

PIZZAS (ALL PIZZAS ARE GLUTEN FREE AVAILABLE +4.00)

MARGHERITA (V) (VGO) 22.00

Napoli red base sauce, mozzarella cheese, cherry tomatoes finished with fresh basil & olive oil

HAWAIIAN 24.00

Ham, pineapple, mozzarella cheese on Napoli red base sauce

PEPPERONI 25.00

Pepperoni, mozzarella cheese, garlic & herbs on red base

MEAT LOVERS 25.00

Ham, rump steak, pepperoni, bacon, mozzarella cheese with garlic on bbq base finished with fresh shallots

VEGETARIAN 23.00

Mushrooms, onions, red capsicums, olives, capers, mozzarella cheese with garlic on red Napoli base, topped with herbs

SUPREME 24.00

Ham, pepperoni, mushrooms, onion, capsicum strips, olives, mozzarella cheese on red base, topped with herbs

EXTREME MEAT LOVERS 29.00

Rump steak, ham, dark kabana, pepperoni, bacon, onion, mozzarella cheese, garlic on bbq base finished with a swirl of hollandaise & shallots

REEF & BEEF 30.00

Rump steak, prawns, onion, capsicums, mozzarella cheese, garlic on Napoli base, finished with hollandaise swirl

D'AG CHICKEN 29.00

Marinated chicken, dark kabana, bacon, onion, pineapple, garlic, mozzarella cheese, on red bbq base, finished with a swirl of hollandaise & fresh shallots

STEAK & BACON RANCH 28.00

Rump steak, mushrooms, onion, bacon, mozzarella cheese, on a bbq base finished with ranch sauce

KIDS MEAL (All 14.00 with free ice cream)

CHICKEN NUGGETS & CHIPS

MINI CHEESE BURGER SLIDERS & CHIPS

KIDS BOLOGNESE

HAM & PINEAPPLE PIZZA

FISH & CHIPS

DESSERTS

CHOCOLATE BROWNIE (GFO) 15.00

With biscuit crumble, chocolate sauce & vanilla ice cream

STICKY DATE PUDDING 15.00

With salted caramel sauce & vanilla ice cream

CANNOLI'S 15.00

Italian wafer shells filled with citrus whipped ricotta, chocolate bits, dipped in crushed pistachios and chocolate, vanilla ice cream

SPARKLING WINES

Yellowglen Yellow Brut Cuvée - 200ml 8.00

SOUTH EASTERN AUSTRALIA

Lemon sherbet characters abound with a clean refreshing palate.

Yellowglen Pink Sparkling Rosé - 200ml 8.00

SOUTH EASTERN AUSTRALIA

Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish.

Brown Brothers Prosecco - 200ml 9.00

VICTORIA

WHITE WINES

Devil's Lair Honeybomb Chardonnay 8.00 13.00 32.00

MARGARET RIVER, WA

White nectarine and pink grapefruits are interlayed with supple nougat and vanillin notes.

Morgan's Bay Semillon Sauvignon Blanc 7.00 11.00 28.00

SOUTH EASTERN AUSTRALIA

Fresh lively palate that displays tropical citrus fruit aromas.

Squealing Pig Sauvignon Blanc 8.00 13.00 32.00

MARLBOROUGH, NZ

Dry and zesty with lime flavours.

Cape Schanck Pinot Grigio 8.00 13.00 32.00

MORNINGTON PENINSULA, VIC

Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.

Hartog's Plate Moscato 7.00 11.00 28.00

SOUTH EASTERN AUSTRALIA

This Moscato is well balanced, light-bodied and aromatic - a delicious drop.

ROSÉ WINE

Fat Bird Rosé 8.00 13.00 32.00

SOUTH EASTERN AUSTRALIA

Fat Bird is a fresh, vibrant Rose with soft strawberry and rasperry notes and a balanced crisp finish.

RED WINES

Saltram Skins Shiraz 8.00 13.00 32.00

BAROSSA

Upfront blood plum & fresh cherry notes.

Pepperjack Shiraz 9.00 14.00 40.00

BAROSSA VALLEY, SA

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

Wynns The Gables Cabernet Sauvignon 8.00 13.00 32.00

COONAWARRA, SA

Lingering maraschino cherry and liquorice mesh with subtle cedary oak.

Morgan's Bay Cabernet Sauvignon Merlot 7.00 11.00 28.00

SOUTH EASTERN AUSTRALIA

Rich and rounded with dark berry fruits complemented by subtle oak.



BEEF



CHICKEN



SEAFOOD



LAMB



PASTA



SALAD



PIZZA



BREAD

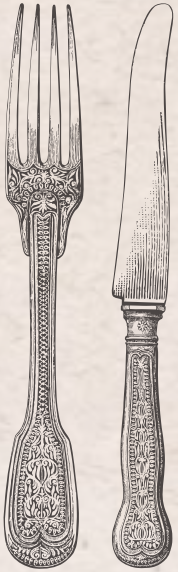


SPICY

PREMIUM WINE ON TAP



MENU & WINE LIST



LUNCH

MONDAY - THURSDAY 11:30 - 2:00PM
FRIDAY - SUNDAY 11:30 - 2:30PM

DINNER

SUNDAY - THURSDAY 5:30 - 8:00PM
FRIDAY - SATURDAY 5:30 - 8:30PM

20 LUNCH SPECIALS AVAILABLE
MONDAY - FRIDAY

BREADS

GARLIC BREAD	10.00
CHEESY GARLIC BREAD	12.00
CHEESE & BACON GARLIC BREAD	15.00

TO START OR TO SHARE

LEMON PEPPER CALAMARI (GF)	16.00
Flash fried Calamari strips dusted in lemon pepper flour with roasted garlic aioli	
POPCORN CHICKEN AND RANCH	18.00
Southern style popcorn chicken bites serve with cowboy ranch	
DAG PUB FAMOUS WINGS (500G) 22.00 (1KG) 30.00	
Served with house made blue cheese sauce, sesame seeds and fresh shallots tossed in your choice of sauces (WHISKY BBQ, RED HOT BUFFALO OR COWBOY RANCH)	
TRUFFLE MUSHROOM ARANCINI BALLS (V) (VG)	17.00
Crumbed risotto balls with wild mushrooms and a hint of truffle, served with truffle mayo finished with grated parmesan cheese	
CHICKEN SATAY SKEWERS (GF)	16.00
Grilled chicken satay skewers (4pcs), coconut satay sauce served with seasonal herbs	
BASKET OF CHIPS (GF)	12.00
Crispy potato fries served with your choice of sauces on the side	
LOADED FRIES (GF)	18.00
Golden Fries smothered in cheesy garlic sauce, crispy bacon bits, tangy pickles finished withfried onions and fresh shallots	
LOAD IT UP!	
SMOKED CHICKEN & CHIPOTLE	+8.00
SMOKED BRISKET & RANCH	+8.00
SWEET POTATO FRIES	15.00
Crispy sweet potato fries served with garlic aioli	

BURGERS (served with chips, GF or VG bun available +2.00)

STEAK SANDWICH (GFO)	28.00
Fillet steak, bacon, fried egg, lettuce, tomato, beetroot, caramelised onions, cheese, smokey bbq sauce, on toasted Turkish bun served with chips	
CHICKEN BURGER (GFO)	26.00
Southern Style Crispy Chicken fillet, American cheese, grilled bacon, chipotle coleslaw, chipotle mayo served with chips	
BEEF BURGER (GFO)	25.00
Juicy beef patty with grilled bacon, lettuce, tomato, beetroot, caramelised onion, pickles, American cheese & mustard mayo	
MAKE IT DOUBLE	+5.00
SMOKED BRISKET BURGER (GFO)	26.00
Smoked pulled brisket w/ bbq sauce, lettuce, coleslaw, pickles & cheese	

TACOS (3 PER SERVE) (MIXED TACOS 28.00)

PULLED BEEF BRISKET	25.00
Tender smoked bbq beef with chipotle slaw, tomato salsa, finished with fresh coriander & avo	
SMOKED CHICKEN	24.00
Smoked chicken with chipotle slaw, fresh coriander, finished with tomato salsa, lime	
BATTERED FISH	26.00
Crispy battered hoki with crunchy lettuce, tartare sauce, tomato salsa, fresh coriander & lemon	

SCHNITZELS

CLASSIC CHICKEN SCHNITZEL	24.00
Served with chips & salad or mash & veg	
PARMIGIANA	29.00
Napoli sauce base, topped with ham & cheese served with chips & salad or mash & veg	
TROPICANA PARMY	30.00
Napoli base topped with ham, pineapple & cheese, served with chips & salad or mash & veg	
D’AG PARMY	32.00
Hollandaise sauce base topped with crispy bacon & cheese, smashed avo served with chips & salad or mash & veg	
CRUMBED STEAK	25.00
Tender crumbed steak fried golden brown, served with chips & salad or mash & veg +7.00	
PLANT BASED SCHNITZEL	26.00
Served withchips & salad or mash & veg	
ADD NAPOLI SAUCE & VEGAN CHEESE	+4.00

PASTAS

FETTUCINE CARBONARA (GFO)	24.00
Fettucine pasta tossed in creamy sauce with pancetta, finished with grated parmesan cheese, herbs	
SPAGHETTI BOLOGNESE (GFO)	26.00
Traditional Italian bolognese sauce with a hint of fragrant herbs tossed with spaghetti, finished with grated parmesan cheese	
SPAGHETTI PUTTANESCA (GFO) (V) (VGO)	23.00
Spaghetti pasta tossed in vibrant Napoletana sauce with garlic, white wine, anchovies, capers, olives, parsley, finished with fragrant basil and olive oil	

FROM THE GRILL

300G ANGUS RUMP	30.00
450G ANGUS RUMP	50.00
350G RIB FILLET	49.99
300G SIRLOIN	47.00

ALL STEAKS ARE SERVED WITH CHIPS & SALAD OR MASH & VEG WITH YOUR CHOICE OF SAUCE:
GRAVY | DIANNE | PEPPER | MUSHROOM | GARLIC CREAM

MAINS

SALT & PEPPER CALAMARI (GF)	28.00
Dusted calamari strips in salt & pepper coating, served with lemon, chips & salad & garlic aioli	
XXXX GOLD BEER BATTERED FISH	28.00
Crispy battered fish served with chips & salad, tartare sauce & lemon	
BARRAMUNDI	30.00
Pan fried skin on Barramundi fillet, salsa verde, roasted potatoes, broccolini, balsamic glaze, grilled lemon finished with seasonal herbs	
BANGERS & MASH	25.00
Gourmet style pork sausages, served with creamy mash and gravy	
SMOKEY PORK RIBS	36.00
Full rack of pork ribs glazed in sticky bbq sauce, served with chips & salad or mash & veg	
CHILLI GARLIC PRAWNS (GF)	29.00
Creamy marinated garlic prawns served on top of fragrant jasmine rice, seasonal herbs and red chilli oil	
D’AG CHICKEN SUPREME (GF) (DFO)	32.00
Grilled chicken breast and smashed avo finished with a drizzle of hollandaise sauce, crispy bacon bits served with chips & salad	
COCONUT SATAY CHICKEN W/ RICE (GF) (DF)	26.00
Grilled satay chicken skewers with coconut satay sauce, served on fragrant jasmine rice, lime & Asian herbs	

TOPPERS

CREAMY GARLIC PRAWNS	12.00
SALT & PEPPER CALAMARI	7.00
CHICKEN WINGS (BUFFALO, SMOKEY BBQ OR RANCH)	8.00
RIB TOPPER	8.00
GRILLED BACON	5.00
FRIED EGG	4.00

SIDES

SEASONAL VEGETABLES	7.00
HOUSE SALAD	6.00
CREAMY MASHED POTATO	7.00

SALADS

CAESAR SALAD (GFO)	30.00
Crunchy cos lettuce tossed in creamy Caesar dressing, croutons, crispy bacon, egg finished with shaved parmesan	
ADD CHICKEN	+\$6.00
ASIAN STYLE BEEF SALAD (GF)	27.00
Grilled marinated beef strips in spices, mixed leaves, tomatoes, red onion, cucumber & mixed Asian herbs, dressed with coriander & lime dressing, fried shallots with a hint of chilli	
WALNUT & ROASTED PUMPKIN SALAD (GF) (V) (VGO)	26.00
Roasted butternut pumpkin, mixed greens tossed in house salad dressing with roasted walnuts, pumpkin seeds, finished with Greek feta cheese and fig glaze	