

Dingo Creek

THE FOOD~

Signature Grazing Platter for 2 50

Locally cured meats and cheeses, relish, baked pumpkin, olives, fruit, nuts, chicken wings, hummus, crackers, and crusty baguette.

Cheese Board 25

3 local cheeses, fruit, nuts, quince paste and crackers

Warm Hot Smoked Salmon Salad 32

Lemon & oregano roasted potatoes, apple, mint, dill, and leaves with chipotle aioli.

Roasted Cauliflower Bites Warm Salad 25

With roasted sweetcorn, apple, and lettuce, with chipotle aioli

Chocolate Brownie 14

House-made triple chocolate brownie with chocolate sauce, crushed walnuts, vanilla ice-cream, and whipped cream

Strawberry Ice Cream Sundae 12

Fresh strawberries and vanilla ice-cream, topped with shaved almonds and drizzled with chocolate sauce

The Devil's Dingo Affogato 16

Double Espresso, The Bullocky Tawny, Ice-Cream

Wines

We are a working vineyard with a dam. Children must be always supervised 15% surcharge is applied on all dine in food and beverages on public holidays
Unfortunately, we are not able to split bills for groups.