

BREAD

Garlic Bread (V) <i>roast garlic and herb butter</i>	\$11
Garlic & Cheese Bread <i>roast garlic and herb butter, mozzarella cheese</i>	\$12
Garlic, Cheese & Bacon Bread <i>roast garlic and herb butter, mozzarella cheese, twice cooked bacon</i>	\$14
Spicy Garlic, Cheese & Bacon Bread <i>roast garlic and herb butter, mozzarella cheese, twice cooked bacon, sweet chilli and sour cream</i>	\$16

SMALL PLATES

Port Stephens Sydney Rock Oysters (A) - <i>natural</i> (GF, DF) - <i>Kilpatrick</i> (GF, DF) - <i>tempura, wakame, wasabi aioli</i>	Doz \$54 Half Doz \$27 Doz \$59 Half Doz \$32 Doz \$60 Half Doz \$33
Tuna Tataki (A) (GF, DF) <i>wakame & sesame salad, ginger & yuzu dressing</i>	\$25
Lime Black Pepper Squid (I) (GF) <i>Thai citrus aioli, charred lemon</i>	\$19
Camembert Hot Pot <i>baked camembert cheese, candied walnuts, cranberry compote, hot honey, toasted sour dough</i>	\$21
Smoked Charred Cauliflower <i>carrot & tahini iso emulsion, chimichurri, toasted almonds, herb oil</i>	\$22
Lamb Ribs (GF) <i>tzatziki, dukkha</i>	\$26
Warm Marinated Olives (GF, DF)	\$10

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(MORE) SMALL PLATES

Fried Broccoli (GF, V) <i>almond flakes, avocado vinaigrette, beetroot hummus</i>	\$15
Salt and Vinegar Potato Scallops <i>roasted garlic aioli</i>	\$14
Corn Ribs (GF, V) <i>smoked cream cheese</i>	\$21
Hasselback Potato (GF) <i>bacon jam, romesco sauce</i>	\$14
Confit Pork Belly (GF) <i>vanilla bean and parsnip purée, roasted grapes, crackle</i>	\$24
Pork Belly Bites <i>sesame maple glaze (GF, DF)</i>	\$20
Honey BBQ Chicken Wings <i>buttermilk ranch sauce</i>	\$19
Buffalo Chicken Wings <i>blue cheese sauce</i>	\$19

SIDES

Rocket, Pear & Parmesan Salad (GF, V) <i>honey Dijon vinaigrette</i>	\$12
Roasted Chat Potatoes (GF, V) <i>confit garlic & rosemary purée</i>	\$12
Seasonal Greens (GF, V) <i>pepita seeds, miso roasted sesame dressing</i>	\$13
Fries (GF, V) <i>your choice of sauce</i>	\$10
Truffle Fries (GF, V) <i>truffle aioli, parmesan</i>	\$11
Cream Potato (GF, V)	\$8

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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, mixed leaf, cherry tomatoes,
Spanish onion, sweet potato, cucumber, chilli, crispy fried eschalot,
Japanese dressing*

Warm Mushroom Salad (V, VO) \$24
*sautéed mushrooms, greens, tomato, Spanish onion, cucumber, pine nuts,
avocado, sweet potato, feta, burnt orange dressing*

Optional Extras:

Add: Chicken + \$7

Add: Squid (I) + \$8

Add: Prawns (I) + \$9

PASTA

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

Pumpkin and Liquorice Rigotoni \$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*

Prawn & Chorizo Linguini (GFO) \$34
napoli, chilli, Spanish onion, cherry tomatoes, garlic, basil, pecorino

Option: Gluten Free Penne + \$6

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LARGE PLATES

Pork Cotoletta <i>purple cabbage & eschalot purée, fennel remoulade, Brussel sprouts, smoked bacon, fried sage, date caramel jus</i>	\$36
Honey BBQ Smoked Beef Cheek (GFO) <i>confit carrot puree, kipfler potatoes, almond green beans, beer battered onion rings</i>	\$36
Roast Chicken Breast (GF) <i>carrot purée, bacon jam, corn rib, hazelnut, Hasselback potato, rosemary jus</i>	\$36
Pan Seared Etty Bay Barramundi (A) (DFO) <i>romesco, crispy potatoes, charred leek, truss cherry tomatoes, bearnaise, citrus green oil</i>	\$36

BURGERS & ROLLS, SERVED WITH CHIPS

The George Darby Sando (Not for the faint hearted!) <i>True North scotch fillet, twice cooked pork belly, maple bacon, greens, tomato, Swiss cheese, onion rings, bourbon BBQ sauce</i>	\$30
The Civic Sanga (When your a little bit pekish, but not famished!) <i>True North scotch fillet, greens, tomato, Swiss cheese, bourbon BBQ sauce, on toasted sour dough</i>	\$26
The Cheese Chaser <i>double Angus beef pattie, twice smoked maple bacon, American cheeseburger sauce, cheese, tomato, cos lettuce</i>	\$24
Chick Chick Oink Roll <i>bacon crumbed chicken breast, American cheese, sriracha slaw, twice cooked smoked maple bacon, smoky aioli</i>	\$25
The Fungi (GF, Vegan) <i>vegan veef vince patty, roasted field mushroom, vegan mayonnaise, tomato, caramelised onion, served naked, just cos!</i>	\$25

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PUB CLASSICS

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

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

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

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

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

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

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

Pub Fish & Chips (I) \$28
*house battered with GDH's own Shout Brewing Mullet Pale Ale
& tempura mix, served with chips & salad*

Select Your Favourite Sauce

- *Gravy (GF)*
- *Dianne (GF)*
- *Pepper (GF)*
- *Red wine jus (GF)*
- *Mushroom (GF)*
- *Creamy garlic*
- *Prawn, cream & garlic (I) + \$9.90*

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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 Fillet 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*
- Seasonal greens, pepita seeds, miso roasted sesame dressing*
- Truffled fries, truffle aioli, parmesan*
- Fries*
- Cream potato*

Select Your Favourite Sauce

- Gravy (GF)*
- Dianne (GF)*
- Pepper (GF)*
- Red wine jus (GF)*
- Mushroom (GF)*
- Creamy garlic*
- Prawn, cream & garlic (I) + \$9.90*

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DESSERTS

Chocolate Brownie (GF) **\$14**
banana ice cream

Rum & Raisin Bread & Butter Pudding **\$14**
vanilla spiced crème anglaise, vanilla ice cream

Chocolate Laced Sticky Date Pudding **\$14**
butterscotch sauce, vanilla ice cream

KIDS MENU

Battered Fish & Chips (I) **\$15**

Nuggets & Chips **\$15**

Pasta Bolognese **\$15**

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