



DIAMOND CREEK HOTEL

EST.
1867



BISTRO MENU

Please place your order at Bistro Counter,
noting your table number
and your order will be brought to your table

STARTERS

SOUP OF THE DAY 8

Please refer to our specials board for daily selections

CHEESY GARLIC BREAD (4) (V) 10

Toasted Turkish bread with garlic butter & melted cheese

ADD Bacon Pieces 2

TUSCAN CHICKEN SKEWERS (4) (GF) (DF) 17

Chicken seasoned with Tuscan spices, grilled & served with tomato relish

POPCORN CAULIFLOWER (GF) (Ve) 15

Bite sized cauliflower, deep fried & served with a side of sriracha vegan mayo

LAMB SPARE RIBS (GF) (DF) 19

Lemon, honey, balsamic & rosemary lamb ribs

KARAAGE CHICKEN (GF) (DF) 17

Diced boneless Maryland chicken pieces deep fried in Japanese style batter with a side of sriracha aioli

LOADED POTATO GEMS (GF) 22

Deep fried potato gems topped with 12 hour cooked smoky beef brisket, covered in melted American cheddar & BBQ sauce

FISH TACOS (3) 19

Crispy deep fried fish, slaw, corn salsa & sriracha mayo served in tortilla wraps

PACIFIC OYSTERS

Oysters sourced from the pristine waters of Tasmania, delivered fresh to ensure premium quality & freshness

NATURAL (GF) (DF) (6) 25 (12) 37

Fresh oysters served with a chimichurri dressing & lemon wedges

KILPATRICK (GF) (DF) (6) 25 (12) 37

Fresh oysters oven-baked in a rich home-made Kilpatrick sauce with crispy bacon pieces

SIZZLE PLATES

All dishes come with wombok, capsicum & red onion served on a sizzling cast iron plate with a side of aromatic saffron infused rice pilaf

SWEET & SOUR PORK BELLY (GF) (DFO) 30

Pork belly bites twice cooked in a pineapple & sweet & sour sauce

HONEY SOY CHICKEN (GF) (DFO) 28

Tender chicken pieces in a sticky honey soy sauce

CHILLI LIME PRAWN (GF) (DF) 31

King prawns in a sweet chilli & lime sauce

BURGERS

PORK BELLY 25

Twice cooked sliced crunchy pork belly, apple slaw & sriracha aioli in a brioche bun served with chips & confit garlic aioli

LOADED BLACK ANGUS 27

200g prime black angus house made patty, double American cheddar, onion, lettuce, tomato, burger pickles & special burger sauce served in a brioche bun with chips & side of tomato relish

DORITO CRUMBED CHICKEN 26

Chicken tenderloins coated in a Dorito spiced blend, fried golden with lettuce, guacamole, tomato, jalapenos, American cheddar & a creamy buffalo sauce with chips & side of cheese sauce

FROM THE PANS

GNOCCHI ALLA SORRENTINA (V) (VOA) 28

Light & fluffy home made gnocchi baked in a rich Napolitana sauce with roasted capsicum, char-grilled zucchini all topped with bubbling mozzarella cheese served in a cast iron pan

ADD Chicken 4

RISOTTO VERDE PESTO (V) (GF) (VOA) 24

Pan fried asparagus & peas in a basil & spinach green pesto sauce tossed through arborio rice & finished with fresh parmesan, parsley & balsamic

ADD Chicken 4

BEEF CHEEK RAGU (DFO) 30

Slow braised beef cheeks cooked in a rich red wine tomato sauce tossed through pappardelle pasta with wilted spinach & topped with fresh parmesan

SEAFOOD RISOTTO (GF) (DFO) 33

Sauteed prawns, calamari, scallops & mussels all tossed through a creamy arborio rice finished with peas & cherry tomatoes

SPAGHETTI BOLOGNAISE (DFO) 25

Beef & Pork in a tomato ragu with parmesan

10% Surcharge on Public Holidays

Please advise staff of any dietary requirements
All meals may contain traces of Gluten & Dairy.

FAVOURITES

LAMB SHANK (GF) 37
12 hour braised bushman's lamb shank in a traditional red wine, rosemary & tomato sauce served on a creamy mashed potato with a side of sauteed greens

CHICKEN KIEV 31
300g chicken breast coated in a crispy panko crumb & filled with garlic butter, lightly fried & finished in the oven, served with creamy mashed potato & seasonal vegetables

MARINATED SALMON FILLET (GF) (DF) 34
Lime, lemongrass & chilli marinated salmon, oven baked & served on a saffron spiced rice pilaf with a side of wok tossed Asian greens

BANGERS & MASH 27
A trio of grilled gourmet thick sausages including pork & fennel, lamb & rosemary, chicken & chive served on creamy mashed potato & caramelised onion, with sauteed vegetables & gravy

CHICKEN PARMIGIANA 28
Panko crumbed chicken breast topped with Virginian leg ham, Napoli sauce & melted cheese, served with chips & salad

CHICKEN SCHNITZEL (DF) 26
Panko crumbed chicken breast fried until golden, served with chips & salad

BEER BATTERED BLUE GRENADIER (GFO) (DF) 27
Golden fried blue grenadier fillets in a light beer batter, served with chips, salad & tartare sauce

LEMON PEPPER CALAMARI (GF) (DF) 30
Calamari pieces fried until crispy in our own special lemon pepper seasoning with a side of aioli, served with chips & salad

ROAST OF THE DAY (GF) 27
Please refer to our specials board for daily selections

SALADS

MEXICAN RICE BOWL (GF) (Ve) 21
Herb & spiced rice pilaf, spiced Mexican beans, roasted capsicum strips, corn tomato salsa, lettuce, jalapenos, guacamole, sriracha mayo & corn chips

CAESAR (GF) 23
Crispy cos lettuce, garlic croutons, parmesan cheese, crispy bacon & a hard boiled egg, drizzled with Caesar dressing

ADD Marinated Salmon Fillet (GF) (DFO) 14
ADD Lemon Pepper Calamari (GF) (DF) 9
ADD Tuscan Chicken (GF) (DF) 8
ADD Cauliflower Bites (GF) (Ve) 8

CHEFS GRILL

Premium grass fed Gippsland beef (GF) (DF)

PORTERHOUSE (350G) 42

RIB-EYE (400G) 52

All steaks are gluten-free, cooked to your liking, seasoned with cracked pepper & sea salt flakes, served with chips, salad & your choice of sauce

Steak sauces (GF) – Gravy, Creamy Mushroom, Peppercorn, Garlic Butter, Red Wine Jus

SURF & TURF (GF) **ADD 10**
Top of your choice of steak with prawns & calamari in a creamy garlic sauce

PICHANHA STEAK SKEWERS (GF) 38
400g of Brazilian style skewered black angus rump cap steaks char-grilled & served with chips & salad & drizzled with chimichurri sauce

SIDES

CHIPS (V) (GF) (DF) 10
Bowl of crispy chips with tomato sauce & aioli

GARDEN SALAD (V) (GF) (DF) 8
Mixed lettuce, carrot, tomato, cucumber & slaw with a French vinaigrette

FRESH VEGETABLES (V) (DFO) 8
Wok-tossed seasonal vegetables with creamy potatoes V|DFO

MASHED POTATO (V) (GF) 8
Fluffy mashed potato with butter

RICE PILAF (GF) (DF) 6
Fragrant baked saffron spiced rice

(V) Vegetarian
(GF) Gluten Free
(GFO) Gluten Free Option

(Ve) Vegan
(VOA) Vegan Option Available
(DF) Dairy Free
(DFO) Dairy Free Option

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SENIORS MENU

1 COURSE **19**
(main only)

2 COURSE **22**
(starter/main or main/dessert)

3 COURSE **25**
(starter, main & dessert)

starters (choice of)

SOUP OF THE DAY

CHEESY GARLIC BREAD (V)

mains

FISH & CHIPS (GFO)

Blue grenadier grilled or battered, chips & salad

CHICKEN SCHNITZ / PARMA

Served with chips & salad

BANGERS & MASH

Duo of gourmet sausages with creamy mash, seasonal vegetables & gravy

PORTERHOUSE STEAK 250G (GF) (DFO) **ADD 10**

Chips, salad & your choice of sauce

ROAST OF THE DAY (GF)

Served with seasonal vegetables & gravy

SPAGHETTI BOLOGNAISE (DFO)

Beef & pork in a tomato ragu with parmesan

RISOTTO (GF) (VOA) **ADD CHICKEN 4**

asparagus, cherry tomato & roasted capsicum in a tomato based sauce

dessert (choice of)

PASSIONFRUIT PAVLOVA

TRIO OF ICE CREAM

CAKE SLICE

Please ask our staff for daily selections

- (V) Vegetarian
- (GF) Gluten Free
- (GFO) Gluten Free Option
- (Ve) Vegan
- (VOA) Vegan Option Available
- (DF) Dairy Free
- (DFO) Dairy Free Option

10% Surcharge on Public Holidays
Please advise staff of any dietary requirements
All meals may contain traces of Gluten & Dairy.

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KIDS MENU

UNDER 12 YEARS OLD 13

All kids meals come with a free soft drink

CHICKEN NUGGETS & CHIPS

CHICKEN PARMA & CHIPS

CRISPY FISH BITES & CHIPS

MINI ROAST, VEGETABLES & GRAVY (GF)

CHICKEN SCHNITZEL & CHIPS

SPAGHETTI BOLOGNAISE WITH PARMESAN

BANGERS & MASH WITH GRAVY

250G PORTERHOUSE & CHIPS (GF) ADD 11

DESSERTS

TRIO OF ICE CREAM 6.5

PAVLOVA 6.5

CAKE SLICE 8.5

Refer to our cake display for daily selections

GLUTEN FREE MENU

TUSCAN CHICKEN SKEWERS 17

Served with tomato relish

POPCORN CAULIFLOWER 15

Fried & served with sriracha vegan mayo

LAMB SPARE RIBS 19

Lemon, honey & balsamic

KARAAGE CHICKEN 17

Fried in Japanese batter with sriracha aioli

LOADED POTATO GEMS 22

Deep fried potato gems topped with 12 hour cooked smoky beef brisket, covered in melted American cheddar & BBQ sauce

NATURAL OYSTERS (6) 25 (12) 37

Served with chimichurri dressing

KILPATRICK OYSTERS (6) 25 (12) 37

Baked in Kilpatrick sauce with bacon

MEXICAN RICE BOWL 21

See main menu for add ons

CAESAR 23

Crispy cos lettuce, garlic croutons, parmesan cheese, crispy bacon & a hard boiled egg, drizzled with Caesar dressing

LAMB SHANK 37

Served with mash potato & greens

MARINATED SALMON FILLET 34

Served with saffron rice & Asian greens

BEER BATTERED BLUE GRENADIER 27

Served with chips, salad & tartare sauce

LEMON PEPPER CALAMARI 30

Served with chips, salad & aioli

ROAST OF THE DAY 27

Please refer to our specials board for daily selections

PORTERHOUSE 42

Chips, salad & your choice of sauce

RIB-EYE 52

Chips, salad & your choice of sauce

RISOTTO VERDE PESTO 24

Asparagus, peas & rice in pesto sauce

SEAFOOD RISOTTO 33

Prawns, calamari, scallops & muscles

SWEET & SOUR PORK SIZZLE 30

Pork belly with pineapple

HONEY SOY CHICKEN SIZZLE 15

Chicken in sticky honey soy sauce

CHILLI LIME PRAWN SIZZLE 19

Prawns in sweet chilli & lime sauce

CHIPS 10

Tomato sauce & aioli

WHITE WINES

sparkling



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|------------------------------|-------------------|------|----|
| HARDY'S THE RIDDLE SPARKLING | S/E Australia | 8 | 32 |
| YARRA BURN PROSECCO ROSE | Yarra Valley, VIC | 9.5 | 38 |
| DALFARRAS PROSECCO | King Valley, VIC | 10.5 | 42 |
| YVES PREMIUM CUVÉE | Yarra Valley, VIC | 13 | 52 |
| KING VALLEY PROSECCO PICCALO | King Valley, VIC | 15.5 | |

chardonnay



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|-------------------------------|-------------------|----|----|----|
| HARDY'S THE RIDDLE CHARDONNAY | S/E Australia | 8 | 11 | 32 |
| LITTLE YERING CHARDONNAY | Yarra Valley, VIC | 13 | 20 | 52 |

sauv blanc

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|-------------------------------|-----------------|------|----|----|
| HARDY'S THE RIDDLE SAUV BLANC | S/E Australia | 8 | 11 | 32 |
| JOHNSON ESTATE SAUV BLANC | Marlborough, NZ | 9 | 14 | 36 |
| DUSKY SOUNDS SAUV BLANC | Marlborough, NZ | 10.5 | 16 | 42 |

pinot grigio / gris




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|----------------------------|--------------------|-----|------|----|
| PASQUA PINOT GRIGIO | Italy | 9.5 | 14.5 | 38 |
| GRANT BURGE 5TH GENERATION | Adelaide Hills, SA | 11 | 17 | 44 |

other white

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|-------------------------------------|--------------------|------|----|----|
| HARDY'S THE RIDDLE MOSCATO | S/E Australia | 8 | 11 | 32 |
| DAYS OF ROSE | Barossa Valley, SA | 10.5 | 16 | 42 |
| GARDIAN GRENACHE CINSULT SYRAH ROSE | France | 12 | 18 | 48 |

RED WINES

shiraz

 150ml  250ml  BOTTLE

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|------------------------------|---------------------|------|----|----|
| HARDY'S THE RIDDLE SHIRAZ | S/E Australia | 8 | 11 | 32 |
| ST HALLETT BLACK CLAY SHIRAZ | Barossa Valley, SA | 10.5 | 16 | 42 |
| THE HIDDEN SEA SHIRAZ | Limestone Coast, SA | 12 | 18 | 48 |
| SANGUINE PROGENY SHIRAZ | Heathcote, VIC | 15 | 22 | 60 |

merlot / cabernet merlot

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|-------------------------------|---------------|-----|------|----|
| HARDY'S THE RIDDLE CAB MERLOT | S/E Australia | 8 | 11 | 32 |
| FOUR SISTERS MERLOT | S/E Australia | 9.5 | 14.5 | 38 |

pinot noir

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|--------------------------------------|-------------------|----|----|----|
| LA VUE PINOT NOIR | Nagambie, VIC | 10 | 15 | 40 |
| YERING STATION ELEVATIONS PINOT NOIR | Yarra Valley, VIC | 13 | 21 | 52 |

other reds

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|-----------------------|---------------------|------|------|----|
| DALFARRAS SANGIOVESE | Nagambie Lakes, VIC | 11 | 17 | 44 |
| TAHBILK CABERNET SAUV | Nagambie Lakes, VIC | 11.5 | 17.5 | 46 |

COFFEE & TEAS

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|---------------|-----|---------------|-----|----------------|-----|
| CAFFE LATTE | 4.5 | CAPPUCCINO | 4.5 | FLAT WHITE | 4.5 |
| LONG BLACK | 4.5 | SHORT BLACK | 4 | BABY CHINO | 3 |
| MOCHA | 5 | LONG MACHIATO | 4.5 | SHORT MACHIATO | 4 |
| HOT CHOCOLATE | 4.5 | ICED COFFEE | 5.5 | | |

TEAS **4.5 CUP** **7 POT**
English Breakfast, Earl Grey, Peppermint, Green

EXTRAS

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| MUG UP SIZE | 1 |
| SOY MILK | .50 |
| LACTOSE MILK | .50 |

COCKTAILS

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| APEROL SPRITZ Prosecco, Aperol, Orange & Soda | 16 |
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| COSMOPOLITAN Vodka, Cointreau, Cranberry & Lime | 16 |
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| ESPRESSO MARTINI Vodka, Kahlua & Coffee | 18 |
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| FRUIT TINGLE Vodka, Blue Curacao, Raspberry & Lemonade | 15 JUG 38 |
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| MANGO DAQUIRI Spiced Rum, Malibu, Lime & Mango | 18 |
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| MARGARITA Tequila, cointreau, lime & salt | 18 |
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| MOJITO Bacardi Rum, Soda, Lime & Mint | 15 JUG 38 |
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| PASSIONFRUIT CAIPIROSKA Midori, Vodka, Passionfruit, Lime & Soda | 16 |
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| PINA COLADA Malibu, Coconut Flavour & Pineapple | 16 |
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| SOUTHERN ICED TEA Southern Comfort, Grapefruit, Ginger Ale & Bitters | 16 |
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| VODKA SUNRISE Vodka, Orange Juice & Raspberry | 13 |
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MOCKTAILS

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| MANGO MOCKTAIL Sweet Flavours of Mango with Lime | 8 |
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| WATERMELON MOCKTAIL Sweet Flavours of Watermelon with Lime | 8 |
|--|---|

SPIRITS

scotch

| | | |
|----------------------|----------|-----|
| GRANTS | Scotland | 8.5 |
| CHIVAS REGAL 12YO | Scotland | 9.5 |
| JOHNNIE WALKER RED | Scotland | 9 |
| JOHNNIE WALKER BLACK | Scotland | 9.5 |
| JOHNNIE WALKER BLUE | Scotland | 25 |
| MONKEY SHOULDER | Scotland | 11 |

whiskey

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|-------------------------|---------|-----|
| CANADIAN CLUB | Canada | 8.5 |
| FIREBALL | Canada | 8.5 |
| JAMESON IRISH | Ireland | 9.5 |
| SHEEP DOG PEANUT BUTTER | USA | 9.5 |

bourbon

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|-----------------------------|-----|------|
| JIM BEAM WHITE LABEL | USA | 8.5 |
| BUFFALO TRACE | USA | 10 |
| HOWLER HEAD BANANA | USA | 10 |
| JACK DANIELS BLACK LABEL | USA | 9.5 |
| JACK DANIELS GENTLEMAN JACK | USA | 10.5 |
| MAKERS MARK | USA | 10 |
| WILD TURKEY | USA | 9.5 |

vodka

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|--------------|-----------|-----|
| SMIRNOFF | Moscow | 8.5 |
| GREY GOOSE | France | 11 |
| ROYAL DRAGON | Hong Kong | 17 |

tequila

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|------------------------------|--------|-----|
| JOSE CUERVO ESPECIAL REPSADO | Mexico | 9.5 |
| CORAZON BLANCO | Mexico | 9 |

SPIRITS

gin

| | | |
|----------------------------|-------------------|-----|
| HM RARE DRY | Plenty, VIC | 9 |
| BOMBAY GIN SAPPHIRE | England | 9.5 |
| FOUR Pillars RARE DRY GIN | Yarra Valley, VIC | 13 |
| FOUR Pillars BLOODY SHIRAZ | Yarra Valley, VIC | 13 |
| HM BLUSHING PINK | Plenty, VIC | 11 |
| HM ORANGE SQUEEZE | Plenty, VIC | 11 |
| HM GIN PADDLE | | 25 |

Our tasting paddle consisting of 3 x 15ml HM Gin shots with **Fever Tree Tonic**

rum

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|----------------------------|-------------------|-----|
| BUNDABERG RUM | Bundaberg, QLD | 8.5 |
| BACARDI | Puerto Rico | 8.5 |
| CAPTAIN MORGAN SPICED GOLD | US Virgin Islands | 9 |
| KRAKEN | USA | 11 |
| MALIBU | Barbados | 8.5 |

brandy / ouzo

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|-----------------|------------------|-----|
| BLACK BOTTLE | South Australian | 8.5 |
| BARBARESSO OUZO | Avoca, Victoria | 9 |

liqueurs

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|------------------------|---------|-----|
| ALIZE BLUE | France | 9 |
| BAILEYS IRISH CREAM | Ireland | 8.5 |
| COINTREAU | France | 10 |
| GALLIANO BLACK SAMBUCA | Italy | 11 |
| GALLIANO WHITE SAMBUCA | Italy | 11 |
| KAHLUA | Mexico | 8.5 |
| MIDORI | Japan | 8.5 |
| SOUTHERN COMFORT | USA | 8.5 |



FUNCTIONS

Don't look anywhere else as we have the space for you.....

Your choice of 3 spaces either upstairs in our Function Room, on our Sun Deck downstairs or depending on the day our Terrace upstairs.

If it's a cocktail function or a seated dinner we are able to accommodate both.

There are packages available to suit everyone's needs so please don't hesitate to contact our Friendly Staff to assist you with planning your event.



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