

## **STARTERS**

Garlic pizza bread 6      Chilli garlic pizza bread 6      Cheesy pizza bread 8  
Bruschetta 8

### **Mezze plate 14**

Home made dips, marinated olives, salami chips, Moroccan fetta cheese, Turkish bread & grissini.

## **ENTRÉES and PASTA**

**Soup** - see blackboard.

### **Portugese spicy prawns 15/22**

With tomato garlic salsa and jasmine rice.

### **"The Dick's" Oyster plate ½ Doz 15/ 1Doz 21**

Your choice of Kilpatrick, mornay, beer battered or natural w home made tequila dressing

### **Chicken Tower 17**

Warm chicken breast, mixed leaves, avocado, red onion, tomato, topped with home-made honey mustard mayo, served with onion rings.

### **Spaghetti Matriciana 13/17**

Salami, chilli, capsicum, bacon and onions in home made napoli sauce.

### **Hollway's Lasagne 17**

Classic beef lasagna topped with home made napoli sauce served with garden salad.

## **MAINS**

### **Grain fed porterhouse 25**

300g porterhouse with chunky chips and seasonal vegetables.  
Your choice of wild mushroom jus, pepper jus or garlic butter.

### **Crumbed Lamb Cutlets 25**

Filled with provincial cheese, served with green beans and chat potatoes.

### **Thai chicken & prawn salad 20**

Asian noodles mixed with prawns, chicken, mango, fresh coconut, coriander, thai basil, Vietnamese mint, chilli and cashew nuts with an Asian inspired citrus dressing.

### **Indian spiced vegie parcel 19**

Roast pumpkin, semi-dried tomatoes, spinach, ricotta and Indian spices wrapped in filo pastry.

### **Atlantic Salmon 24**

Crispy skin Atlantic salmon, on a bed of green beans, olives, cherry tomatoes, spring onions, new potatoes and caper berries finished with a lemon olive oil.

### **Moroccan Chicken 22**

Slow roasted chicken breast in Moroccan spiced chicken stock finished with green olives and preserved lemon on a bed of cous cous.

### **Chicken parmigiana 18**

Home made Napoli, mozzarella cheese & bacon served with chunky chips and garden salad.

### **Fish & chips 21**

Grilled or beer battered flathead tails with shoestring fries, green salad, tartare sauce and tomato salsa.

## **DAILY SPECIALS**

### **Monday**

Complimentary glass of house red or white wine with every main meal purchased.

### **Tuesday**

Salt n' pepper calamari  
**18**

### **Wednesday**

Wild Barramundi in tempura batter w shoestring fries, green salad, tartare sauce and tomato salsa  
**20**

## EXTRAS

'Dick' Caesar salad (w teriyaki chicken add 6) **15** Greek salad **9** Asian Wong Bok salad **8**  
 Side salad/vegies **7** mushroom/pepper jus **2** Chips – chunky or shoestring w mayo & big red **7**

## PIZZAS Large 17 Small 13 (Now available takeaway)

### **Margaritaville**

Fresh tomato, tomato paste, fresh herbs and mozzarella.

### **Mr. European**

Shaved lamb, cherry tomatoes, Spanish onion, a touch of spice and fetta cheese.

### **Tandoori Chicken**

Chicken marinated in Indian spices with red onion, cashew nuts, topped with pappadum & cucumber raita.

### **Vegie**

Roast sweet potato, Spanish onion, fetta, cherry tomatoes, capsicum, olives and basil.

### **Mushie Heaven**

Ham, fresh tomato, mushrooms, anchovies and mozzarella.

### **Big Boy**

Ham, salami, mushroom, capsicum, olives, anchovies and mozzarella.

### **BBQ Chook**

BBQ chicken, bacon, roast Spanish onion, brie cheese & BBQ sauce.

### **Old Faithful**

Ham, pineapple and mozzarella

### **Gourmet Parma Pizza**

Prosciutto, chicken schnitz, sage, spinach, cherry tomatoes and cheese.

### **Aussie, Aussie, Aussie - OIH OIH OIH!!!**

Ham, bacon, mozzarella and egg.

## DESSERTS

### **'The Dick' cheese platter 12**

Brie, Blue and Mersey Vale tasty cheese, served with crackers and quince paste.

### **Mille Feuille 9**

Sliced banana topped with pistachio encrusted caramel cream, sandwiched between honey infused filo pastry.

### **Soft centered chocolate pudding 9**

served with vanilla ice-cream.

### **Bowl of ice-cream 4**

## KIDS MENU

Fish & chips **8**

Chicken fingers & chips **8**

Spaghetti bolognaise **8**

Kids Parma **10**

## Thursday

Cajun spiced fajitas (vegie, beef or chicken), with guacomole, cheese and sour cream  
**20**

## Friday

**&**

## Saturday

### **(carnivore delight)**

**400g** grain fed certified Black Angus rump, served with garden salad, beer battered chunky chips, & garlic butter

**26**

**(jus extra \$2)**

## **\$10 Sundays** **(See staff for details)**

\$10 pizza

\$10 pasta

\$10 jugs

# THE DICK

DICK WHITTINGTON TAVERN

## RED WINE

### **Stony peak Shiraz Cabernet 5/20**

Great Western, Victoria

### **Yarra Valley Hills Pinot Noir 7.50/32**

Yarra Valley, Victoria

Deep plum red in colour. Intense rich berry flavours with velvet like texture.

### **G V V C Winemakers selection Merlot 6.00 (gls only)**

Nagambie, Victoria

Medium-bodied dry red. Fleshy, sweet berry flavours typical of Shiraz-Viognier blends.

### **Primo Estate Merlot 7.50/32**

McLaren Vale, South Australia

Merlot grapes plucked young and bottled in all their juicy glory. Crunchy forest berries dominate.

### **Capel Vale CV Cabernet Merlot 7/30**

Pemberton, Western Australia

Blackcurrant, plum & fresh mulberry characters. A delicious mouthful of sweet fruit, chocolate and cedar.

### **Vasse Felix Classic Dry Red 8.50/34**

Margaret River, Western Australia

A full bodied red wine. Concentrated red berry fruits of dark cherries, plums and spicy fruit cake flavours provide an uplifted intensity. Oak provides a caramel/mocha complexity.

### **Rosemount Show Coonawarra Cabernet Sauvignon 8.50/36**

Coonawarra, South Australia

Full bodied and mouth filling, the high quality, ripe fruit shines with flavours of plum, bramble and chocolate, complexed by cedar like oak and soft spice.

### **Yarra Burn Cellar Release Pyrenee Shiraz 9.50/42**

Pyrenees, Western Victoria

Deep crimson red in colour. Aromas of blueberry, cinnamon spice and cloves with tones of freshly cracked pepper, roasted coffee bean and mint. Big powerful tannins and cedary French oak flavours fold seamlessly into an abundance of rich, ripe mouth-filling fruit.

## BEERS AVAILABLE ON TAP

**Carlton Pure Blonde, Stella Artois, Coopers Pale Ale,  
Carlton Draught, Victoria Bitter and Cascade Premium Light.**

# THE DICK

DICK WHITTINGTON TAVERN

## SPARKLING WINE

### **Stony Peak Sparkling 5/20**

Great Western, Victoria

### **Yellowglen Yellow Piccolo 200ml \$7**

Smythsdale, Victoria

A vibrant, rich, fruity style of sparkling with lifted melon, pineapple and citrus flavours. A wonderfully refreshing crisp, dry finish.

### **Yarra Burn Pinot Chardonnay Btle \$45**

Yarra Valley, Victoria

Distinct citrus bouquet. Great soft creamy texture with crisp finish.

### **Moet & Chandon Brut Imperial Nv Btle \$120**

Just do it!!

## WHITE WINE

### **Stony Peak Chardonnay 5/20**

Great Western, Victoria

### **G V V C Winemakers Selection Sauvignon Blanc 6.00 (gls only)**

Nagambie, Victoria

This is a crisp, vibrant wine with aromas of lemon, citrus and freshly cut grass.

### **Oyster Bay Sauvignon Blanc 7.50/32**

Marlborough, New Zealand

Zesty and aromatic with lots of lively, penetrating fruit characters. A concentration of tropical and gooseberry flavours with an abundant bouquet. Always crisp, elegant and refreshing.

### **Vasse Felix Classic Dry White 8/34**

Margaret River, W.A.

Aromas of fresh herbs such as coriander and lemongrass infused with pineapple, lime and fresh peach juice. The palate is crisp and lively with pineapple, lime and lemongrass flavours and finishes with a refreshing tang.

### **Ninth Island Riesling 7.50/32**

Tamar Valley, Tasmania

Very refreshing, fruity style bursting with citrus and tropical fruit flavours, vanilla and apple, balanced by a clean crisp finish.

### **Wynns Coonawarra Estate Chardonnay 7/30**

Coonawarra, South Australia

A rich amalgam of melon, fig and citrus fruit finely balanced with vanillin oak. There are hints of butterscotch and roasted nuts.

### **Redbank Sunday Morning Pinot Gris 8/34**

King Valley, Victoria

Pungent fruit characteristics of rose petal and spicy lychee with mineral undertones. Subtle vanillin oak.

### **Taylors Promised Land Crouchen Riesling 6.50/26**

Clare Valley, South Australia

Easy drinking white wine with juicy fruit flavours of sweet lime and honey. Delicious and refreshing.