DAGWOOD

DAGWOOD

Our feed me menu is designed for you to settle in and share time with friends. Expect five courses over approximately 90min.

Dietaries can be catered to, please inform staff.

FEED ME $49PP

Netted Rice Paper Rolls [GF, VGN]

Fried Mushroom & Soybean Roll W/ Sweet Chilli Sauce

Okonomiyaki [GF]

Japanese Pancake W/ Wasabi Mayo & Pickled Ginger

Dim Sum Trio

Mixed Dim Sum

Sticky Noodz w. Pork Belly [GF]

Broccolini, Green Beans, Bok Choy, Chilli, Sticky Sauce

Garlic Soy Glazed Steak [GF]

Marinated Rump W/ Charred Broccolini, Chats, Pickled Daikon, Szechuan Soy

GF = Gluten Free | V = Vegetarian VGN = Vegan | O = Optional | i = Imported

DAGWOOD

SMALL PLATES

Sea Salt & Garlic Edamame | 10 | [GF, VGN]

Edamame Pods W/ Garlic Oil & Sea Salt

Netted Rice Paper Rolls (6) | 16 | [GF, VGN]

Fried Mushroom & Soybean Roll W/ Sweet Chilli Sauce

Okonomiyaki | 18 | [GF]

Cabbage Pancake W/ Wasabi Mayo & Pickled Ginger

Katsu Chicken + $6

Salt & Pepper Squid | 20 | [GF, VGN-O] i

W/ Seared Lemon, Salad, Yuzu Kewpie

Korean Fried Chicken Bites | 20 | [GF]

Butter Milk Chicken Thigh, Secret Spices W/ Gochujang Kewpie

RAMEN

Choice of either Pork Belly, Chicken Katsu or Mushroom Katsu

The Ember | 26 | [GF-O]

Silky Chicken Bone Broth W/ House Shoyu, Wheat Noodles, Tomato, Mushroom, Crunchy Slaw, Bean Sprouts, Ajitsuke Egg, Nori

The Grove | 26 | [GF-O, VGN-O]

Silky Mushroom Broth *W/ House Shoyu, Wheat Noodles, Tomato, Mushroom, Crunchy Slaw, Bean Sprouts, Sesame Herbs, Nori*

GF = Gluten Free | V = Vegetarian VGN = Vegan | O = Optional | i = Imported

DAGWOOD

LARGE PLATES

Dagwood KSP | 22 | [GF, VGN-O]

Katsu Chicken W/ Fries, Wasabi Kewpie, Hoisin BBQ, Nori Salt, Sesame

Crispy Skin Umeshu Pork Belly | 30 | [GF]

W/ Seared Bok Choy, Sesame Edamame, Pickled Beetroot, Carrot Puree, Wasabi

Garlic Soy Glazed Steak | 39 | [GF]

Marinated Rump W/ Charred Broccolini, Chats, Pickled Daikon, Szechuan Soy

NOODLES

Saucy Rice Noodles | 26 | [GF, VGN-O]

Choice of either Beef, Chicken, Pork Belly, or Tofu

Double your protein +$6

Sticky Noodz

Broccolini, Green Beans, Bok Choy, Chilli, Sticky Sauce

Velvet Noodz

Broccolini, Green Beans, Bok Choy, Soy Coconut Sauce

Golden Noodz

Honey Soy, 5 Spice, Green Capsicum, Shallot, Basil, Garlic

Char Kway Noodz

House X Sauce, Garlic Chilli, Egg, Shallots, Bok Choy, Bean Sprouts

SIDES

Wok Tossed Seasonal Veg | 13 | [GF, VGN]

W/ Garlic, Chilli, Togarashi

Fried Japanese Chats | 15 | [GF, VGN-O]

W/ Wasabi Kewpie, Hoisin BBQ, Nori Salt, Sesame

GF = Gluten Free | V = Vegetarian VGN = Vegan | O = Optional | i = Imported

DAGWOOD

STEAMED

Filled Bao Buns (2) | 19 |
Yuzu Wombok, Pickled Daikon, Tonkatsu W/ Your Choice Of Protein -

Please Choose One Filling For Both Bao

Braised Pork Belly
-
Katsu Chicken
-
Katsu Mushroom **[V]**

BBQ Pork Bun (2) | 16 |
W/ Sticky BBQ Pork

Veg Dumpling (5) | 20 | [V]
W/ Carrot, Mushroom & Bamboo Shoots

Pork Dumpling (5) | 20 |
W/ Pork & Chive

Scallop Gow Gee (4) | 22 |
W/ Scallop & Prawn

Crown Siu Mei (5) | 22 |
Dim Sim W/ Prawn & Pork

Dim Sum Medley | 39 |
Ten Pieces of Mixed Dim Sum

GF = Gluten Free | V = Vegetarian VGN = Vegan | O = Optional | i = Imported

DAGWOOD

HAPPY HOUR

4-6PM WEEKDAYS

COCKTAILS

Amaretto Sour | 16

Disaronno, Lemon, Maraschino

Espresso Martini | 16

Vodka, Kahlua, Coffee

Cosmopolitan | 16

Vodka, Triple Sec, Cranberry, Lime

Classic Margarita | 16

Tequila, Triple Sec, Lime, Agave

WINES

Chaffey Bros 'La Conquista' Temp-Grenache (SA) **| 10**

Blonde Crow Fiano (WA) **| 10**

Primo Estate Prosecco (SA) **| 10**

BEER PINTS

White Bay Rice Lager **| 10**

Young Henry's Newtowner Pale Ale **| 10**

Rotating 3rd Tap **| Schooner Market Price**

DAGWOOD

HOUSE COCKTAILS

Lady Assassin | 22

Vodka, Chambord, Lychee, Strawberry, Pineapple & Lime

Boba Fett | 22

Vodka, Passion Project, Passionfruit, Lemon, Black Tea & Fruity Popping Pearls

Hola Pino | 23

Jalapeno & Pineapple Infused Tequila, Pineapple, Cucumber, Lime & Agave

Velvet Passion | 22

Vodka, Passion Project, Pineapple, Lemon & Passionfruit

Caribbean Crush | 23

White Rum, Malibu, Pineapple, Mango, Lime, Coconut

Spicy Marg | 23

Jalapeno & Chili Infused Tequila, Triple Sec, Agave & Lime

IF WE'VE GOT IT, WE'LL MAKE IT

Craving an old menu item or a classic? Head to the bar and our talented team will do their best to help you out (or suggest the next best thing).

DAGWOOD

SHOTS

Lady Assassin | 12

Vodka, Chambord, Lychee Liquor & Pineapple

PB & J | 12

Peanut Butter Whiskey, Chambord & Chocolate Bitters

Watermelon Sugar | 12

Watermelon Liqueur, Strawberry Liquor & Midori

Mini Midori | 12

Midori, Vodka & Pineapple

MOCKTAILS

Almost A Mojito | 15

Non-Alc Rum, Lime & Mint

Almost An Assassin | 15

Lyre's Amaretti, Strawberry, Lime & Pineapple

Almost A Pina Colada | 15

Non-Alc Rum, Pineapple, Coconut & Lime

Almost An Amaretto | 15

Lyre's Amaretti & Lemon

DAGWOOD

BUBBLES

Primo Estate Prosecco (SA) **12 | 55**

PINK & ORANGE

Collector 'Shoreline' Sangiovese Rose (ACT) **13 | 68**

Blonde Crow 'Rizzy Rascal' Skin Contact Field Blend (WA) **12 | 55**

WHITES

Blonde Crow Fiano (WA) **11 | 45**

Freycinet Vineyard Sauv Blanc (TAS) **17 | 80**

Hay Shed Hill Chardonnay (SA) **15 | 70**

Forest Hill Vineyard Riesling (WA) **15 | 71**

Yelland & Papps Single Vineyard Roussanne (SA) **90**

REDS

Smith & Hooper Cab Merlot (WA) **11 | 49**

Chaffey Bros 'La Conquista' Temp-Grenache (SA) **13 | 60**

Blonde Crow Pinot Noir Shiraz (WA) **14 | 60**

O'Leary Walker Cab Sauv (SA) **16 | 72**

Ox Hardy Blewitt Springs Grenache (SA) **75**

John Duval Concilior Shiraz (SA) **19 | 85**

Jim Barry Single Vineyard Museum Release Cab (SA) **95**

DAGWOOD

LATE NIGHT SUPPER MENU

Bowl of Fries | 11 | [GF, VGN]

W/ Yuzu Mayo & Nori Salt

Netted Rice Paper Rolls (6) | 16 | [GF, VGN]

Fried Mushroom & Soybean Roll W/ Sweet Chilli Sauce

Korean Fried Chicken Bites | 20 | [GF]

Butter Milk Chicken Thigh, Secret Spices W/ Gochujang Kewpie

Dagwood KSP | 22 | [GF, VGN-O]

Katsu Chicken W/ Fries, Wasabi Kewpie, Hoisin BBQ , Nori Salt, Sesame

BBQ Pork Bun (2) | 16 |

W/ Sticky BBQ Pork

Vegetarian Dumplings (5) | 20 | [V]

W/ Carrot, Mushrooms & Bamboo Shoots

Pork Dumplings (5) | 20 |

W/ Pork & Chive

Scallop Gow Gee (4) | 22 |

W/ Scallop & Prawn

Crown Siu Mei (5) | 22 |

W/ Prawn & Pork Dim Sum

Dim Sum Medley | 39 |

W/ Ten Pieces of Mixed Dim Sum

GF = Gluten Free | V = Vegetarian VGN = Vegan | O = Optional | i = Imported

WELCOME TO DAGWOOD!

PLEASE HEAD STRAIGHT THROUGH AND FIND A TABLE!

ORDER AT THE BAR OR VIA THE QR CODES WHEN YOU'RE READY!

THANKS FOR VISITING

DAGWOOD

DON'T FORGET TO CHECK OUT OUR INSTAGRAM @DAGWOODBK

ITS BOTTOMLESS TIME!!

STANDARD: $69

INCLUDES COCKTAIL OF THE WEEK AND BANQUET FOOD, SCHOONERS OF OUR TAP BEERS, SELTZERS & HOUSE WINES

VODKA UPGRADE: $10

INCLUDES STANDARD BOTTOMLESS PLUS VODKA MIXERS

NON-ALC: $49

INCLUDES FOOD, BOTTOMLESS SOFT DRINK, JUICES & MOCKTAILS

PLEASE HAVE YOUR ID READY & ENJOY RESPONSIBLY