

Dining Room MENU



DANSEY'S PASS
OPEN FROM

Monday	11:00 AM - 5:00 PM
Tuesday	11:00 AM - 5:00 PM
Wednesday	11:00 AM - 5:00 PM
Thursday	11:00 AM - 5:00 PM
Friday	11:00 AM - 5:00 PM
Saturday	11:00 AM - 5:00 PM
Sunday	11:00 AM - 5:00 PM

EST.  1862

DANSEYS PASS

HOTEL

Welcome to our dining room menu. Time has been taken to create a great comforting menu utilising fresh local produce, served with care and passion.

We have a small kitchen and small team, if you can see lots of people around you, it means we are busy, expect delays. Preparing fresh food takes time. Relax, have another drink, and enjoy the atmosphere.

#TeamDanseys

Danseys Starters

Soup (gf, vg, v*) \$12

Chefs freshly made soup served with 1/2 a House baked mini loaf – Check the board for today's flavour.

House Baked Loaf (*v, vg) \$12

House baked mini loaf with lashings of butter and home made relishes and spreads

Arancini Balls (gf) \$16

Crumbed risotto balls stuffed with beef ragu, shaved parmesan, salad green, herbed tomato dip sauce.

Karaage Chicken \$18

Marinated chicken breast coated in Karaage seasoned crumbs, on a fresh Asian slaw with Sriracha mayo.

Scottish Crowdie (*gf) \$22

Creamy, spreadable Scottish ricotta style cheese served with crispy oat crackers, delicious homemade chutney & fresh apple slices.

Cheese Cup (*gf) \$24

Locally supplied cheese with salami, crackers, pickle, nuts, fresh fruit and finished with a tasty macaron.

Danseys Legends

Be a Danseys Legend!, buy the staff a round of drinks. \$35

gf = gluten free | v = vegan | vg = vegetarian | df = dairy free

* = dietary option, please specify if required

- ◆ The Danseys' is proud to offer GF Options, please keep in mind we take all reasonable care, but we are not a gluten free kitchen, so cross contamination is still a possibility.

Danseys Dinner

Slow Braised Pork Belly (gf) \$40

Slow braised pork belly with apple cider gravy, gratin potatoes, sauteed greens and green beans.

Grilled New York Strip of Beef (gf) \$45

Grilled to your preferred temp, with grilled potato cake, baby carrot, broccoli and bearnaise.

Roasted Chicken breast (gf, *df, *v) \$38

Oven roasted chicken breast, potato cake, broccoli, baby carrots, five spiced greens, creamy mushroom sauce.

Medallions of Venison (df, gf) \$45

Medallions of Venison, rosti potato, baby carrots, broccoli and red wine jus.

Smoked Salmon Salad (gf, *v) \$40

Crisp lettuce leaves, baby beets, green beans, apple and red onion, goat cheese, toasted almonds, herbed dressing and green tea and applewood smoked salmon.

v option, swap salmon for vegan Italian herbed sausage

Our Signature dish

Lamb Wellington \$50

Tender lamb rump (served medium) wrapped in spinach, dijon, crepe & baked in flaky pastry, served with potato puree, baby carrots & red wine jus.

The Wellingtons take 30 mins so relax and enjoy the anticipation

Danseys Desserts

Warm Apple Crumble (*gf, *df) \$15

Stewed apples mixed with peach, mango & passionfruit, toasted almond & cashew crumble, with vanilla ice cream or pouring cream - takes 20mins, just to let dinner settle.

Affogato (*gf) \$14

Twice baked biscuit cup filled with creamy vanilla ice cream and espresso coffee.

Add a shot of your favourite liquor \$poa

Chocolate Brownie (gf) \$15

Warmed chocolate brownie vanilla ice cream, whipped cream, berry coulis and candied walnuts.

Sticky Date Pudding \$15

Warmed sticky date pudding, whipped cream, vanilla ice cream and salted caramel sauce

Choc & Berry Cheesecake (v, df) \$15

Vegan choc cake topped with chocolate vegan cheesecake and boysenberry preserve with berry sorbet