



EXPERIENCE **D=NDY** PREMIUM
LOUNGE

MENU



EXPERIENCES

DELIGHT EXPERIENCE 59

Garlicky Lemony Gooey Hummus
Scallop Potatoes (Share)
Bolognese Arancini (Share)
Chicken Quesadilla (Share)
2 x Mini Dendy Delight Dessert

Pairs well with Chardonnay

DELUXE EXPERIENCE 79

Super Cheesy Garlic Flatbread (Share)
Pea & Avocado Guac (Share)
Peking Duck Spring Rolls (Share)
The OG Kebab Sandwich (Share)
Dendy Deluxe Sundae
Churro Melt-a

Pairs well with Pinot Noir

SNACKS AND SHARING

SUPER CHEESY GARLIC FLATBREAD 12

Fior di Latte, Confit Garlic and Flatbread 

Pairs well with Pinot Gris

PEA & AVOCADO GUAC 16

Lemon, Coriander and Flatbread 

Pairs well with Sauv Blanc

GARLICKY LEMONY GOOEY HUMMUS 16

Crispy Chickpeas, Garlic, Parsley, Aleppo Pepper and Flatbread 

Pairs well with Riesling

BOLOGNESE ARANCINI 18

Napoli and Parmesan V

Pairs well with Sangiovese

PEKING DUCK SPRING ROLLS 18

Hoisin and Coriander

Pairs well with Pinot Noir

SCALLOP POTATOES 14

Chicken Salt and Vinegar V

Pairs well with Pinot Gris/Sangiovese

SHOESTRING FRIES 12

Chicken Salt and Ketchup 

Pairs well with Pinot Grigio/Sangiovese

FREE RANGE SOUTHERN FRIED CHICKEN QUESADILLA 26

Chunky Chopped and Fried Free Range Chicken, Mozzarella,
Red Peppers Salsa, Sour Cream and Guacamole

Pairs well with Pinot Gris/Chardonnay



= Vegetarian



= Vegan



= Vegan Option

NOT SHARING!

A VERY EXTRAVAGANT LOBSTER ROLL22

Butter Poached Lobster, Iceberg, Kewpie Mayo, Caviar,
Milk Bun and Fries **GF**

Pairs well with Chardonnay

OUR PORK BUN26

Sticky Chinese Pork Belly, Cabbage Kimchi, Potato Crisps,
Pickles, Onion and Fries **GF**

Pairs well with Pinot Noir

THE DENDY ROYALE WITH CHEESE26

Wagyu Mince Pattie, American Cheddar, Onions, Lettuce,
Vine Tomatoes, Pickles, Burger Sauce, Milk Bun and Fries **GF**

Pairs well with Shiraz

THE DENDY VEGO ROYALE WITH CHEESE26

Beyond Meat Pattie, American Cheddar, Onions, Lettuce,
Vine Tomatoes, Pickles, Burger Sauce, Milk Bun and Fries 

Pairs well with Shiraz

THE OG KEBAB SANDWICH26

Spiced Lamb, Cheese, Parsley, Tomato, Pickles, Chilli,
Tahini, Garlic Dressing, Hummus and Fries **GF**

Pairs well with Shiraz Malbec

THE FALAFEL SANDWICH26

Spinach Falafels, Tabouli, Cucumbers, Chilli,
Tzatziki and Fries   **GF**

Pairs well with Pinot Gris

PLATES

CHEESE PLATE 30

Selection of Mixed Cheese, Quince, Grapes and Crackers **GF**
Pairs well with Chardonnay/Pinot Gris

CHARCUTERIE PLATE 30

Local Charcuterie, Pickles, Marinated Olives and Crackers **DF/GF**
Pairs well with Rose

CHEESE & CHARCUTERIE PLATE 45

Selection of Mixed Cheese, Local Charcuterie, Quince,
Grapes, Pickles and Marinated Olives **GF**
Pairs well with Chardonnay/Pinot Noir

CONNOISSEUR SUNDAE BAR

CHURRO MELT-A 18

Vanilla Bean Connoisseur Ice Cream, Churro Chunks,
Warm Dark Chocolate Sauce and Dulce de Leche

THE DENDY DELUXE 20

Caramel Honey Macadamia Connoisseur Ice Cream,
Milk Chocolate Sauce, Toasted Peanuts and Cherries **GF**

THE PLANT BASED BANGA 20

Everest Plant Based Ice Cream, Raspberries,
Coconut and Almond Praline  **GF**

DIPPED STRAWBERRIES 20

Hand dipped choc strawberries, served with cream **V GF**



= Vegetarian



= Vegan

GF

= Gluten Free Option

DF

= Dairy Free Option

V

= Vegan Option

WHITE

	 150	 250	 BTL
NATIVO TERRE DI CHIETI PINOT GRIGIO	9	11	30
Chieti, Italy			
BABICH ORGANIC SAUV BLANC	11	14	36
Marlborough, NZ			
MISS ZILM WATERSVALE RIESLING	11.5	15.5	38
Clare Valley, SA			
IRVINE SPRINGHILL PINOT GRIS			37
Eden Valley, SA			
HAHNDORF HILL GRU GRUNER VELTLINER			38
Adelaide Hills, SA			
DOMAINE LAROCHE CHARDONNAY			48
Chablis, France			

SPARKLING

	 120	 BTL
GUERRIERI PROSECCO	10	38
Bardolino, Veneto		
JANSZ	12	40
Tasmania, AUS		
CHAMPAGNE DE SAINT-GALL PREMIER CRU NV		99
Champagne, France Half Bottle \$55		
CHAMPAGNE BILLCART - SALMON BRUT RESERVE		125
Mareuil Sur Ay, France		

RED



150



250



BTL

NATIVO TERRE DI CHIETI SANGIOVESE9 11 30

Abruzzo, Italy

PAUL CONTI CABERNET SAUVIGNON11 14 37

Margaret River, WA

SINGLEFILE RUN FREE SHIRAZ11.5 14.5 38

Great Southern, WA

LUNA ESTATE PINOT NOIR11.5 15.5 38

Martinborough, NZ

MISS ZILM SHIRAZ MALBEC38

Clare Valley, SA

BABICH BLACK LABEL PINOT NOIR42

Marlborough, NZ

ROSÉ

DOMAINE SAINTE-MARIE CUVÉE TRADITION ROSÉ43

Provence, France

BABICH ROSÉ11 14 36

Marlborough, NZ

BEERS

FROM THE TAP

BENTSPOKE CRANKSHAFT	11
BENTSPOKE BARLEY GRIFFIN	11
CAPITAL COAST ALE	11
CAPITAL TRAIL PALE ALE	11
KOSCIUSZKO PALE ALE	9.5
ASAHI DRY	9.5
CORONA	9.5
PERONI	9.5
JAMES BOAGS LIGHT	9.5
URBAN ALE LAGER	11
URBAN MYTH NON-ALCOHOLIC ALE.....	9

CIDERS & SELTZERS

PRESSMANS APPLE	9.5
SOMERSBY PEAR	9.5
BROOKVALE GINGER BEER	11
REKORDERLIG STRAWBERRY & LIME	11
REKORDERLIG WILD BERRIES	11
DELVI SELTZER	9.5
Blood Orange & Passionfruit, Watermelon & Blush Mint, Wild Berry	

SPIRITS

PLEASE SEE BACKBAR FOR SPIRIT OPTIONS 9 – 30

COCKTAILS



GLS

FROM THE TAP

ESPRESSO MARTINI 20

Fresh Espresso, Vodka, Frangelico, Kahlua, Sugar Syrup

GRAPEFRUIT COSMOPOLITAN 18

Vodka, Cointreau, Grapefruit Syrup, Lime

WATERMELON APEROL SPRITZ 18

Aperol, Watermelon Syrup, Prosecco, Lime, Grapefruit

GIMLET 20

Gin, Lime, Dill

NEGRONI 20

Gin, Sweet Vermouth, Campari, Burnt Orange Syrup

VESPER 22

Gin, Vodka, Lillet

PINA COLADA 22

Bacardi, Mango Sorbet, Coco-Lopez, Lime

After a classic? Just enquire with our bar staff

COLD

SOFT DRINK 5.5

Coke / No Sugar / Raspberry Fanta / Sprite / Fanta

JUICE 6.5

Apple / Cranberry / Orange / Pineapple

AFFOGATO 6.5

Add Frangelico 7

ICED DRINKS 7.5

Vanilla / Chocolate / Strawberry / Banana / Caramel

HOT

COFFEE 5

Cappuccino / Flat White / Latte / Espresso / Mocha / Long Black

TEA 5

English Breakfast / Earl Grey / Peppermint / Green tea

HOT CHOCOLATE 5 6

CHAI TEA 5 6



CUP



MUG