



Entree

GIN & LIME MARINATED PRAWNS

Mango, Cucumber & Mint Salad, Nuoc Cham Dressing

CHICKEN CAMEMBERT & WILD MUSHROOM ARANCINI

Garlic Aioli, Shaved Parmesan

CRISPY SALT & PEPPER FRIED SQUID

Watermelon & Baby Herb Salad, Nam Jim Dressing

CHEF'S DUMPLINGS

Asian Broth & Herbs

Mains

ANGUS SCOTCH FILLET

Roast Garlic Mash, Seasonal Greens, Red Wine Thyme Jus

GREMOLATA CRUSTED SALMON FILLET

Crispy Potato Rosti, Herb Roast Vegetable Medley, Salsa Verde

APPLE CIDER PORK BELLY

Braised Pear & Cauliflower Puree, Roast Fennel, Pork Reduction

VIETNAMESE SOUS VIDE CHICKEN BREAST

Jasmine Rice, Asian Greens, Sticky Chilli & Lemongrass Sauce

Desserts

VANILLA BEAN CRÈME BRULÉE

Fig & Mascapone Gelato, Biscotti

SALTED CARAMEL STICKY DATE PUDDING

Praline Crumble, Vanilla Bean Ice Cream

CHOCOLATE FRANGELICO ICE CREAM ROULADE

Dark Chocolate Ganache, Roasted Hazelnut Dacquoise

COCONUT, LIME & MANGO SEMIFREDDO

Fresh Mango & Summer Berry Jelly, Raspberry Sorbet

Open Tuesday - Saturday

BOOKINGS ESSENTIAL www.dubborsl.com.au/dining-bars/one-7-eight/

*The Dubbo RSL Supports the Responsible Service of Alcohol
One (1) Complimentary Glass of Wine Per Guest

ESTD 1928
DeBORTOLI
FAMILY WINEMAKERS

Complimentary
Garlic Bread &
Glass of Selected
De Bortoli Wine

Set Menu

2 Course \$55

3 Course \$70