

BREAD

House Made Wattle Seed Bread (V) <i>garlic butter</i>	\$10
House Made Wattle Seed Bread (Vegan, DF) <i>garlic EVO, dukkah</i>	\$12
House Made Wattle Seed Bread (V) <i>garlic butter, cheese</i>	\$14
House Made Wattle Seed Bread <i>olive, rosemary, chorizo, parmigiano reggiano cheese</i>	\$19
House Made Wattle Seed Bread <i>olive tapenade, mortadella</i>	\$19
Prawn Toast XO aioli, sesame (I)	\$23

SMALL PLATES

Port Stephens Sydney Rock Oysters (A) (strictly ordered by the half dozen or dozen)	
- <i>natural</i> (GF, DF)	Doz \$54 Half Doz \$27
- <i>pork belly Kilpatrick</i> (GF, DF)	Doz \$59 Half Doz \$32
- <i>tempura, wakame, wasabi aioli</i>	Doz \$60 Half Doz \$33
- <i>gin & tonic cucumber mignonette</i> (GF, DF) (18+ only)	Doz \$59 Half Doz \$32
- <i>limoncello and thyme granita</i> (GF, DF) (18+ only)*	Doz \$59 Half Doz \$32
Fried Fish Collars (A) (GF) <i>miso butter, charred lemon</i>	\$20
Hokkaido Scallops en Croûte (2) (I) <i>puff pastry, XO butter</i>	\$19
Tuna Tataki (A) (GF, DF) <i>wakame & sesame salad, ginger & yuzu dressing</i>	\$25
Herb and Pepper Fried Loligo (Squid) (I) (GF) <i>pickled onion, lemon aioli, charred lemon</i>	\$19
Warm Marinated Olives (GF, DF)	\$10
Coffee Roasted Beetroot (DF, V) <i>pomegranate labneh, pickled blackberry, saffron lemon gel, almond crumb</i>	\$23
Taramasalata (A) <i>flatbread, smoked paprika</i>	\$18

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Seafood Origin: A = Australian I = Imported M = Mixed

(MORE) SMALL PLATES

Lamb Ribs (GF) <i>tzatziki, dukkha</i>	\$26
Roasted Spiced Pumpkin (GF, V) <i>hot honey, whipped fetta, toasted pepitas, dukkha</i>	\$14
Salt and Vinegar Potato Scallops <i>taramasalata, smoked paprika salt</i>	\$14
Corn Ribs (GF, V) <i>smoked cream cheese</i>	\$21
Butter Braised Leek Tartlette (V) <i>pumpkin cream cheese mousse, hazelnut crumb</i>	\$15
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>pomegranate caramel</i> (GF, DF)	\$20
BBQ Chicken Wings <i>smokey BBQ sauce</i> (GF)	\$19
Buffalo Chicken Wings <i>blue cheese ranch sauce</i> (GF)	\$19
Garlic Butter Chicken Wings (GF)	\$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
Snake Beans (GF, V) <i>toasted almonds, miso butter</i>	\$12
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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LARGE PLATES

Pork Schnitzel <i>kimchi slaw, lemon caper butter</i>	\$36
12 Hour Lamb Shoulder (GFO) <i>beetroot hummus, pomegranate yoghurt, toasted pepitas, charred greens, flat bread</i>	\$45
Roast Chicken Breast (GF) <i>pumpkin purée, caramelised shallots, corn rib, hazelnut, Hasselback potato, rosemary jus</i>	\$36
Confit Duck Breast (GF) <i>liquorice crumb, vanilla bean & parsnip purée, pickled blackberries, coffee beetroot, plum jus</i>	\$45
Market Fish (A) (DFO) <i>lemon and pea risotto</i>	\$MP

SEAFOOD PLATTER

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

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

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

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

Taramasalata *flatbread, smoked paprika* (A)

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

Pan Fried Market Fish (A) (DF)

Battered Fish *tartare and lemon* (A)

Prawn Toast *XO aioli, sesame* (I)

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
*pomegranate labneh, quinoa, pickled fennel, rocket, roasted pumpkin,
olives, pickled onion, potato scallop, coffee beetroot,
honey Dijon dressing*

Optional Extras:

Add: Chicken + \$7

Add: Prawns (I) + \$9

PASTA

Crab Linguine (I) (GFO) \$39
*chorizo, grape tomato, confit onion & garlic, chilli, chorizo snow,
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*

Smoked Duck Ragu (GFO) \$34
baby spinach, rigatoni, pecorino, almond crumb

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, caramelised onion, beef and bacon gravy

Steak Sandwich \$26
flank steak, chimichurri, caramelised onion, kewpie, Swiss cheese, rocket, ciabatta roll. Served with chips.

Cheeseburger \$24
wagyu patty, pickles, white onion, ketchup, American mustard, served with chips.

Chicken Karaagee Burger \$25
kimchi slaw, kewpie, gochujang honey, 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 | - Tomato sauce | - Mayonnaise |
| - Dianne | - BBQ | - Garlic aioli |
| - Pepper | - Frank's Hot Sauce | - Vegan aioli |
| - Red wine jus | - Dijon mustard | - Peri peri mayo |
| - Mushroom | - English mustard | - Sriracha |
| - Prawn, cream & garlic + \$9 | - Creamy garlic | - Tabasco |

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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*
- *Snake beans, toasted almonds, miso butter*
- *Truffled fries, truffle aioli, parmesan*
- *Cream potato*

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DESSERTS

Chocolate Brownie <i>(GF)</i> <i>banana ice cream</i>	\$14
Date & Spiced Rum Pudding <i>apple cider butterscotch sauce, vanilla ice cream</i>	\$14
Apple & Rhubarb Tart <i>brandy anglaise, vanilla ice cream</i>	\$14

KIDS MENU

Battered Fish & Chips <i>(I)</i>	\$15
Nuggets & Chips	\$15
Creamy Chicken & Bacon Pasta	\$15

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