

# debaule

## WINES, ALES & FINE EATS

### TAPAS

**Beer battered chips** \$14

with rosemary, tomato relish and sour cream

**Trio of housemade dips** \$14

with freshly baked pizza bread

**Spiced cashews & olives** \$14

with garlic, chilli, olive oil & sea salt

**Edamame beans** \$14

soy beans in the pod tossed with salt, garlic & butter

**pan fry mussels** \$14

with garlic, shallot and chilli lemon sauce

**Grilled Artichokes and asparagus** \$14

with mango & parsley

### MAIN MEALS

#### Nachos

corn chips, cheese, sour cream and guacamole with

with bean salsa \$15

with beef & bean salsa \$20

**Chicken burger** \$20

southern-fried chicken breast with avocado, tomato, lettuce, jalapeño aioli & beer battered chips

**Beef burger** \$20

char-grilled Aussie beef pattie with fried egg, bacon, pineapple, caramelised onion, beetroot, swiss cheese, lettuce, bbq sauce & beer battered chips

**Veggie burger** \$17

char-grilled eggplant, zucchini, roast capsicum, tomato, lettuce, relish & beer battered chips

**Twice-cooked BBQ pork ribs**

with spicy house made bbq sauce and roast potato, coleslaw & corn on the cob

Half rack \$19

Full rack \$28

**Duck Vietnamese fresh spring rolls** \$14

with shred

coriander & mint dipping sauce

**Salt & pepper squid** \$14

with lime chilli mayo dressing

**moroccan lamb skewers** \$14

chickpea & chilli puree

**Pulled beef slider** \$14

with Japanese slaw & homemade BBQ

sauce in a mini brioche bun

**Antipasto** \$18

prosciutto, pecorino cheese, olives, pickled veggies & grissini bread stick

**Grilled fish of the day** \$xx

with basil pea purees, asparagus slaw kipfler potato, lemon dill salas

**Grilled salmon salad** \$24

with mix leaves, tomato, cucumber, mints, coriander, lime and chilli dressing

**Grilled prawn & avocado salad** \$25

with salad mix, tomato & avocado salsa and a lemon aioli dressing

**Seafood linguini** \$26

with king prawns, mussels in shell, scallops, squid & salmon in a spicy tomato sauce

**grilled vegetable moussaka** \$23

with grilled capsicum, carrot, eggplant, mushroom & zucchini in a rich homemade tomato sauce

**Caesar salad** \$20

crisp cos lettuce, garlic croutons, shaved parmesan, creamy caesar dressing & a boiled egg

Add grilled chicken or smoked salmon \$4

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## SIDES

<b>Steamed seasonal vegetables</b>	<b>\$8</b>	<b>Garden salad</b>	<b>\$10</b>
<b>Mashed potato</b>	<b>\$8</b>	<b>Greek salad</b>	<b>\$12</b>
<b>Caprese salad</b>	<b>\$14</b>	<b>Quinoa, rocket, roast pumpkin, fetta salad</b>	<b>\$14</b>
<b>Add grilled chicken to any side</b>	<b>\$6</b>		

## KIDS' MEALS

<b>Spaghetti bolognese</b> with parmesan cheese	<b>\$12</b>	<b>Cheese pizza</b> small pizza base with tomato sauce & cheese	<b>\$10</b>
<b>Fish &amp; chips</b> crumbed flathead & beer battered chips with tomato sauce	<b>\$12</b>		

## PIZZAS

	<b>Small</b> four slices <b>\$15</b>	<b>Medium</b> six slices <b>\$22</b>	<b>Large</b> eight slices <b>\$30</b>	
<b>Bombay chicken</b>	Tandoori chicken, spanish onion, raita & papadums			
<b>Decimo</b>	Pepperoni, capsicum, onion & chilli oil			
<b>Deli</b>	Roasted sweet potato, feta, olives, baby spinach & spanish onion			
<b>Neptune</b>	Garlic prawns, mussels, octopus, onion, capsicum & sliced tomatoes			
<b>Margarita</b>	Sliced tomato, cheese, basil & oregano			
<b>Carnivore</b>	Pepperoni, ground beef, chorizo, leg ham & provolone topped with bbq sauce			
<b>Fungo</b>	Mushrooms, blue vein cheese & oregano			
<b>Prosciutto</b>	Water buffalo mozzarella, fresh prosciutto, rocket leaves			
<b>Pizza bread</b>	House-baked bread either plain or with garlic, parmesan or anchovies (or combo)			<b>\$6</b>

PIZZA MODIFICATIONS & HALF/HALF CHARGES APPLY  
THIN CRUST PIZZA AVAILABLE BY REQUEST  
GLUTEN FREE **MEDIUM BASES** AVAILABLE BY REQUEST (\$2 EXTRA)

**PLEASE ORDER AT THE BAR**