

DOM'S

EVENING MENU

BREAD & BUTTER \$9

Fresh Sonoma sourdough, Pepe Saya butter & smoked sea salt flakes

OLIVES \$8

Mixed olives marinated in herbs and garlic (GF)

ANCHOVY TOAST.....\$15

Sonoma sourdough toast served with Rizzoli anchovies

CHEESE & SALUMI PLATE \$26

Adelaide hills double brie, gorgonzola, mortadella and prosciutto served with cornichons & crackers (GF)

BEEF & PICKLES TOASTIE\$15

Rare roast beef, dill pickles, sauerkraut and chipotle mayo (GFO)

TUNA MELT TOASTIE\$16

House tuna mix, green onion, swiss & american cheese (GFO)

THREE CHEESE TOASTIE\$12

Provolone, swiss and american cheese (GFO)



SWEETS

TIRAMISU\$11

House made classic

**FOR MORE SWEET OPTIONS CHECK OUT
OUR PASTRY DISPLAY**

WINE

House Red / White \$9

MDI Pinot Noir \$13 / 39

MDI Pinot Grigio \$11 / 32

Mada Prosecco \$13 / 41

Gallagher Rose \$13 / 42

**MORE WINES AVAILABLE BTB FROM
THE RETAIL SHELF**

TINNIES

Stingray Draught 4.5% \$9

Capital Trail Pale Ale 4.7% \$11

Bentspoke Crankshaft 5.8% \$12

Alpine Dry Apple Cider 5.9% \$10

Heap Normal Quite XPA 0% \$8

NON ALC.

Cold pressed orange Juice \$6

Coca Cola / Coke No Sugar \$5.5

Sprite \$6

Sanpellegrino Sparkling Mineral Water 500ml \$5.5

W Spring Water 600ml \$4

**COFFEE AVAILABLE UNTIL 8PM
SEE MENU BOARD FOR OPTIONS**