

TAP BEERS & FRIDGE FIZZ

LOCAL - 🍷



ROTATING PRINCIPLE BREWING TAP | 🍷
(SEE STAFF FOR WHAT IS CURRENTLY POURING)

YOUNG HENRYS (YH) NATURAL LAGER | 4.2% | SCH 9 | PINT 12

YOUNG HENRYS (YH) NEWTOWNER | 4.8% | SCH 9 | PINT 12

HEAPS NORMAL QUIET XPA | >0.5% | 8

COOPERS LIGHT | 2.9% | 7

PRINCIPLE LIGHTER | 3.5% | 10 | 🍷

ASAHI | 5.0% | 9

CORONA | 4.5% | 10

SEEKER BREWING RAD ALE | 4.2% | 10 | 🍷

PRINCIPLE BREWING HAZY PALE | 4.9% | 10 | 🍷

SEEKER BREWING MYSTIC NEIPA | 6.2% | 14.5 | 🍷

FIVE BARREL BREWING MILK STOUT | 6% | 13 | 🍷

STOIC BREWING OAT CREAM SOUR | 15 | 🍷
SEE STAFF FOR CURRENT FLAVOUR!

YOUNG HENRYS CLOUDY APPLE CIDER | 4.6% | 10

HARD FIZZ | 4.0% | 13
SEE STAFF FOR CURRENT FLAVOUR!

BOTTOMLESS BRUNCH

JOIN US EVERY SUNDAY FOR TWO
HOURS OF A ROTATING FOOD AND
DRINK OFFERING FROM \$59 PER
PERSON.

TWO SITTINGS EVERY SUNDAY!
12:45 AM - 2:45 PM
3 PM - 5 PM

CHECK OUT THE LINE UP ON OUR
BRUNCH BOARD

SCAN TO
BOOK
NOW



HAPPY HOUR

WEEKDAYS 4 PM - 6 PM

BEER

\$7 YH SCHOONERS
\$9 YH PINT

WINE | GLS 7

EMILY BUBBLES
SAUV BLANC
TEMPRANILLO

COCKTAILS | 13

MARGS
APEROL SPRITZ
ESPRESSO MARTINIS

DAGWOOD BAR & KITCHEN



COCKTAILS

COCO-CABANA | 19

Havana Club White Rum, Midori, Pineapple, Coconut, Citrus & Passionfruit

LADY ASSASSIN | 19

Wyborowa Vodka, Chambord, Lychee, Strawberry, Pineapple & Citrus

PLUM LUCK | 19

Renegade Australian Plum Gin, Rhubarb, Citrus & Plum

TIKI TURNER | 19

Havana Club White Rum, Wyborowa Vodka, Triple Sec, Cranberry, Citrus & Pineapple

BLUEBERRY PIE | 19

Butter Washed Bourbon, Blueberry, Citrus & Spices

CLASSICS

Don't see one of your favourites here? Classics are available on request - chat with the bar staff.

PUTTIN' ON THE SPRITZ | 19

Wyborowa Vodka, Aperol, Strawberry, Mandarin & Soda

CARAMEL CHAI ESPRESSO MARTINI | 20

Caramel-Infused Wyborowa Vodka, Kahlua, Espresso & Chai Syrup

CURI-YUZU GEORGE | 20

Beefeater Gin, Peach Schnapps, Willyama Yuzu Juice, Peach, Lemon Thyme & Soda

CLASSIC MARG | 19

Altos Tequila, Triple Sec Agave & Citrus

CUSTOM MARG | 21

House Infused Altos Tequila, Triple Sec, Agave & Citrus

WINE		GLS	BTL
BUBBLES	EMILY REDBANK BRUT CUVÉE	9.5	40
	King Valley Clean, Fresh		40
	DUNES & GREENE PROSECCO		40
	South Australia Light, Clean, Crisp		
WHITES	WIRRA WIRRA ADELAIDE SAUV BLANC	9.5	40
	Adelaide Dry, Crisp, Clean		
	LA MASCHERA PINOT GRIGIO	12	50
	Limestone Coast Bright, Lightly Floral		
	HILL-SMITH ESTATE CHARDONNAY	12	50
	Eden Valley Fresh, Mild Oak		
ROSE	HAY SHED HILL PINOT NOIR ROSE	12	50
	Margaret River Blush, Dry, French Style		
REDS	VALDEMERDA TEMPRANILLO	9.5	40
	La Rioja, Spain Easy, Light, Fine Tannin		
	CHAFFEY BROZ PAX AETERNA GRENACHE	13	55
	Barossa Fresh, Lively, Available Chilled		
	FOREST HILL Highbury Fields CAB SAUV	13	55
	Mount Barker Bold, Red Fruit, Tannic		

PLEASE INFORM STAFF OF ALL ALLERGIES + DIETARIES PRIOR TO ORDERING.

Please be aware that while all care is taken when catering to special dietary requirements - it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi and dairy products.

THE FOOD

STICKY GARLIC EDAMAME (GF, V, VGN) | 8

SHOESTRING FRIES (GF, V, VGN+) | 10

Tomato Sauce & Herb Garlic Aioli

CRISPY MUSHROOMS (GF, V, VGN) | 8

Crispy Mushrooms, Chimichurri & Spring Onion

CAULIFLOWER BITES (GF, V, VGN +, 🌿) | 10

Fried Cauliflower, Chilli Seasoning, Herb Aioli & Spring Onion

KOREAN FRIED CHICKEN BITES (GF) | 17

Fried Chicken Thigh, Bulgogi, Ginger Kewpie

NACHOS (GF,V+,VGN+) | 21

Pulled Pork or Bean Mix, Cheese, Guacamole, Sour Cream, Housemade Pickled Jalapenos

QUESADILLA (V+, VGN+) | 17

Pulled Pork or Bean Mix, Cheese, Salsa Verde & Chilli

DUMPLINGS 5 PER SERVE

PORK SIU LUN DUMPLINGS | 17

Pork, Garlic, Soy, Chilli Oil, Fried Shallots

PRAWN GOW GEE (🐟) DUMPLINGS | 17

Prawn, Spring Onion Oil, Nuoc Cham, Fried Shallots, Micro Herbs

VEGETARIAN DUMPLINGS (V) | 17

Bamboo Shoot, Mushroom, Carrot, Celery, Baby Corn, Ginger Vinaigrette Dressing, Ume Furikake

HOT DOG SERVED W CHIPS

DAGGY DOG | 22

Smoked Maple Bacon Sausage, Cheese, Tomato Sauce, Mustard, Bacon Bits & House Made Pickled Jalapenos

VGN - VEGAN | VGN+ - VEGAN AVAIL

V - VEGETARIAN | V+ - VEGETARIAN AVAIL

GF - GLUTEN FREE | GF+ - GLUTEN FREE AVAIL

SPICY SCALE 🌶️🌶️🌶️ FISH / SHELLFISH 🐟

10% PUBLIC HOLIDAY SURCHARGE

ALL CARDS 1.25% SURCHARGE

BURGERS SERVED W CHIPS

DAGWOOD CHEESEBURGER (GF+) | 22

Waygu Beef Pattie, Bacon, Cheese, House Pickles, Tomato Sauce, Mustard

MUSHROOM BURGER (GF+, V, VGN+) | 22

Fried Mushrooms, Creamy Slaw, Pickled Veg, Sweet Pickle Relish

FRIED CHICKEN BURGER (GF+) | 22

Fried Chicken Thigh, Chimichurri, Slaw, Corn Chips, Charred Corn

ADD: BACON + 3 | CHEESE + 2 | DOUBLE + 4

BAO 2 PER SERVE

PORK BELLY BAO | 17

Crispy Pork Belly, Hoisin, Bean Sprouts, Mixed Herbs & Garlic Kewpie

FRIED CHICKEN BAO (🌿) | 17

Fried Chicken Thigh, Kimchi, Cucumber & Ginger Kewpie

FRIED MUSHROOM BAO (V) | 17

Fried Mushrooms, Herbs, Pickled Veg & Kewpie

ADD AN EXTRA BAO (NO MIXED FLAVOURS) | 8.5

TACOS 2 PER SERVE

TEMPURA EGGPLANT TACO (V, VGN+, GF+) | 16

Miso Tempura, Charred Eggplant, Sweet Pickle Relish, Slaw, Pickled Veg, Mixed Herbs & House Made Pickled Jalapenos

MARINATED STEAK TACO (GF+) | 16

Marinated Skirt Steak, Guacamole, Slaw, Charred Corn, Radish & Chimichurri

CHORIZO TACO (GF+) | 16

Chorizo, Slaw, Chimichurri & Mixed Herbs