



EXPERIENCE **D=NDY** PREMIUM
LOUNGE

MENU



EXPERIENCES

DELIGHT EXPERIENCE

64

Pick any two SNACKS & SHARING, one NOT SHARING! and one DESSERT

DELUXE EXPERIENCE

79

Pick any two SNACKS & SHARING, two NOT SHARING! and one DESSERT

SNACKS & SHARING

MARINATED OLIVES 16

Artisanal selection of olives marinated in garlic and olive oil. **V | GF**

BRUSCHETTA 18

Crispy toasted ciabatta topped with fresh vine-ripened tomatoes, **Veg | VO** fragrant basil, and a drizzle of extra virgin olive oil. Finished with a hint of garlic and a sprinkle of sea salt, delivering a perfect burst of Mediterranean flavours.

SWEET POTATO CROQUETTES 18

Crispy sweet potato croquettes with a soft, flavourful centre, served **Veg | GFO** alongside a zesty capsicum dip. A vegetarian delight, perfectly balancing texture and taste.

POTATO SCALLOPS 16

Tender scalloped potatoes layered and fried, seasoned with a light drizzle of **V** vinegar for a sharp, tangy kick. A vegan-friendly dish that's both flavourful and comforting.

STICKY GOOEY HUMMUS 18

A smooth, creamy hummus made with chickpeas, drizzled with olive oil, **V | GFO** and infused with rich, umami black garlic. Garnished with fresh parsley and served with warm souvlaki bread.

SNACKS & SHARING

BACON MAC & CHEESE 18

Crispy mac and cheese croquettes filled with creamy cheese sauce, topped with savory bacon jam, and served with a rich, velvety Mornay sauce for an indulgent twist on a classic comfort food.

BAKED WHEEL OF BRIE 23

A warm, melted wheel of creamy Brie cheese, topped with honey, **Veg | GFO** sweet fig jam, and fresh rosemary. Served with crisp wafer crackers, perfect for spreading and savouring.

CRUMBED PRAWNS 22

Juicy prawns coated in a light, golden breadcrumb crust, fried to crispy **GFO** perfection. Served with a side of tangy dipping sauce, adding the perfect balance of flavour to each crunchy bite.

POPCORN CHICKEN 20

Crispy, bite-sized chicken thigh pieces marinated in a flavourful brine, coated **GF** in a seasoned flour mix, and served with a side of spicy korean mayo for dipping.

VEGAN NUGGETS 23

Crispy vegan chicken nuggets with a golden exterior, served alongside a **V** tangy sauce.

SHOESTRING FRIES 12

Crispy golden fries, served with chicken salt and your choice of tomato **V | GFO** sauce or aioli.

NOT SHARING!

CRUMBED PRAWN PO BOY 26

Succulent, golden-fried prawns nestled in a soft, toasted baguette, layered with fresh lettuce, tomatoes, and pickles. Drizzled with a zesty remoulade sauce for a delicious crunch and tang in every bite. Served with shoestring fries. GFO

STEAK SANDWICH 26

Featuring tender thin-sliced steak, caramelised white onions, and a toasted hoagie bun. Served with a smokey BBQ sauce and a creamy aioli, alongside crispy shoestring fries for a perfectly balanced bite. GFO

BEEF NACHOS 26

Crispy corn chips topped with seasoned minced beef, gooey nacho cheese, black beans, fresh guacamole, and salsa. A classic combination of flavours. GF | Veg Option

THE DENDY ROYALE WITH CHEESE 26

Juicy 150g Wagyu beef patty, topped with fresh butter lettuce, tomato, onion, and melted cheese. Topped with a generous spread of tomato sauce on a soft bun for the ultimate gourmet burger experience. Served with shoestring fries. GFO

THE DENDY VEGO ROYALE WITH CHEESE 26

A hearty vegan burger patty, layered with fresh butter lettuce, tomato, onion, and cheese. Topped with tomato sauce on a soft, plant-based bun for a satisfying and flavourful burger. Served with shoestring fries. VO | GFO

FISHERMAN'S CATCH 27

Crispy battered flathead fillets, served with golden shoestring fries, seasoned with chicken salt. Accompanied by a fresh parsley salad, zesty lemon, and a side of aioli for dipping.

PLATES

CHEESE PLATE

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 chutneys. Perfect for sharing, with every visit offering a new flavour experience.

GFO

CHARCUTERIE PLATE

30

A curated selection of premium cured meats featuring seasonal specialties. Paired with pickled vegetables, fresh fruits, and gourmet crackers, this charcuterie board offers a rich variety of textures and flavours that change with the seasons.

GF

CHEESE & CHARCUTERIE PLATE

50

A delightful assortment of the finest cured meats and artisanal cheeses, carefully curated to showcase the best of each season. Accompanied by an array of gourmet crackers, pickled vegetables, fresh and dried fruits, nuts, and house-made chutneys.

GFO

DESSERTS

CHURROS & CHOCOLATE SAUCE 15

Crispy and golden churros dusted with icing sugar, served with a side of rich chocolate sauce for dipping. A sweet, crunchy treat perfect for any time of day.

STRAWBERRY & MANGO PUDDING 16

A delightful fusion of tropical flavours featuring silky tapioca pearls blended with creamy coconut milk, topped with fresh, juicy strawberries, and finished with a refreshing scoop of mango sorbet. A perfect balance of sweetness and texture in every bite. **V**

CRÈME CARAMEL BEIGNETS 20

Light and fluffy mini donuts coated generously with icing sugar. These bite-sized treats offer a sweet and satisfying indulgence with every bite.

CHOCOLATE DIPPED STRAWBERRIES 22

Fresh, juicy strawberries dipped in delicious melted chocolate and served with a dollop of cream. A simple yet elegant gluten-free and vegan-friendly option when served without the cream. **GF**

SUNDAE OVERLOAD 18

A decadent dessert featuring creamy vanilla ice cream, rich chocolate sauce, gooey marshmallows, and chunks of gluten-free brownie. An indulgent sundae that's perfect for satisfying your sweet tooth. **GF**

COCKTAILS ON TAP

ESPRESSO MARTINI

GLS

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, and spicy Margarita with a touch of sweetness, smoke, chilli, and lime.

YUZU GIN SPRITZ

20

A fresh, juicy and effervescent peach spritz made with Four Pillars Fresh Yuzu Gin, native quandong, and tea to balance the sweetness.

**SEE DAILY COCKTAIL MENU
OR AFTER A CLASSIC? JUST ASK OUR STAFF**

BEERS

FROM THE TAP

BENTSPOKE CRANKSHAFT	12
BENTSPOKE BARLEY GRIFFIN	12

CAPITAL BREWING COAST ALE	11
CAPITAL BREWING 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 ALC-LESS	9
HEAPS NORMAL QUIET XPA	9

CIDERS

PRESSMAN'S APPLE	9.5
SOMERSBY PEAR	9.5
BROOKVALE UNION GINGER BEER	11
REKORDERLIG STRAWBERRY & LIME	11



SPARKLING/CHAMPAGNE

	 BTL	 1/2 BTL	 120ml
GUERRIERI RIZZARDI PROSECCO NV Bardolino, Veneto	38		11
JANSZ NZ Pipers River, TAS	40		12
SEW & SEW SASHIKO BLANC DE BLANCS NV Adelaide Hills, SA	38		11
ROSS HILL PINNACLE BLANC DE BLANCS 2018 Orange, NSW	42		
DE SAINT-GALL PREMIER CRU NV Côte des Blancs, Champagne	99	55	
BILLECART-SALMON BRUT RÉSERVE NV Mareuil-Sur-Ay, Champagne	125		

WHITE

	 BTL	 250ml	 150ml
ROSS HILL 'MAX' PINOT GRIGIO Orange, NSW	39	15	12
BABICH ORGANIC SAUVIGNON BLANC Marlborough, NZ	39	15	12
MISS ZILM WATERVALE RIESLING Clare Valley, SA	40	16	13
LUNA ESTATE PINOT GRIS Martinborough, NZ	38	15	12
FOWLES ARE YOU GAME CHARDONNAY Strathbogie Ranges, VIC	38	15	12
DOMAINE LAROCHE CHARDONNAY Chablis, Burgundy	48		

RED

	 BTL	 250ml	 150ml
NATIVO TERRE DI CHIETI SANGIOVESE Abruzzo, Italy	30	11	9
PENNY'S HILL 'EDWARDS ROAD' CAB SAUV McLaren Vale, SA	38	15	12
SINGLEFILE RUN FREE SHIRAZ Great Southern, WA	38	14.5	11.5
SEPPELTSFIELD 'VILLAGE' SHIRAZ Barossa Valley, SA	49		
LUNA ESTATE PINOT NOIR Martinborough, NZ	38	15.5	11.5
BABICH BLACK LABEL PINOT NOIR Marlborough, NZ	42		

ROSÉ

	 BTL	 250ml	 150ml
TURKEY FLAT ROSÉ Barossa Valley, SA	43		
BABICH ROSÉ Marlborough, NZ	36	14	11

SPIRITS

PLEASE SEE BACKBAR FOR SPIRIT OPTIONS

9 - 30

NON-ALCOHOLIC DRINKS

SOFT DRINKS 6

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

JUICE 6.5

Apple, Cranberry, Orange, Pineapple

MILKSHAKES 7.5

Vanilla, Chocolate, Strawberry, Banana, Caramel

TEA 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

CHAI 5 6

Chai Latte

AFFOGATO 6.5

Add Frangelico +7



CUP

MUG

