



EXPERIENCE **D=NDY** PREMIUM
LOUNGE

MENU



EXPERIENCES

DELIGHT EXPERIENCES 64

Pick any two SHARING, one NOT SHARING, and one DESSERT

DELUXE EXPERIENCE 79

Pick any two 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, 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. **V**

SWEET POTATO CROQUETTES 18

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

POTATO SCALLOPS 16

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

STICKY GOOEY HUMMUS 18

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

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 water crackers, perfect for spreading and savouring.

CRUMBED PRAWNS 22

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

POPCORN CHICKEN 20

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

VEGAN NUGGETS 23

Crispy vegan chicken nuggets with a golden exterior, served alongside a tangy and spicy mayo. **V**

SHOESTRING FRIES 12

Crispy golden fries with your choice of tomato sauce or aioli. **V | GF**

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.

STEAK SANDWICH 26

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

BEEF NACHOS 26

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

THE DENDY ROYALE WITH CHEESE 26

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

THE DENDY VEGO ROYALE WITH CHEESE 26

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

FISHERMAN'S CATCH 27

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

PLATES

CHEESE PLATE 30

A rotating selection of artisanal cheeses, showcasing the finest offerings of **GFO** the season. Accompanied by an assortment of crackers, fresh and dried fruits, nuts, and chutneys or jams. Perfect for sharing, with every visit offering a new flavour experience.

CHARCUTERIE PLATE 30

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

CHEESE & CHARCUTERIE PLATE 50

A delightful assortment of the finest cured meats and artisanal cheeses, **GFO** 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.

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.

CHOC 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

GLS

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, and spicy Margarita with a touch of sweetness, smoke, chili,
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 COAST ALE	11
CAPITAL TRAIL PALE ALE	11
KOSCIUSZKO PALE ALE	10
ASAHI DRY	10
CORONA	10
PERONI	10
JAMES BOAGS LIGHT	10


ZERO ALCOHOL

CAPITAL BREWING ALC-LESS	9
HEAPS NORMAL QUIET XPA	9

CIDERS

PRESSMANS APPLE	9.5
SOMERSBY PEAR	9.5
BROOKVALE GINGER BEER	11
REKORDERLIG STRAWBERRY & LIME	11

SPARKLING/CHAMPAGNE

	 BTL	 120ml
GUERRIERI PROSECCO	38	11
Bardolino, Veneto		
JANSZ	40	12
Tasmania, AUS		
SEW & SEW SASHIKO BLANC DE BLANC NV	38	11
Adelaide Hills, SA		
ROSS HILL PINNACLE BLANC DE BLANCS 2018	42	
Orange, NSW		
CHAMPAGNE DE SAINT-GALL PREMIER CRU NV	99	
Champagne, France		
CHAMPAGNE BILLECART-SALMON BRUT RESERVE NV	125	
Mareuil Sur Ay, France		

WHITE

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

RED

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

ROSÉ



	 BTL	 250ml	 150ml
TURKEY FLAT ROSE	43		
<i>Barossa Valley, SA</i>			
BABICH ROSÉ	36	14	11
<i>Marlborough, NZ</i>			

SPIRITS

PLEASE SEE BACKBAR FOR SPIRIT OPTIONS **9 - 30**

NON-ALCOHOLIC DRINKS

SOFT DRINKS	6
Coke, Coke No Sugar, Raspberry Fanta, Sprite, Fanta	
JUICE	6.5
Apple, Cranberry, Orange, Pineapple	
MILKSHAKES	7.5
Vanilla, Chocolate, Strawberry, Banana, Caramel	

	 CUP	 MUG
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		

