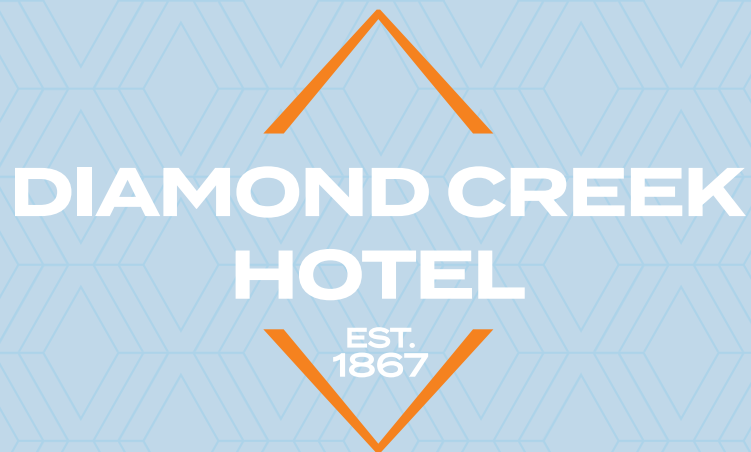




BISTRO MENU

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	9
Please refer to our specials board for daily selections	
CHEESY GARLIC BREAD (4) GF DF	12
Toasted Turkish bread with garlic butter & melted cheese add crispy bacon 2	
GREEK PRAWN SKEWERS (2) GF DF	17
Grilled prawns in a garlic, white wine, oregano & olive oil marinade served with lemon	
POTATO WEDGES GFO DFO	17
Crispy potato wedges served with sour cream & sweet chilli sauce	
ARANCINI BALLS (3) V	18
Roasted pumpkin, feta & sundried tomato topped with aioli	
CALAMARI GF DF	19
Lemon pepper calamari lightly fried & served with aioli & lemon	
KARAAGE CHICKEN WINGS GF DFO (6) 14 (12) 22	
Crispy chicken wings deep fried in Japanese style batter & served with Frank's hot sauce or a Jack Daniels BBQ sauce	
VEGETARIAN SPRING ROLLS (4) GF DF V Ve 16	
Premium spring rolls filled with shitake mushroom, vermicelli noodles & vegetables. Fried golden & served with sweet chilli sauce	

BURGERS

KARAAGE CHICKEN	27
Fried karaage Maryland fillet, slaw, sriracha mayo, pickled onion, in a brioche bun with chips & aioli	
STEAK SANDWICH	35
Char-grilled porterhouse steak, crispy bacon, egg, caramelized onion, tasty cheese, tomato relish & aioli in a toasted Turkish roll served with chips & Jack Daniels BBQ sauce	
WAGYU BURGER	28
House made 200g wagyu pattie, lettuce, tomato, tasty cheese, beetroot, tomato relish, grilled pineapple, in a brioche bun served with chips & aioli add crispy bacon 2	

10% Surcharge on Public Holidays

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

SIZZLE PLATES

All dishes come with wok tossed stir fry vegetables & hokkien noodles served on a sizzling cast iron plate

SATAY CHICKEN GFO DFO	29
Tender chicken pieces in a thick satay sauce	
MONGOLIAN BEEF GF DFO	31
Pan seared beef in a sticky Mongolian sauce	
TERIYAKI TOFU GFO DFO V	26
Wok tossed tofu in a light teriyaki sauce	

PACIFIC OYSTERS

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

NATURAL GF DF (6/12)	26/38
Fresh oysters served with a lemon wedges	
KILPATRICK GF DF (6/12)	26/38
Fresh oysters oven-baked in a rich home-made Kilpatrick sauce with crispy bacon pieces	

FROM THE PANS

CHICKEN & CHORIZO RISOTTO GFO DFO	29
Sautéed chicken breast, chorizo sausage, mushroom, sundried tomatoes & spinach tossed through arborio rice & finished with fresh parmesan	
SEAFOOD AGLIO OLIO DFO	34
Pan seared prawns, calamari & mussels cooked in fresh onion & garlic glazed with white wine, tossed through spaghetti,finished with fresh olive oil & chilli flakes	
BEEF TORTELLINI	28
Sautéed mushrooms in a creamy white wine sauce & wilted spinach all tossed through beef filled tortellini & topped with parmesan cheese add chicken 4	
SPAGHETTI BOLOGNESE DFO	26
Beef & pork in a tomato ragu with parmesan	

 JOIN US ON FACEBOOK

 @diamondcreekhotel

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FAVOURITES

CHICKEN KIEV	32
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	
CHICKEN PARMIGIANA	29
Panko crumbed chicken breast topped with Virginian ham, Napoli sauce & melted cheese. Served with chips & salad	
CHICKEN SCHNITZEL DF	27
Panko crumbed chicken breast fried until golden, served with chips & salad	
BEER BATTERED FLATHEAD TAILS GFO DF	28
Golden fried in a light beer batter & served with chips, salad & tartare sauce	
ROAST OF THE DAY GF	28
Please refer to our specials board for daily selections	
LEMON PEPPER CALAMARI GF DF	31
Calamari pieces fried until crispy in our special lemon pepper seasoning with a side of aioli. Served with chips & salad	
SALMON PISTACHIO GF DFO	35
Pistachio & pesto crusted salmon fillet oven baked & served with creamy roasted potatoes, seasonal vegetables & drizzled with hollandaise sauce	
LAMB CUTLETS	38
3 herb crumbed lamb cutlets fried golden & served on creamy potato mash, seasonal vegetables & a side of red wine jus	
CHICKEN AURORA GF DFO	36
Char grilled chicken breast, sliced avocado & 2 grilled prawn skewers served on creamy roasted potatoes, seasonal vegetables & drizzled with hollandaise sauce	
CHIPS GF DF V	10
Bowl of crispy chips with tomato sauce & aioli	
GARDEN SALAD GF DF V	9
Mixed lettuce, tomato, cucumber & carrot with a French vinaigrette dressing	
FRESH VEGETABLES DFO V	9
Wok tossed seasonal vegetables & roasted creamy potatoes	
MASHED POTATO GF V	8
Fluffy mashed potato with butter	

CHEFS GRILL

Premium grass fed Gippsland beef GF DF	
PORTERHOUSE (350G)	44
RIB-EYE (400G)	53
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 Sauce GF - Gravy, Creamy Mushroom, Peppercorn, Garlic Butter, Hollandaise, Red Wine Jus	
SURF & TURF GF	ADD 10
Top of your choice of steak with prawns & calamari in a creamy garlic sauce	
PORK RIBS GF DFO	42
USA style rack of pork ribs slow cooked until tender, glazed in your choice of either house made Jack Daniels BBQ sauce or Frank's hot sauce. Served with chips & slaw	

SALADS

ASIAN CRUNCHY SLAW SALAD GF DF	19
Wombok, slaw, carrot, cucumber, mint & lettuce leaves coated in a Thai style dressing topped with crispy fried rice noodles	
ROASTED PUMPKIN GF V DFO	23
Roasted pumpkin, feta, rocket, cucumber, sundried tomato & walnuts dressed with a honey mustard sauce	
CAESAR GFO	24
Crispy cos lettuce, garlic croutons, parmesan cheese, crispy bacon & a hard boiled egg, drizzled with Caesar dressing	
ADD ON:	
Pistachio Crusted Salmon Fillet GF	14
Lemon Pepper Calamari GF	9
Grilled Prawn Skewers GF	10
Herbed Chicken Breast GF	8
Teriyaki Pan Seared Beef GF	11

We take care with dietary needs, but please be aware we handle nuts, seafood, shellfish, sesame, wheat, eggs, fungi and dairy on site. Consumption is at the diner's own risk.

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

SENIORS MENU

1 COURSE (Main Only)	20
2 COURSE (Starter/Main or Main/Dessert)	24
3 COURSE (Starter, Main & Dessert)	26

10% Surcharge on Public Holidays

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

 Vegetarian	 Vegan
 Gluten Free	 Vegan Option Available
 Gluten Free Option	 Dairy Free
	 Dairy Free Option

starters (Choice of)

SOUP OF THE DAY

CHEESY GARLIC BREAD 

mains

SENIOR SPECIAL OF THE DAY

Ask our staff for current specials

FISH & CHIPS 

Flathead tails grilled or battered with chips & salad

ROAST OF THE DAY 

Served with seasonal vegetables & gravy

CHICKEN SCHNITZ / PARMA

Served with chips & salad

SPAGHETTI BOLOGNESE 

Beef & pork in a tomato ragu with parmesan

PORTERHOUSE STEAK (250G)   **ADD 11**

Chips, salad & your choice of sauce

STIR FRY   

Wok tossed stir-fry vegetables, hokkien noodles
& teriyaki sauce

add beef 4

add chicken 4

dessert (Choice of)

PASSIONFRUIT PAVLOVA

TRIO OF ICE CREAM

CAKE SLICE

Please ask our staff for daily selections

KIDS MENU

UNDER 12 YEARS OLD **14**

All kids meals come with a free soft drink

CHICKEN NUGGETS & CHIPS

CRISPY FISH BITES & CHIPS

MINI ROAST & VEGETABLES WITH GRAVY 

CHICKEN PARMA & CHIPS

CHICKEN SCHNITZEL & CHIPS

SPAGHETTI BOLOGNESE & PARMESAN

DESSERT

TRIO OF ICE CREAM **8.5**

PAVLOVA **6.5**

CAKE SLICE **9**

Refer to our cake display for daily selections

We take care with dietary needs, but please be aware we handle
nuts, seafood, shellfish, sesame, wheat, eggs, fungi and dairy on site.
Consumption is at the diner's own risk.

GLUTEN FREE MENU

PLEASE INFORM STAFF WHEN ORDERING GLUTEN FREE

ENTRÉE CALAMARI 19	GREEK PRAWN SKEWERS (2) 17
Served with aioli	Grilled in a garlic, white wine & olive oil marinade
POTATO WEDGES 19	KARAAGE CHICKEN WINGS (6) 14 (12) 22
Served with sour cream & chilli sauce	Fried & served with Frank's Hot Sauce or Jack Daniels sauce
NATURAL OYSTERS (6) 26 (12) 38	KILPATRICK OYSTERS (6) 26 (12) 38
Fresh oysters served with a lemon wedges	Baked in Kilpatrick sauce with bacon
VEGETARIAN SPRING ROLLS (4) 16	MONGOLIAN BEEF SIZZLE 31
Filled with shitake mushroom, noodles & vegetables	Pan seared in sticky Mongolian sauce & glass noodles
SATAY CHICKEN SIZZLE 29	TERIYAKI TOFU SIZZLE 26
Served with glass noodles & satay sauce	Wok tossed & served with glass noodles
ROASTED PUMPKIN SALAD 23	CAESAR SALAD 24
Pumpkin, fetta, rocket, cucumber, sundried tomato & walnuts dressed in honey mustard sauce	Crispy cos lettuce, parmesan cheese, crispy bacon & a hard boiled egg with Caesar dressing
OVEN BAKED FLATHEAD TAILS 28	LEMON PEPPER CALAMARI 31
Served with chips, salad & tartare sauce	Served with chips, salad & aioli
ROAST OF THE DAY 28	CHICKEN RISOTTO 29
Please refer to our specials board for daily selections	Chicken, mushroom, sundried tomato & spinach tossed through arborio rice
RIB-EYE (400G) 53	PORTERHOUSE (350G) 44
Chips, salad & your choice of sauce	Chips, salad & your choice of sauce
SALMON PISTACHIO 35	CHICKEN AURORA 36
Served with creamy roasted potatoes, vegetables & drizzled with hollandaise sauce	Chicken with sliced avocado & 2 prawn skewers with creamy roasted potatoes, vegetables & hollandaise
PORK RIBS 42	CHIPS 10
Slow cooked with Jack Daniels sauce or Franks hot sauce served with chips & slaw	Tomato sauce & aioli

WHITE WINES

SPARKLING

		 150ml	 250ml	 BOTTLE
HARDY'S THE RIDDLE SPARKLING	SE Australia	8		32
YARRA BURN PROSECCO ROSÉ	Yarra Valley, VIC	9.5		38
DALFARRAS PROSECCO	King Valley, VIC	11		44
YVES PREMIUM CUVÉE	Yarra Valley, VIC	13		52
KING VALLEY PROSECCO PICCOLO	King Valley, VIC			15.5

CHARDONNAY

HARDY'S THE RIDDLE CHARDONNAY	SE Australia	8	11	32
LITTLE YERING CHARDONNAY	Yarra Valley, VIC	13	20	52

SAUVIGNON BLANC

HARDY'S THE RIDDLE SAUV BLANC	SE 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

PASQUA PINOT GRIGIO	Italy	9.5	14.5	38
GRANT BURGE 5TH GENERATION PINOT GRIS	Adelaide Hills, SA	12	18	48

OTHER WINES

HARDY'S THE RIDDLE MOSCATO	SE Australia	8	11	32
DAYS OF ROSÉ	Barossa Valley, SA	10.5	16	42
GARDIAN GRENACHE CINSULT SYRAH ROSÉ	France	12	18	48

RED WINES

SHIRAZ

		 150ml	 250ml	 BOTTLE
HARDY'S THE RIDDLE SHIRAZ	SE 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	14	22	56

MERLOT / CABERNET MER

HARDY'S THE RIDDLE CAB MER	SE Australia	8	11	32
FOUR SISTERS MERLOT	SE Australia	9	14	36

PINOT NOIR

LA VUE PINOT NOIR	Nagambie, VIC	11	17	44
YERING STATION ELEVATIONS PINOT NOIR	Yarra Valley, VIC	13	21	52

OTHER REDS

DALFARRAS SANGIOVESE	Nagambie Lakes, VIC	10	15	40
TAHBILK CABERNET SAUV	Nagambie Lakes, VIC	11.5	17.5	46

COFFEE & TEAS

CAFFE LATTE	5	CAPPUCCINO	5	FLAT WHITE	5	
LONG BLACK	5	SHORT BLACK	4.5	BABY CHINO	4	
MOCHA	6	LONG MACCHIATO	5	SHORT MACCHIATO	4.5	
HOT CHOCOLATE	5	ICED COFFEE	6			
TEAS: English Breakfast, Earl Grey, Green Tea				EXTRAS:		
CUP	5	MUG UPSIZE				1
POT	8	SOY MILK				0.5
		LACTOSE MILK				0.5

COCKTAILS

APEROL SPRITZ

Prosecco, Aperol, Orange & Soda

COSMOPOLITAN

Vodka, Cointreau, Cranberry & Lime

ESPRESSO MARTINI

Vodka, Kahlua & Coffee

FRUIT TINGLE

Vodka, Blue Curacao, Raspberry & Lemonade

MANGO DAQUIRI

Spiced Rum, Malibu, Lime & Mango

MARGARITA

Tequila, Cointreau, Lime & Salt

MOJITO

Bacardi Rum, Soda, Lime & Mint

ORANGE SPRITZ

HM Orange Squeeze Gin, Prosecco, Orange Soda

PINA COLADA

Malibu, Coconut Flavour & Pineapple

PINK SPRITZ

HM Blushing Pink Gin, Prosecco, Elderflower & Tonic

VODKA SUNRISE

Vodka, Orange Juice & Raspberry

GLASS JUG

17

16

18

15 38

18

18

15 38

16

16

16

13

MOCKTAILS

MANGO MOCKTAIL

Sweet Flavours of Mango with Lime

WATERMELON MOCKTAIL

Sweet Flavours of Watermelon with Lime

GLASS

8

8

SPIRITS

SCOTCH

GRANTS

Scotland

8.5

CHIVAS REGAL 12YO

Scotland

10

JOHNNIE WALKER RED

Scotland

9

JOHNNIE WALKER BLACK

Scotland

10

JOHNNIE WALKER BLUE

Scotland

26

MONKEY SHOULDER

Scotland

11

WHISKEY

CANADIAN CLUB

Canada

8.5

FIREBALL

Canada

8.5

JAMESON IRISH

Ireland

10

SHEEP DOG PEANUT BUTTER

USA

9.5

BOURBON

JIM BEAM WHITE LABEL

USA

8.5

JACK DANIELS BLACK LABEL

USA

10

JACK DANIELS GENTLEMAN JACK

USA

11

MAKERS MARK

USA

11

WILD TURKEY

USA

9.5

VODKA

ORIOFF

Australia

8.5

SMIRNOFF

Moscow

9.5

GREY GOOSE

France

12

TEQUILA

JOSE CUERVO

Mexico

9.5

ESPECIAL REPSADO

GIN

HM RARE DRY	Plenty, Vic	9
BOMBAY GIN SAPPHIRE	England	9.5
FOUR Pillars BLOODY SHIRAZ	Yarra Valley, Vic	13
HM BLUSHING PINK	Plenty, Vic	11
HM ORANGE SQUEEZE	Plenty, Vic	11
HM GIN PADDLE	Plenty, Vic	25
Our tasting paddle consisting of 3X15ml HM Gin shots with Fever Tree Tonic		

RUM

BUNDABERG RUM	Bundaberg, Qld	8.5
BACARDI	Puerto Rico	9.5
CAPTAIN MORGAN SPICED GOLD	US Virgin Islands	9
KRAKEN	USA	11
MALIBU	Barbados	8.5

BRANDY / OUZO

BLACK BOTTLE	South Australian	8.5
BARBARESSO OUZO	Avoca, Victoria	9

LIQUEURS

ALIZE BLUE	France	9
BAILEYS IRISH CREAM	Ireland	8.5
CHAMBORD	France	11
COINTREAU	France	11
GALLIANO BLACK SAMBUCA	Italy	12
GALLIANO WHITE SAMBUCA	Italy	12
KAHLUA	Mexico	8.5
MIDORI	Japan	9
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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