



EXPERIENCE **D=NDY** PREMIUM
LOUNGE

MENU



EXPERIENCES

DELIGHT EXPERIENCE	70
Pick any two SNACKS & SHARING, one NOT SHARING! and one DESSERT	
DELUXE EXPERIENCE	85
Pick any two SNACKS & SHARING, two NOT SHARING! and one DESSERT	

SNACKS & SHARING

BAKED WHEEL OF BRIE **VEG, GFO** 21

A warm, melted wheel of creamy Brie cheese, topped with sweet fig jam and fresh rosemary. Served with water crackers and red wine syrup.

CALAMARI FRITTI 20

Tender calamari, lightly seasoned and fried, served with aioli, fresh lemon, and a sprinkle of parsley.

PORK BELLY BAO **VEG OPT** 21

Soft bao buns filled with braised pork belly, hoisin sauce, pickled daikon, carrot, and fresh coriander.

SATAY CHICKEN SKEWERS 20

Grilled chicken skewers served with rich satay sauce, crushed peanuts, dried onions, coriander and lime.

SNACKS & SHARING

FALAFEL PLATE **V, GFO** 19

A Middle Eastern-inspired plate featuring crispy falafel, creamy hummus, fresh tabouleh, and warm pita bread, drizzled with olive oil.

KIMCHI PORK SPRING ROLLS 20

Crispy spring rolls filled with a kimchi base, served with a side of aioli for dipping.

MISO BRUSSELS SPROUTS **V, GF** 19

Roasted Brussels sprouts glazed with miso caramel, topped with crushed nuts.

SHOESTRING FRIES **V, GF** 13

Crispy, golden fries with your choice of tomato sauce or aioli.

NOT SHARING!

FISHERMAN'S CATCH	26
Battered flathead fillets, served with shoestring fries, zesty lemon, and a side of aioli for dipping.	
CHILLI CON CARNE NACHOS GF	25
Corn chips topped with mixed pork and beef chilli, salsa, sour cream, kidney beans, and fresh coriander.	
DENDY ROYALE WITH CHEESE GFO	28
Juicy 150g Wagyu beef patty with cheese, lettuce, tomato, onion, and sauces on a toasted bun. Served with fries.	
DENDY DOUBLE SMASH BURGER GFO	29
Double Wagyu smashed patties with cheese, peperonata, and honey mustard mayo on a toasted bun. Served with fries.	
DENDY VEGAN ROYALE WITH CHEESE V, GF	26
A plant-based beetroot patty on a gluten-free bun with vegan cheese, fresh salad, and shoestring fries.	
MORTADELLA BÁNH MÌ VEG OPT	25
A crusty Vietnamese roll filled with mortadella, asian pâté, pickled carrot and daikon, coriander, and mayo. Served with fries.	
LAMB HOAGIE	25
A soft hoagie bun filled with marinated lamb, yoghurt mayo, onion, and parsley. Served with fries.	

PLATES

CHEESE PLATE GFO	30
A rotating selection of artisanal cheeses, showcasing the finest offerings of the season. Accompanied by an assortment of crackers, fresh and dried fruits, nuts, and jams.	
CHARCUTERIE PLATE GFO	30
A selection of artisan meats served with pickled veg, fresh fruit and gourmet crackers.	
CHEESE & CHARCUTERIE PLATE GFO	45
The finest cured meats and artisanal cheeses, handpicked to reflect the best of each season. Accompanied by grissin, lavosh, fruits and jam, pickled vegetables, fresh and dried fruits, nuts, and house-made chutneys.	

PIZZAS

BYRON BAY PIZZA CO. VEG OPT	28
Choice of pizzas: Happy Pig, BBQ Birdie, Margherita, or Greenpizza.	

DESSERTS

RASPBERRY CHOCOLATE FONDANT	19
Warm raspberry fondant served with vanilla ice cream and a drizzle of berry coulis.	
SPICED STICKY DATE PUDDING	19
Classic sticky date pudding served warm with vanilla ice cream and rich caramel sauce.	
VEGAN DELIGHT SORBET V, GF	18
Coconut & mango sorbet with salted coconut & macadamia crumb.	
S'MORE SUNDAE	19
Vanilla bean ice cream, hot fudge sauce, torched marshmallow, graham cracker chunks & whipped cream.	
CHOCOLATE DIPPED STRAWBERRIES	22
House-dipped chocolate strawberries and cream.	

COCKTAILS ON TAP

ESPRESSO MARTINI	20
The perfect espresso martini using Broken Bean Coffee liqueur and vodka. All the smoothness and crema you'd expect from an espresso martini.	
SPICY PINEAPPLE MARG	20
A bold, zesty, spicy margarita with a touch of sweetness, smokiness, chilli and lime.	
YUZU GIN SPRITZ	20
Four Pillars Yuzu Gin, Crawley's Yuzu Syrup, quandong, peach and soda.	

COCKTAILS \$20

COSMOPOLITAN
CLUB MONTE
NEGRONI
APEROL SPRITZ
OLD FASHIONED
PIÑA COLADA

AFTER A CLASSIC? JUST ASK OUR STAFF!

SPIRITS

PLEASE SEE BACKBAR FOR SPIRIT OPTIONS 9 – 30

BEERS

ON TAP

BENTSPOKE BREWING CO. CRANKSHAFT	12
BENTSPOKE BREWING CO. BARLEY GRIFFIN	12

CANS

BENTSPOKE BREWING CO. CRANKSHAFT	12
BENTSPOKE BREWING CO. BARLEY GRIFFIN	12
CAPITAL BREWING CO. COAST ALE	11
CAPITAL BREWING CO. TRAIL PALE ALE	11
KOSCIUSZKO PALE ALE	10
ASAHI SUPER DRY	10
CORONA EXTRA	10
PERONI NASTRO AZZURRO	10
JAMES BOAG'S PREMIUM LIGHT	10

ZERO ALCOHOL

CAPITAL BREWING CO. ALC-LESS	9
HEAPS NORMAL QUIET XPA	9

CIDERS

PRESSMANS APPLE CIDER	10
SOMERSBY PEAR CIDER	10
BROOKVALE UNION GINGER BEER	11
REKORDERLIG STRAWBERRY & LIME	11

SPARKLING & CHAMPAGNE

			
NOMADS GARDEN PROSECCO King Valley, VIC	36		11
COPPABELLA CHARDONNAY PINOT NOIR Tumbarumba, NSW	40	16	13
SEW & SEW SASHIKO BLANC DE BLANCS NV Adelaide Hills, SA	40	16	13
DE SAINT-GALL LE TRADITION PREMIER CRU NV Champagne, France	99	¹ / ₂ BTL	55
BILLECART-SALMON LE RÉSERVE NV Champagne, France	129		

WHITE

			
NATIVO TERRE DI CHIETI PINOT GRIGIO Abruzzo, Italy	30	11	9
FOWLES ARE YOU GAME CHARDONNAY Strathbogie Ranges, VIC	38	14.5	11.5
BABICH ORGANIC SAUVIGNON BLANC Marlborough, NZ	39	15	12
LUNA ESTATES PINOT GRIS Martinborough, NZ	39	15	12
MOPITY 'ATRIUS' RIESLING Canberra, ACT	40	15.5	12.5
DOMAINE LAROCHE RESERVE CHARDONNAY Chablis, Burgundy	48		

ROSÉ

			
BABICH CLASSIC ROSÉ Marlborough, NZ	36	14	11
MADELEINE MÉDITERRANÉE Vin de Pays, France	38	14.5	11.5

RED

			
NATIVO TERRE DI CHIETI SANGIOVESE Abruzzo, Italy	30	11	9
FIRST CREEK CLASSIC SHIRAZ Hunter Valley, NSW	38	14.5	11.5
LUNA ESTATE PINOT NOIR Martinborough, NZ	38	15.5	11.5
PENNY'S HILL 'EDWARDS ROAD' CAB SAUV McLaren Vale, SA	38	15.5	12
MOPPITY 'ATRIUS' SHIRAZ GRENACH MOURVEDRE Canberra, ACT	40	15.5	12.5
BABICH BLACK LABEL PINOT NOIR Marlborough, NZ	42		

DESSERT & FORTIFIED

			
TWELVE SIGNS "SCORPIO" MOSCATO Young, NSW	36	14	11
SEPPELTSFELD PARA GRAND TAWNY 10YO Barossa, SA		90ml 10	50ml 7

NON-ALCOHOLIC DRINKS

SOFT DRINKS

5.5

Coca-Cola, Coca-Cola Zero Sugar, Fanta, Fanta Raspberry, Sprite

JUICE

6.5

Apple, Orange, Cranberry, Pineapple

MILKSHAKES

7.5

Vanilla, Chocolate, Strawberry, Banana, Caramel

TEA


CUP


MUG

5

Pot of English Breakfast, Earl Grey, Peppermint, Green Tea

COFFEE

5

6

Long Black, Flat White, Latte, Cappuccino,
Espresso, Macchiato, Mocha

HOT CHOCOLATE

5

6

Hot Chocolate with marshmallows

CHAI

5

6

Chai Latte

AFFOGATO

6.5

Add Frangelico

+7