



ALL DAY MENU

SNACKS & STARTERS

Dickens Loaded Poutine	\$19
Fries with cheese curds and drenched in rich red wine gravy.	
Rosemary Salted Fries (V)	\$12
Golden fries tossed in rosemary salt.	
<i>Add parmesan +\$3</i>	
Garlic & Herb Ciabatta	\$15
Toasted ciabatta brushed with garlic butter and fresh herbs.	
Salt & Pepper Squid	\$22
Served with chilli and our house herb-garlic aioli.	
Buttermilk Fried Chicken	\$22
Buttermilk chicken drizzled with hot honey and served with blue cheese dip.	
Whole Baked Camembert	\$24
Topped with confit garlic and hot honey, served with garlic ciabatta.	
Pork Belly Bites (DF)	\$22
Pork belly glazed in hoisin with pickle, house slaw and sesame.	
Creamy Garlic Prawns (GF)	\$23
Simmered in a Matador garlic cream sauce, served with toasted bread.	

GOURMET PIZZA

Margherita (V)	\$20
Tomato, mozzarella and olive oil — simple and perfect.	
Classic Veg Supreme (V)	\$24
Mushrooms, olives, onions, slow-roasted garlic, sun-dried tomato and mozzarella.	
Pepperoni	\$24
Tomato, mozzarella, pepperoni and a drizzle of chilli honey.	
Cajun Chicken	\$26
Cajun spiced, capsicum, onion and mozzarella.	
Pork Belly & Caramelised Onion	\$26
Hoisin glaze, mozzarella, pork belly, caramelised onion and sesame.	
Moroccan Lamb	\$26
Topped with red onion, roast capsicum & whipped feta.	

BURGERS

Dickens Double Smash Burger	\$30
Smashed Wagyu beef with melted cheddar, pickles, caramelised onions and our signature house sauce. Served with fries.	
Pork Belly Burger	\$27
Pork belly with hoisin glaze, pickle, house slaw and house aioli. Served with fries.	
Hot Honey Fried Chicken Burger	\$27
Buttermilk chicken with house slaw, pickles, hot honey and creamy aioli. Served with fries.	



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SHARE PLATES / SALAD

Dickens Big Plate (Feeds 4–5 people) **\$65**

A feast of buttermilk fried chicken, pork belly bites, calamari, rosemary fries, pickles, slaw and dipping sauces.

Roasted Winter Vegetable Salad **\$19**

Sweet roasted pumpkin, roasted potato and carrot layered with rocket, toasted seeds and creamy feta, finished with a warm honey mustard dressing.

Add confit chicken thigh +\$6

MAINS

Seafood Chowder **\$26**

Creamy chowder with market fish, prawns, mussels, smoked bacon, leek and herbs. Served with garlic ciabatta.

Creamy Garlic Prawn Fettuccine **\$26**

Served with confit garlic, spring onion, topped with parmesan.

Pumpkin Risotto (V, GF) **\$27**

Creamy pumpkin risotto topped with whipped feta, toasted walnuts and fresh herbs.

Add confit chicken thigh +\$6

Confit Chicken Thigh (GF) **\$31**

Served with winter root-veg medley, pickled veg & whipped feta.

Beer-Battered Fish & Chips **\$32**

Beer-battered gurnard with rosemary fries, fresh salad, tartare and lemon.

Char Grilled Sirloin **\$36**

Grilled beef sirloin finished with garlic butter, rosemary salted fries and salad.

Fish of the Day **\$38**

Ask your server for today's selection.

Chargrilled Ribeye Surf & Turf **\$49**

Chargrilled ribeye topped with garlic prawns and mussels, served with chips & salad.

DESSERTS

Sticky Date Pudding (V) **\$14**

Warm sticky date pudding with butterscotch sauce and vanilla bean ice cream.

Warm Chocolate Brownie (V, GF) **\$15**

Rich chocolate brownie with vanilla ice cream, chocolate sauce and chocolate mousse.

Seasonal Fruit Crumble **\$13**

Served with vanilla ice cream & whipped cream.