

Brunch

Garlic loaf

Locally baked loaf with house made garlic butter

\$9

Seafood Chowder

The Dogs famous seafood chowder served with toasted bread

\$18

Bacon & Cheese Burger

House made 200g beef patty, bacon, caramelized onion, lettuce, cheese, onion rings and BBQ sauce, served with fries

\$20

Grilled Haloumi

Grilled haloumi on a roast beetroot and spinach salad with a honey mustard dressing

\$18

Smoked salmon

House smoked salmon on a herb and potato rosti with free range poached egg and salsa verde

\$22

Kumara and Cashew Fritters

Kumara and cashew fritters with dressed local greens, chilli jam and sour cream

\$20

Fish and Chips

Market fish in a West Coast Brewery beer batter with salad, fries and tartare sauce

\$24

Salt & Pepper Squid

Fried salt and pepper squid with dressed slaw and chipotle aioli

\$18

House Salad

The classic Dog Salad with Cajun spiced chicken, bacon, local greens, roast cashews, camembert and our signature house dressing

\$22

Chicken Nachos

Spice rubbed roast chicken, on corn chips with tomato covered in cheese and grilled, served with salsa, sour cream and guacamole

\$22

Hawker Rolls

Roti bread topped with BBQ pulled pork, orange slaw, mango & coriander, salsa, seasonal pickles and fries

\$20

Popcorn Shrimp Taco

Crispy crumbed prawns with shredded lettuce, cheese, guacamole and salsa served on a soft tortilla

\$24