



Entree

PRAWNS & CHORIZO HOT POT

Crusty Bread

CHICKEN CAMEMBERT & WILD MUSHROOM ARANCINI

Garlic Aioli, Shaved Parmesan

CRISPY SALT & PEPPER FRIED SQUID

Cucumber and Herb Salad

CHEF'S DUMPLINGS

Asian Broth, Chilli & Herbs

Mains

ANGUS SCOTCH FILLET

Roast Garlic Mash, Seasonal Greens, Red Wine Thyme Jus

PARMASEN CRUSTED SALMON FILLET

Pees Puree, Crispy potato Rosti, Glazed Dutch Carrots

PORK BELLY

Jasmine Rice, BokChoy & Vermouth Jus

SOUS VIDE CHICKEN BREAST

Spiced Eggplant Puree, Roasted Carrots and Pumpkin, & Green Harissa

Desserts

VANILLA BEAN CRÈME BRULEE

Fig & Marscapone Gelato, Biscotti

SALTED CARAMEL STICKY DATE PUDDING

Praline Crumble, Vanilla Bean Ice Cream

APPLE & RHUBARB CRUMBLE

Hokey Pokey Ice Cream

DEEP FRIED ICE CREAM

Old English Toffee, Praline Crumble

Open Thursday - Saturday

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

Please inform wait staff of any dietary requirements or allergies

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

Complimentary
Garlic Bread &
Glass of Selected
De Bortoli Wine

ESTD 1928
De BORTOLI
FAMILY WINEMAKERS

Set Menu

2 Course \$55

3 Course \$70