



BISTRO MENU

Please place your order at Bistro Counter, noting your table number and your order will be brought to your table

STARTERS

SOUP OF THE DAY	9
Please refer to our specials board for daily selections	
CHEESY GARLIC BREAD (4) (V)	12
Toasted Turkish bread with garlic butter & melted cheese add crispy bacon 2	
GREEK PRAWN SKEWERS (2) (I) (GF) (DF)	19
Grilled prawns in a garlic, white wine, oregano & olive oil marinade served with lemon	
POTATO WEDGES (GFO) (DFO)	17
Crispy potato wedges served with sour cream & sweet chilli sauce	
ARANCINI BALLS (3) (V)	18
Roasted pumpkin, feta & sundried tomato topped with aioli	
CALAMARI (I) (GF) (DF)	19
Lemon pepper calamari lightly fried & served with aioli & lemon	
KARAAGE CHICKEN WINGS (GF) (DFO) (6) 14 (12) 22	
Crispy chicken wings deep fried in Japanese style batter & served with Frank's hot sauce or a Jack Daniels BBQ sauce	
VEGETARIAN SPRING ROLLS (4) (GF) (DF) (V) (Ve)	16
Premium spring rolls filled with shitake mushroom, vermicelli noodles & vegetables. Fried golden & served with sweet chilli sauce	

BURGERS

KARAAGE CHICKEN	27
Fried karaage Maryland fillet, slaw, sriracha mayo, pickled onion, in a brioche bun with chips & aioli	
STEAK SANDWICH	35
Char-grilled porterhouse steak, crispy bacon, egg, caramelized onion, tasty cheese, tomato relish & aioli in a toasted Turkish roll served with chips & Jack Daniels BBQ sauce	
WAGYU BURGER	28
House made 200g wagyu pattie, lettuce, tomato, tasty cheese, tomato relish, in a brioche bun served with chips & aioli add crispy bacon 2	

10% Surcharge on Public Holidays

Please advice staff of any dietary requirements.
All meals may contain traces of Gluten & Dairy

SIZZLE PLATES

All dishes come with wok tossed stir fry vegetables & hokkien noodles served on a sizzling cast iron plate

SATAY CHICKEN (GFO) (DFO)	29
Tender chicken pieces in a thick satay sauce	
MONGOLIAN BEEF (GFO) (DFO)	31
Pan seared beef in a sticky Mongolian sauce	
TERIYAKI TOFU (GFO) (DFO) (V) (Ve)	26
Wok tossed tofu in a light teriyaki sauce	

PACIFIC OYSTERS

Oysters sourced from the pristine waters of Tasmania, delivered fresh to ensure premium quality & freshness

NATURAL (A) (GF) (DF)	(6/12)	27/39
Fresh oysters served with a lemon wedges		
KILPATRICK (A) (GF) (DF)	(6/12)	27/39
Fresh oysters oven-baked in a rich home-made Kilpatrick sauce with crispy bacon pieces		

FROM THE PANS

CHICKEN & CHORIZO RISOTTO (GFO) (DFO)	29
Sautéed chicken breast, chorizo sausage, mushroom, sundried tomatoes & spinach tossed through arborio rice & finished with fresh parmesan	
SEAFOOD AGLIO OLIO (I) (DFO)	34
Pan seared prawns, calamari & mussels cooked in fresh onion & garlic glazed with white wine, tossed through spaghetti, finished with fresh olive oil & chilli flakes	
PENNE PASTA (V) (VOA) (DFO)	28
Roasted pumpkin, sundried tomatoes, spinach & pine nuts tossed through penne pasta, finished with white wine, olive oil & topped with fetta add chicken 4	
SPAGHETTI BOLOGNESE (DFO)	26
Beef & pork in a tomato ragu with parmesan	

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FAVOURITES

CHICKEN KIEV 32

300g chicken breast coated in a crispy panko crumb, filled with garlic butter, lightly fried & finished in the oven. Served with creamy mashed potato & seasonal vegetables

CHICKEN PARMIGIANA 30

Panko crumbed chicken breast topped with Virginian ham, Napoli sauce & melted cheese. Served with chips & salad

CHICKEN SCHNITZEL (DF) 28

Panko crumbed chicken breast fried until golden, served with chips & salad

BEER BATTERED FLATHEAD TAILS (I) (GFO) (DF) 28

Golden fried in a light beer batter & served with chips, salad & tartare sauce

ROAST OF THE DAY (GF) 29

Please refer to our specials board for daily selections

LEMON PEPPER CALAMARI (I) (GF) (DF) 32

Calamari pieces fried until crispy in our special lemon pepper seasoning with a side of aioli. Served with chips & salad

SALMON PISTACHIO (A) (GF) (DFO) 36

Pistachio & pesto crusted salmon fillet oven baked & served with creamy roasted potatoes, seasonal vegetables & drizzled with hollandaise sauce

VEAL OSCAR 36

Crumbed veal schnitzel, crispy bacon, avocado & melted cheese, drizzled with hollandaise sauce, served with chips & salad

CHICKEN AURORA (I) (GF) (DFO) 36

Char grilled chicken breast, sliced avocado & 2 grilled prawn skewers served on creamy mashed potato, seasonal vegetables & drizzled with hollandaise sauce

SIDES

CHIPS (GF) (DF) (V) 10

Bowl of crispy chips with tomato sauce & aioli

GARDEN SALAD (GF) (DF) (V) 9

Mixed lettuce, tomato, cucumber & carrot with a French vinaigrette dressing

FRESH VEGETABLES (DFO) (V) 9

Wok tossed seasonal vegetables & roasted creamy potatoes

MASHED POTATO (GF) (V) 8

Fluffy mashed potato with butter

CHEFS GRILL

Premium grass fed Gippsland beef (GF) (DF)

PORTERHOUSE (350G) 45

RIB-EYE (400G) 54

All steaks are gluten-free, cooked to your liking, seasoned with cracked pepper & sea salt flakes, served with chips, salad & your choice of sauce

Steak Sauce (GF) - Gravy, Creamy Mushroom, Peppercorn, Garlic Butter, Hollandaise, Red Wine Jus

SURF & TURF (I) (GF) ADD 10

Top of your choice of steak with prawns & calamari in a creamy garlic sauce

PORK RIBS (GF) (DFO) 42

USA style rack of pork ribs slow cooked until tender, glazed in your choice of either house made Jack Daniels BBQ sauce or Frank's hot sauce. Served with chips & slaw

SALADS

ROASTED PUMPKIN (GF) (V) (VOA) 23

Roasted pumpkin, feta, rocket, cucumber, sundried tomato & walnuts dressed with a honey mustard sauce

CAESAR (GFO) 24

Crispy cos lettuce, garlic croutons, parmesan cheese, crispy bacon & a hard boiled egg, drizzled with Caesar dressing

ADD ON:

Pistachio Crusted Salmon Fillet (A) (GF) 14

Lemon Pepper Calamari (I) (GF) 9

Grilled Prawn Skewers (I) (GF) 10

Herbed Chicken Breast (GF) 8

Teriyaki Pan Seared Beef (GF) 11

Pan Fried Tofu (V) (Ve) 6

We take care with dietary needs, but please be aware we handle nuts, seafood, shellfish, sesame, wheat, eggs, fungi and dairy on site. Consumption is at the diner's own risk.

(V)	Vegetarian	(Ve)	Vegan
(GF)	Gluten Free	(VOA)	Vegan Option Available
(GFO)	Gluten Free Option	(DF)	Dairy Free
		(DFO)	Dairy Free Option
Seafood Origin:		(A)	Australian
(M)	Mixed	(I)	Imported

SENIORS MENU

1 COURSE (Main Only)	21.9
2 COURSE (Starter/Main or Main/Dessert)	25.9
3 COURSE (Starter, Main & Dessert)	29.9

10% Surcharge on Public Holidays

Please advise staff of any dietary requirements.
All meals may contain traces of Gluten & Dairy

(V) Vegetarian	(Ve) Vegan
(GF) Gluten Free	(VOA) Vegan Option Available
(GFO) Gluten Free Option	(DF) Dairy Free
	(DFO) Dairy Free Option
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Seafood Origin:	(A) Australian
(M) Mixed	(I) Imported

starters

(Choice of)

SOUP OF THE DAY

CHEESY GARLIC BREAD **(V)**

mains

FISH & CHIPS **(I)** **(GFO)**

Flathead tails grilled or battered with chips & salad

ROAST OF THE DAY **(GF)**

Served with seasonal vegetables & gravy

CHICKEN SCHNITZ / PARMA

Served with chips & salad

SPAGHETTI BOLOGNESE **(DFO)**

Beef & pork in a tomato ragu with parmesan

PORTERHOUSE STEAK (250G) **(GF)** **(DFO)** **ADD 10**

Chips, salad & your choice of sauce

STIR FRY **(GF)** **(DFO)** **(V)**

Wok tossed stir-fry vegetables, hokkien noodles
& teriyaki sauce

add beef 4

add chicken 4

dessert

(Choice of)

PASSIONFRUIT PAVLOVA

TRIO OF ICE CREAM

CAKE SLICE

Please ask our staff for daily selections

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KIDS MENU

UNDER 12 YEARS OLD 14

All kids meals come with a free soft drink

CHICKEN NUGGETS & CHIPS

CRISPY FISH BITES & CHIPS ⓘ

MINI ROAST & VEGETABLES WITH GRAVY Ⓜ

CHICKEN PARMA & CHIPS

CHICKEN SCHNITZEL & CHIPS

SPAGHETTI BOLOGNESE & PARMESAN

DESSERT

TRIO OF ICE CREAM

PAVLOVA

CAKE SLICE

9

Refer to our cake display for daily selections

We take care with dietary needs, but please be aware we handle nuts, seafood, shellfish, sesame, wheat, eggs, fungi and dairy on site. Consumption is at the diner's own risk.

GLUTEN FREE MENU

PLEASE INFORM STAFF WHEN ORDERING GLUTEN FREE

ENTRÉE CALAMARI ⓘ 19

Served with aioli

POTATO WEDGES 19

Served with sour cream & chilli sauce

NATURAL OYSTERS Ⓜ (6) 27 (12) 39

Fresh oysters served with a lemon wedges

VEGETARIAN SPRING ROLLS (4) 16

Filled with shitake mushroom, noodles & vegetables

SATAY CHICKEN SIZZLE 29

Served with glass noodles & satay sauce

ROASTED PUMPKIN SALAD 23

Pumpkin, fetta, rocket, cucumber, sundried tomato & walnuts dressed in honey mustard sauce

OVEN BAKED FLATHEAD TAILS ⓘ 28

Served with chips, salad & tartare sauce

ROAST OF THE DAY 28

Please refer to our specials board for daily selections

RIB-EYE (400G) 54

Chips, salad & your choice of sauce

SALMON PISTACHIO Ⓜ 36

Served with creamy roasted potatoes, vegetables & drizzled with hollandaise sauce

PORK RIBS 42

Slow cooked with Jack Daniels sauce or Franks hot sauce served with chips & slaw

GREEK PRAWN SKEWERS (2) ⓘ 19

Grilled in a garlic, white wine & olive oil marinade

KARAAGE CHICKEN WINGS (6) 14 (12) 22

Fried & served with Frank's Hot Sauce or Jack Daniels sauce

KILPATRICK OYSTERS Ⓜ (6) 27 (12) 39

Baked in Kilpatrick sauce with bacon

MONGOLIAN BEEF SIZZLE 31

Pan seared in sticky Mongolian sauce & glass noodles

TERIYAKI TOFU SIZZLE 31

Wok tossed & served with glass noodles

CAESAR SALAD 24

Crispy cos lettuce, parmesan cheese, crispy bacon & a hard boiled egg with Caesar dressing

LEMON PEPPER CALAMARI ⓘ 32

Served with chips, salad & aioli

CHICKEN RISOTTO 29

Chicken, mushroom, sundried tomato & spinach tossed through arborio rice

PORTERHOUSE (350G) 45

Chips, salad & your choice of sauce

CHICKEN AURORA ⓘ 36

Chicken with sliced avocado & 2 prawn skewers with creamy mashed potatoes, vegetables & hollandaise

CHIPS 10

Tomato sauce & aioli

WHITE WINES

SPARKLING



HARDY'S THE RIDDLE SPARKLING	SE Australia	8		32
DA LUCA PROSECCO	Veneto, Italy	12		48
YVES PREMIUM CUVÉE	Yarra Valley, VIC	13		52
KING VALLEY PROSECCO PICCOLO	King Valley, VIC			15.5

CHARDONNAY

HARDY'S THE RIDDLE CHARDONNAY	SE Australia	8	12	32
LITTLE YERING CHARDONNAY	Yarra Valley, VIC	13	20	52

SAUVIGNON BLANC

HARDY'S THE RIDDLE SAUV BLANC	SE Australia	8	12	32
BABICH BLACK LABEL SAUV BLANC	Marlborough, NZ	9.5	14.5	38
DUSKY SOUNDS SAUV BLANC	Marlborough, NZ	11	17	44

ROSÉ

DAYS OF ROSÉ	Barossa Valley, SA	10	15	40
MARQUIS DE PENNAUTIER ROSÉ	Languedoc-Roussillon, France	12	18	48

OTHER WINES

HARDY'S THE RIDDLE MOSCATO	SE Australia	8	12	32
PASQUA PINOT GRIGIO	Italy	9.5	14.5	38

RED WINES

SHIRAZ



HARDY'S THE RIDDLE SHIRAZ	SE Australia	8	12	32
ST HALLETT BLACK CLAY SHIRAZ	Barossa Valley, SA	10.5	16	42
THE HIDDEN SEA SHIRAZ	Limestone Coast, SA	12	18	48
TELLURIAN ESTATE EVO SHIRAZ	Heathcote, VIC	14	22	56

MERLOT / CABERNET MER

QUILTY & GRANSDEN MERLOT	Orange, NSW	9	14	36
BALGOWNIE ESTATE BLACK LABEL CABERNET MERLOT	Bendigo, VIC	11.5	17.5	46

OTHER REDS

RYMILL THE DARK HORSE CABERNET SAUV	Coonawarra, SA	11.5	17.5	46
SANTOLIN "LITTLE SAINT" PINOT NOIR	Yarra Valley, VIC	13	21	52

COFFEE & TEAS

CAFFE LATTE	5	CAPPUCCINO	5	FLAT WHITE	5
LONG BLACK	5	SHORT BLACK	4.5	BABY CHINO	4
MOCHA	6	LONG MACCHIATO	5	SHORT MACCHIATO	4.5
HOT CHOCOLATE	5	ICED COFFEE	6		

TEAS: English Breakfast, Earl Grey, Green Tea

CUP	5
POT	8

EXTRAS:

MUG UPSIZE	1
SOY MILK	0.50
LACTOSE MILK	0.50

COCKTAILS

GLASS JUG

APEROL SPRITZ

Prosecco, Aperol, Orange & Soda

17

COSMOPOLITAN

Vodka, Cointreau, Cranberry & Lime

16

ESPRESSO MARTINI

Vodka, Kahlua & Coffee

18

FRUIT TINGLE

Vodka, Blue Curacao, Raspberry & Lemonade

15

MANGO DAQUIRI

Spiced Rum, Malibu, Lime & Mango

18

MARGARITA

Tequila, Cointreau, Lime & Salt

18

MOJITO

Bacardi Rum, Soda, Lime & Mint

15

38

PINA COLADA

Malibu, Coconut Flavour & Pineapple

16

PINK SPRITZ

HM Blushing Pink Gin, Prosecco, Elderflower & Tonic

16

VODKA SUNRISE

Vodka, Orange Juice & Raspberry

13

MOCKTAILS

GLASS

MANGO MOCKTAIL

Sweet Flavours of Mango with Lime

8

WATERMELON MOCKTAIL

Sweet Flavours of Watermelon with Lime

8

SPIRITS

SCOTCH

GRANTS	Scotland	8.5
CHIVAS REGAL 12YO	Scotland	10
JOHNNIE WALKER RED	Scotland	9
JOHNNIE WALKER BLACK	Scotland	10
JOHNNIE WALKER BLUE	Scotland	26
MONKEY SHOULDER	Scotland	11

WHISKEY

CANADIAN CLUB	Canada	8.5
FIREBALL	Canada	8.5
JAMESON IRISH	Ireland	10
SHEEP DOG PEANUT BUTTER	USA	9.5

BOURBON

JIM BEAM WHITE LABEL	USA	8.5
JACK DANIELS BLACK LABEL	USA	10
MAKERS MARK	USA	11
WILD TURKEY	USA	9.5

VODKA

HOUSE VODKA	Australia	8.5
SMIRNOFF	Moscow	9.5
GREY GOOSE	France	12

TEQUILA

JOSE CUERVO ESPECIAL REPSADO	Mexico	9.5
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HM RARE DRY	Plenty, Vic	9
BOMBAY GIN SAPPHIRE	England	10.5
FOUR PILLARS BLOODY SHIRAZ	Yarra Valley, Vic	13
HM BLUSHING PINK	Plenty, Vic	11

RUM

BUNDABERG RUM	Bundaberg, Qld	8.5
BACARDI	Puerto Rico	9.5
CAPTAIN MORGAN SPICED GOLD	US Virgin Islands	9
KRAKEN	USA	11
MALIBU	Barbados	8.5

BRANDY / OUZO

BLACK BOTTLE	South Australian	8.5
BARBARESSO OUZO	Avoca, Victoria	9

LIQUEURS

ALIZE BLUE	France	9
BAILEYS IRISH CREAM	Ireland	8.5
COINTREAU	France	11
GALLIANO BLACK SAMBUCA	Italy	12
GALLIANO WHITE SAMBUCA	Italy	12
KAHLUA	Mexico	8.5
MIDORI	Japan	9
SOUTHERN COMFORT	USA	8.5

FUNCTIONS



***DON'T LOOK ANYWHERE ELSE AS
WE HAVE THE SPACE FOR YOU...***


Your choice of 3 spaces either upstairs in our Function Room, on our Sun Deck downstairs or depending on the day our Terrace upstairs.

If it's a cocktail function or a seated dinner we are able to accommodate both.

There are packages available to suit everyone's needs so please don't hesitate to contact our friendly staff to assist you with planning your event.



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diamondcreekhotel.com.au | Ph 9438 1444



**DIAMOND CREEK
HOTEL**

EST.
1867

