

# Dippin's

AT THE POINT



## Trading Hours

Monday to Thursday: 11:30am - 3pm | 5pm - 8:30pm

Friday: 11:30am - 3pm | 5pm - 9pm

Saturday: All day dining from 11:30am - 9pm

Sunday: All day dining from 11:30am - 8:30pm

<b>starters.</b>	<b>Garlic Bread VG</b> 9
	<i>Toasted with garlic butter</i> <i>Cheese +2   Bacon +2</i>
	<b>Grilled SA Prawns GF</b> 25
	<i>Pea purée, rocket pesto, toro crisps &amp; semi-dried cherry tomatoes</i>
	<b>Rock Oysters Natural (6) GF</b> 27
	<i>Served with seaweed salad, lemongrass dressing &amp; lime</i> <i>Kilpatrick or Mornay +2</i>
	<b>Fried Chicken Wings</b> 19
	<i>Sticky soy &amp; sesame glaze, crispy onions &amp; lime aioli</i>
	<b>Pippi's Bruschetta</b> 22
	<i>Toasted sourdough, chilled Yamba prawns, green mango, rocket &amp; chipotle aioli</i>
<b>Sticky Pork Belly Bao Buns</b> 20	
<i>Soy &amp; sesame sauce, coriander, pickled cabbage &amp; chilli lime aioli</i>	
<b>Harissa Spiced Cauliflower GF, VG</b> 18	
<i>Beetroot hummus, toasted pepita, sesame seeds &amp; pickled onion salad</i>	
<b>Butternut Pumpkin &amp; Feta Arancini V</b> 20	
<i>Sugo sauce &amp; reggiano</i>	
<b>Grilled Port Lincoln Sardine Fillets</b> 24	
<i>Saffron angel hair, romesco &amp; herbs</i>	
<b>Ceviche of Kingfish GF</b> 24	
<i>Citrus cured wild kingfish, sesame wafer, salmon pearls &amp; avocado mousse</i>	

<b>seafood.</b>	<b>Tassie Salmon GF</b> 40
	<i>Olive tapenade, buttered potatoes, charred broccolini &amp; dill lemon aioli</i>
	<b>Prawn &amp; Pancetta Linguine</b> 35
	<i>Sautéed prawns, pancetta, garlic, chilli, blistered tomatoes, peas, herb butter &amp; Parmesan</i>
	<b>Saltwater NT Barramundi GFO</b> 38
	<i>Fried kipflers, Thai salad &amp; chilli lime aioli</i>
	<b>Cold Seafood Plate GF</b> 42
	<i>Chilled prawns, smoked salmon, ceviche of kingfish, natural rock oysters &amp; cocktail sauce</i>
	<b>Fried Seafood Plate</b> 45
	<i>Salt &amp; pepper squid, salt &amp; pepper prawns, battered Jewfish, fried whitebait, salad, seasoned chips &amp; aioli</i>
<b>Grilled Seafood Plate GF</b> 49	
<i>Garlic roasted prawns, Moreton Bay bug, Tassie salmon, grilled scallops, salad, seasoned chips &amp; condiments</i>	

*can't decide?* Combine all three seafood plates for \$125

<b>mains.</b>	<b>Chicken Schnitzel</b>	25
	<i>Seasoned chips &amp; house salad or mash &amp; veg</i>	
	<b>Chicken Parmigiana</b>	29
	<i>Seasoned chips &amp; house salad or mash &amp; veg</i>	
	<b>Salt &amp; Pepper Squid GF</b>	28
	<i>Seasoned chips, house salad &amp; aioli</i>	
	<b>Fish &amp; Chips</b>	29
	<i>Grilled or battered Mulloway with seasoned chips, house salad &amp; aioli</i>	
<b>Spinach &amp; Ricotta Ravioli V</b>	29	
<i>Pesto cream, steamed asparagus, pumpkin &amp; parmesan</i>		
<b>Roasted Chicken Breast GF</b>	34	
<i>Spinach &amp; feta stuffing, corn purée, buttered asparagus, blistered tomatoes &amp; jus</i>		
<b>White Pyrenees Lamb Rump GF</b>	42	
<i>Slow roasted lamb, white bean puree, charred asparagus, creamy mash &amp; jus</i>		
<b>Green Vegetable Risotto VGO, GF</b>	28	
<i>Asparagus, peas, spinach, charred broccolini &amp; Parmesan</i>		



<b>grilled.</b>	<i>Served with seasoned chips &amp; house salad or mash &amp; veg</i>	
	<b>250g Rump GF</b>	32
	<i>Riverina Angus, MB2+ pure grass-fed</i>	
	<b>250g Sirloin GF</b>	38
<i>Central Highlands, 120 day grain-fed</i>		
<b>350g Scotch Fillet GF</b>	48	
<i>Upper Hunter, 120 day grain-fed</i>		

<b>salads.</b>	<b>Caesar Salad</b>	20
	<i>Baby cos, crispy bacon, toasted garlic croutons, egg, fresh Parmesan &amp; house made Caesar dressing</i>	
	<b>Poke Bowl VG, GF</b>	22
<i>Sushi rice, red cabbage, edamame, carrot, avocado, pickled radish, roasted capsicum &amp; green goddess dressing</i>		
<b>Thai Salad</b>	21	
<i>Soy poached soba noodles, cabbage, coriander, mint, fried shallots, candied cashews &amp; chilli lime soy dressing</i>		

<i>Add ons</i>	<b>Grilled Halloumi V, GF</b>	8
	<b>Poached Salmon GF</b>	6
	<b>Marinated Grilled Chicken GF</b>	8
	<b>Roasted Garlic Prawns (6) GF</b>	12
	<b>Thai Beef Strips</b>	8

## burgers.

*Burgers are served on a milk bun with seasoned chips*

<b>Lake Mac Burger</b> GFO	26
<i>Double Wagyu patty, bacon, cheese, pickles, onion &amp; Pippi's special sauce</i>	
<b>Angus Beef Burger</b> GFO	23
<i>Grilled Angus patty, lettuce, cheese, tomato, bacon, beetroot &amp; spicy mustard relish</i>	
<b>Korean Chicken Burger</b>	23
<i>Fried chicken thigh, red cabbage slaw, kimchi, pickles &amp; Gochujang aioli</i>	
<b>Falafel Burger</b> VG, GFO	23
<i>Potato bun, falafel patty, lettuce, tomato, onion &amp; vegan aioli</i>	
<b>Swap For Sweet Potato Fries</b> GF, V	3
<b>Gluten Free Burger Bun</b> GF, V	2

## sides.

<b>Sauces</b> GF	3
<i>Gravy, Diane, peppercorn, creamy mushroom, béarnaise, creamy garlic</i>	
<b>Steamed Vegetables</b> GF, VG	7
<b>Seasoned Chips &amp; Aioli</b> GF, V	10
<b>Sweet Potato Fries</b> GF, V	13
<i>Sweet chilli &amp; sour cream</i>	
<b>Tossed Garden Salad</b> GF, VG	7

## kids.

*Moosie ice-creams available for \$2.50 - chocolate, strawberry or banana*

<b>Sausages, Mash &amp; Veg</b> GF	13
<b>Chicken Nuggets, Chips &amp; Salad</b>	13
<b>Beef Burger &amp; Chips</b> GFO	13
<b>Linguine, Tomato Sauce &amp; Cheese</b> V	13
<b>Chicken Schnitzel, Chips &amp; Salad</b>	13
<b>Steak, Mash &amp; Veg</b> GF	13
<b>Fish, Chips &amp; Salad</b>	13

## dessert.

**Available in our display fridge**  
*Speak to our friendly staff for today's options*

**Celebrating?**  
*If you wish to supply your own cake a \$1 per person cakeage charge will apply*

V - VEGETARIAN | VGO - VEGAN OPTION | VG - VEGAN | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

*Our menu contains allergens and is prepared in a kitchen with nuts, shellfish and gluten.  
While efforts are taken to accommodate dietary needs, we can't guarantee our food will be allergen free.*

**Please note a 10% surcharge may apply on public holidays.**