

# Dubsey's

## **DUBSY BURGER – \$23** (V, VeganO, GFO, DFO, NAN)

100% plant based burger, double smoked cheese, chipotle mayo, mustard, McClures pickles, tomato relish, onions, brioche bun

## **FISH & PAW PAW SALAD – \$24** (NAN)

Tom yum spiced coconut crumbed fish, tom yum mayo, paw paw salad

## **BARBECUE SPICED VENISON – \$27** (NAN, DF)

Barbecue venison, hummus, lettuce, cous cous salad, balsamic onions, roasted tomatoes, charred green chilli & coriander dressing

## **SMOKED WILD BOAR SHOULDER – \$27** (DFO, NAN)

Smoked wild boar shoulder, calabash nutmeg, alligator pepper, green wheat & ancient grain salad, tomatillo & palm oil, habanero salsa (hot), yoghurt & lemon

## **VIETNAMESE NOODLE SALAD – \$25** (V, Vegan, DF, NAN, GF)

Fried tofu, marinated vermicelli noodles, lightly pickled daikon, red onion, cucumber & carrot salad, charred asian greens, sesame crunch, chilli

## **FRIED CAULIFLOWER – \$16** (V, GF, NAN)

Cauliflower marinated in buttermilk, korean chilli sauce, kewpie mayo, asian crunch

## **GRILLED CORN – \$10** (GF, NAN)

Citrus herb butter, cheese, roasted corn crunch

## **“HOT CHIPS BABY” – \$10** (GF, NAN)

## **AIOLI SAUCE – \$1**

## **DRINKS**

**WILLIE SMITHS ORGANIC CIDER 5.4% – \$10**

**TASSIE BREW ALE 4.3% – \$9**

V – Vegetarian | GF – Gluten Free | DF – Dairy Free | NAN – No Added Nuts | O – Optional

While we try our best, we cannot guarantee 100% allergen-free meals because they are all made in the same kitchen

Public Holidays incur a 10% surcharge