

Bar Room MENU



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 Snacks

Soup (gf, vg, v*)

With House baked mini loaf – Check the board for today's flavour.

 Small bowl with 1/2 loaf

\$12

 Large Bowl with full loaf

\$20

House Baked Loaf (*v, vg)

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

\$12

Danseys Fries (vg)

Crispy Makahiki fries with Good 'ol Wattie's T sauce

\$8

Loaded Fries

Crispy Makahiki fries, sautéed bacon, cheesy sauce

\$15

Arancini Balls (gf)

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

\$16

Karaage Chicken

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

\$18

Scottish Crowdie (*gf)

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

\$22

Cheese Cup (*gf)

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

\$24



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 Pub Grub

Available from 12pm - 3pm and 5.30pm - 8.30pm

The Danseys Lamb Burger (gf*, vg*, v*) \$30

Toasted Brioche bun filled with crisp lettuce, fresh tomato, pickle, mayo & a massive home-made pattie of prime Provenance Lamb topped with smoked cheddar & served with a side of crispy fries. *Gluten free bun available + \$2*

Beer Battered Stewart Island Blue Cod (df) \$36

Speights beer battered Blue Cod, with homemade tartare crispy fries & a light salad garnish.

30 Layer Lasagna \$32

Delicious layers of cheesy bechamel, fresh lasagna pasta, beef ragu, built 30 layers deep served with a light salad and baked mini garlic bread.

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

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

v option, swap salmon for vegan Italian herbed sausage



My Girlfriend is not hungry

Add some fries and a piece of crumbed chicken to your meal so she has something to pick at.

\$10

Danseys Legends

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

\$35

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 \$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

