops</b> <i>taramasalata, smoked paprika salt</i>	<b>\$14</b>
<b>Corn Ribs</b> (GF, V) <i>smoked cream cheese</i>	<b>\$21</b>
<b>Butter Braised Leek Tartlettes</b> (V) <i>sweet potato cream cheese mousse, hazelnut crumb</i>	<b>\$15</b>
<b>Hasselback Potato</b> (GF) <i>bacon jam, romesco sauce, chorizo snow</i>	<b>\$14</b>

## SIDES

<b>Rocket, Pear &amp; Parmesan Salad</b> (V) <i>honey Dijon vinaigrette</i>	<b>\$12</b>
<b>Roasted Chat Potatoes</b> (V) <i>confit garlic &amp; rosemary purée</i>	<b>\$12</b>
<b>Snake Beans</b> (V) <i>toasted almonds, miso butter</i>	<b>\$12</b>
<b>Fries</b> (V) <i>your choice of sauce</i>	<b>\$10</b>
<b>Truffle Fries</b> (V) <i>truffle aioli, parmesan</i>	<b>\$11</b>
<b>Cream Potato</b> (V)	<b>\$8</b>

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## LARGE PLATES

<b>Pork Cottoletta</b> (DFO) <i>burnt apple purée, caper &amp; raisin salsa, caramelized shallots, rosemary jus</i>	<b>\$39</b>
<b>12 Hour Lamb Shoulder</b> (GFO) <i>beetroot hummus, pomegranate yoghurt, toasted pepitas, charred greens, flat bread</i>	<b>\$45</b>
<b>Roast Chicken Breast</b> (GF) <i>pumpkin purée, caramelized shallots, asparagus, corn rib, hazelnut, Hasselback potato, rosemary jus</i>	<b>\$36</b>
<b>Confit Duck Leg</b> (GF) <i>liquorice crumb, vanilla bean &amp; parsnip purée, pickled blackberries, coffee beetroot, plum jus</i>	<b>\$45</b>
<b>Market Fish</b> (DF) <i>pearl cous cous, coconut &amp; sundried tomato fricassee, peas, prosciutto wrapped asparagus, soft herbs</i>	<b>\$MP</b>

## SEAFOOD PLATTER

*A selection of our favourite seafood dishes. Suggested for between 2 – 4 people*

**Port Stephens Sydney Rock Oysters (4) natural** (GF, DF) **\$195**

**Fried Fish Collars** *miso butter, charred lemon* (GF)

**Hokkaido Scallops en Croûte (2)**, *puff pastry, XO butter*

**Taramasalata** *flatbread, smoked paprika*

**Tuna Tataki** *wakame & sesame salad, ginger & yuzu dressing* (GF, DF)

**Pan Fried Market Fish** (DF)

**Battered Fish** *tartare and lemon*

**Prawn Toast** *XO aioli, sesame*

*Roasted chat potatoes / rocket, pear & parmesan salad / tartare / XO aioli / lemon*

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## SALADS

**Caesar Salad** (GFO) \$22  
*cos lettuce, bacon lardons, croutons, soft poached egg,  
white anchovy, parmesan, house made dressing*

**Thai Beef Salad** (GF) \$26  
*pan seared flank steak strips, vermicelli noodles, mixed leaf,  
cherry tomatoes, Spanish onion, sweet potato, cucumber, chilli,  
crispy fried eschalot, Japanese dressing*

**GDH Bowl** (V, VO) \$29  
*beetroot labneh, quinoa, pickled fennel, rocket, roasted pumpkin,  
olives, pickled onion, tempura eggplant, coffee beetroot,  
honey Dijon dressing, soft herbs*

*Optional Extras:*

*Add: Chicken + \$7*

*Add: Prawns + \$9*

## PASTA

**Crab Linguine** (GFO) \$39  
*chorizo, grape tomato, confit onion & garlic, chilli, chorizo snow,  
white wine butter sauce, soft herbs*

**Pumpkin and Liquorice Penne** \$25  
*roast pumpkin, confit onion & garlic, semi dried tomato,  
whipped fetta, liquorice crumb*

**Creamy Italian Sausage Ragu** (GFO) \$28  
*pappardelle pasta, mushroom, baby spinach, cream sauce,  
fennel pangrattato*

*Option: Gluten Free Penne + \$6*

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**GDH**

## PUB CLASSICS

**House Crumbed Chicken Schnitzel** (GFO) \$28  
*your favourite sauce, fries and your choice of either:* GFO \$30  
*seasonal greens or house salad.*

**House Crumbed Chicken Schnitzel Parmigiana** (GFO) \$32  
*your favourite sauce, fries and your choice of either:* GFO \$34  
*seasonal greens or house salad.*

**Crumbed Lamb Cutlets** (GFO) \$33  
*your favourite sauce, fries and your choice of either:* GFO \$35  
*seasonal greens or house salad.*

**Bangers and Mash (Ask for today's flavour)** \$28  
*peas, caramlised onion, beef and bacon gravy*

**BBQ Brisket Sandwich** \$24  
*pickled fennel, Swiss cheese, crispy onion, truffle aioli. Served with chips.*

**Cheeseburger** \$22  
*wagyu patty, pickles, white onion, ketchup, American mustard. Served with chips.*

**Chick Chick Oink Roll** \$25  
*buttermilk fried herbed chicken, bacon, slaw, siracha & American cheese. Served with chips.*

**The Fungi** (GF, Vegan) \$25  
*Vegan veef vince patty, roasted field mushroom, vegan mayonnaise, tomato, caramelised onion, served naked, just cos! Served with chips.*

### Select Your Favourite Sauce

- |                               |                     |                  |
|-------------------------------|---------------------|------------------|
| - Gravy                       | - Dianne            | - Tomato sauce   |
| - Pepper                      | - BBQ               | - Mayonnaise     |
| - Red wine jus                | - Frank's Hot sauce | - Peri peri mayo |
| - Rosemary jus                | - Dijon mustard     | - HP sauce       |
| - Creamy garlic               | - English mustard   | - Sriracha       |
| - Prawn, cream & garlic + \$9 | - American mustard  | - Tabasco        |
| - Mushroom                    | - Garlic aioli      | - Vegan aioli    |

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## STEAK

*The beef at George Darby Hotel is hand selected from cattle raised on the natural grasslands of the gulf region of Queensland. These cattle roam freely in the natural landscape that is rich in biodiversity.*

*That is why the beef is branded "True North"*

**True North Eye Filet 200g (GF)** **\$46**

*cooked to your liking, with your favourite sauce, roasted chat potatoes, with confit garlic, rosemary purée & seasonal greens*

**True North Wagyu Rump MS5+ 250g (GF)** **\$53**

*cooked to your liking, with your favourite sauce, roasted chat potatoes, with confit garlic, rosemary purée & seasonal greens*

**True North Scotch Fillet 300g (GF)** **\$53**

*cooked to your liking, with your favourite sauce, roasted chat potatoes, with confit garlic, rosemary purée & seasonal greens*

**True North Grain-Fed Tomahawk on the Bone 1.4kg (GF)** **\$129**

*suggested for 2, but we won't judge!*

*cooked to your liking, with your favourite sauce and your choice of 3 of the following sides:-*

- Rocket, pear & parmesan salad*
- Roasted chat potatoes, confit garlic and rosemary purée*
- Snake beans, toasted almonds, miso butter*
- Truffled fries, truffle aioli, parmesan*
- Cream potato*

### Select Your Favourite Sauce

- |  |                            |                         |
|--|----------------------------|-------------------------|
| <i>- Gravy</i>                           | <i>- Dianne</i>            | <i>- Tomato sauce</i>   |
| <i>- Pepper</i>                          | <i>- BBQ</i>               | <i>- Mayonnaise</i>     |
| <i>- Red wine jus</i>                    | <i>- Frank's Hot sauce</i> | <i>- Peri peri mayo</i> |
| <i>- Rosemary jus</i>                    | <i>- Dijon mustard</i>     | <i>- HP sauce</i>       |
| <i>- Creamy garlic</i>                   | <i>- English mustard</i>   | <i>- Sriracha</i>       |
| <i>- Prawn, cream &amp; garlic + \$9</i> | <i>- American mustard</i>  | <i>- Tabasco</i>        |
| <i>- Mushroom</i>                        | <i>- Garlic aioli</i>      | <i>- Vegan aioli</i>    |

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## DESSERTS

<b>Chocolate Brownie</b> <i>(GF)</i> <i>whipped passion fruit white chocolate ganache, vanilla ice cream</i>	<b>\$14</b>
<b>Date &amp; Spiced Rum Pudding</b> <i>apple cider butterscotch sauce, vanilla ice cream</i>	<b>\$14</b>
<b>Apple &amp; Rhubarb Tart</b> <i>brandy anglaise, vanilla ice cream</i>	<b>\$14</b>

## KIDS MENU

<b>Battered Fish &amp; Chips</b>	<b>\$15</b>
<b>Nuggets &amp; Chips</b>	<b>\$15</b>
<b>Creamy Chicken &amp; Bacon Pasta</b>	<b>\$15</b>

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**\$16 EXPRESS LUNCH SPECIALS (MONDAY – FRIDAY 11AM – 3PM)**

<b>Marry Me Chicken</b> <i>chicken breast, sun dried tomato, herb cream, parmesan, basil, served over rice</i>	<b>\$16</b>
<b>Crispy Pork Salad</b> <i>mixed lettuce, salted grapes, pickled cucumber, crispy onion, grape tomato, watermelon, pomegranate dressing</i>	<b>\$16</b>
<b>Shakeshuka</b> <i>baked eggs in a spiced tomato and capsicum sauce, with house bread</i>	<b>\$16</b>
<b>Bevette Steak &amp; Fries</b> <i>mojo sauce, pumpkin purée</i>	<b>\$16</b>

*\$16 Express Lunch Specials are strictly available  
Monday to Friday from 11am – 3pm &  
change each and every fortnight*

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The logo for GDH, consisting of the letters 'GDH' in a bold, serif font. The 'G' and 'D' are connected at the top, and the 'H' is separate. The logo is positioned at the bottom right of the page, above a double horizontal line.