

THE DAM HOTEL

EST. 1978

ENTRÉE TO SHARE

GARLIC BREAD (V) (4PCS) Add cheese (V) +2 Add Bacon & Cheese +3	10
SEASONED CHIPS (V)	12
SEASONED SWEET POTATO WEDGES (V) With Aioli	15
TRADITIONAL BRUSCHETTA (V)(VO) Freshly diced tomato, Spanish onion, basil, oregano, lemon and fetta with aged balsamic glaze on toasted garlic sourdough	18
PORK BELLY BITES (GF) With house made hoisin sauce, mixed sesame seeds, spring onions and fresh chilli	18
½KG DAM FRIED CHICKEN WINGS Tossed in your choice of Buffalo or BBQ sauce with a side of ranch	19
SZECHUAN DUSTED SQUID With a lemon wedge and aioli sauce	19
CHEFS ARANCINI BALLS (V) Homemade saffron infused arborio rice, cooked in a mix of cheeses, stuffed with goats cheese and served with beetroot radish, truffle aioli, topped with aged shaved parmesan cheese	20

SALADS

CAESAR Baby cos lettuce, bacon, fresh aged parmesan, homemade croutons, homemade Caesar dressing and topped with crispy pancetta. <i>Add chicken +6</i> <i>Szechuan squid +7</i> <i>King prawns +10</i>	22
TRADITIONAL GREEK SALAD (V)(VO)(GF) Chunky tomato, cucumber, red onion, capsicum, fried capers, Greek fetta, mixed olives, salt bush, oregano and topped with our house made lemon infused balsamic vinaigrette	23

CLASSICS

HOMEMADE CHICKEN SCHNITZEL (VO) Crumbed fresh daily with your choice of 2 sides	26
TOPPERS	
PARMIGIANA Napoli sauce, cheese and ham	5
TEXAS Smokey bacon, cheese and BBQ mayo	5
SMOKEHOUSE Smoked brisket, cheese and BBQ sauce	8
CREAMY GARLIC PRAWNS	9
STEAK SANDWICH (GF) Porterhouse steak mb4+, caramelised onion, aged Swiss cheese, lettuce, beetroot, house made whiskey bacon jam and tomato relish on charred rustic panini with seasoned chips	29
PIE OF THE DAY (See specials board)	
CRUMBED LAMB CUTLETS (2) With your choice of 2 sides (Extra Cutlet +8)	32
NACHOS (GF) Mexican spiced ground beef (mild), corn chips, refried beans, cheese, fresh guacamole, sour cream and fresh tomato herd salsa <i>Add jalapeno slices +2</i> <i>Vegetarian option available</i>	27
FISH & CHIPS Freshly battered or grilled fish with chips, salad, tartare and lemon	28
FISH OF THE DAY (See specials board)	

SIDES

SEASONED CHIPS, SEASONAL SALAD,
CREAMY MASH, SEASONAL VEGETABLES

EXTRA SIDES

SEASONED CHIPS, SWEET POTATO WEDGES,
SEASONAL VEGETABLES, CREAMY MASH,
SALAD, COLESLAW

Signature STEAKS

Our signature range of steaks give a melt in your mouth experience every time. We source all our beef from the best cattle farms such as Jack's Creek, crowned 'World's Best Steak' in 2023 and 2024 as well as the multi award winning Riverina Angus Beef range.

ALL SERVED WITH YOUR CHOICE OF 2 SIDES

RUMP 250G MB2+ 120 DAY GRAIN FED ANGUS	35
PORTERHOUSE 300G MB4+ 180 DAY GRAIN FED ANGUS	45
SCOTCH FILLET 300G MB4+ 180 DAY GRAIN FED ANGUS	55
EYE FILLET 300G MB2+ 100 DAY GRAIN FED ANGUS	60
CHEF'S EYE FILLET 300G MB2+ WITH CREAMY BLACK TRUFFLE MASH, CHARRED GREENS AND HOUSE MADE RED WINE JUS	65
DRY AGED	
SCOTCH FILLET 300G MB4+ 180 DAY GRAIN FED ANGUS, DRY AGED FOR 28 DAYS	75
SURF & TURF TOPPER Fresh prawns, Canadian scallops topped with our house made saffron, lemon and dill infused creamy garlic and peppercorn sauce	15

CONDIMENTS

MAYO, AIOLI, HOLLANDAISE, BEARNAISE,
BUFFALO, RANCH, HICKORY SMOKED BBQ,
CLASSIC GRAVY, PEPPER, DIANE,
MUSHROOM, GLUTEN FREE GRAVY

SIGNATURE SAUCES

CREAMY GARLIC, RED WINE JUS,
CREAMY PEPPERCORN

V- VEGETARIAN | VO- VEGAN OPTION | GF- GLUTEN FREE | GFO- GLUTEN FREE OPTION

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SMOKEHOUSE

Smoked low and slow to perfection
in our smokers on site

SMOKED MEAT BOARD	65
Brisket, pork belly, chicken breast, kransky sausage, Spanish chorizo and served with our homemade coleslaw, seasoned fries, sweet pickles and our signature Smokey BBQ sauce	
SMOKED N' LOADED HOTDOG	28
Smoked cheese kransky sausage, smoked brisket, Swiss cheese and topped with BBQ sauce and crispy onions	
SMOKED BRISKET LOADED FRIES	25
Seasoned fries topped with pulled smoked brisket, fried onion, liquid cheese, Smokey BBQ sauce and crispy spring onions	

DESSERTS

LEMON & LIME CHEESECAKE with fruit compote	15
CRÈME BRULÉE with fruit compote	15
STICKY DATE PUDDING with butterscotch sauce and fresh Cream	15
CHOCOLATE MUD CAKE with ice cream or fresh cream	15

ICE CREAM

See ice cream fridge for flavours

SINGLE SCOOP	4
DOUBLE SCOOP	6
TRIPLE SCOOP	8

Weekly Specials

Available lunch and dinner

MONDAY: FREE KID'S MEAL with any main meal purchase \$20+	
TUESDAY: RUMP STEAKS	20
WEDNESDAY: BURGERS	18
THURSDAY: CHICKEN SCHNITZELS	18
MEMBERS GET 10% OFF YOUR MAIN MEAL At lunch time Monday to Friday, plus you'll earn points each time you pay, play or dine with us to spend anywhere in the venue	

BURGERS

All served with seasoned chips

CHEESEBURGER	22
Wagyu Beef, cheese, tomato sauce, american mustard and sweet pickles	
DAM BURGER	23
Wagyu Beef, cheese, lettuce, tomato, sweet pickles and our signature burger sauce	
DAM BURGER DELUXE	25
Wagyu Beef, whiskey bacon jam, cheese, lettuce, beetroot and tomato relish	
SMOKED BRISKET BURGER	26
Smoked brisket, cheese, crispy onions, sweet pickles, whiskey bacon jam and tomato relish	
CHICKEN SCHNITZEL BURGER	24
Homemade chicken schnitzel, lettuce, tomato, cheese and house made aioli or sweet chilli mayo	
DAM FRIED CHICKEN BURGER	25
Fresh chicken marinated in yoghurt and buttermilk then coated in our house made spices, lettuce, tomato, cheese, Spanish onion with a drizzle of hot honey and chipotle	
ADD ONS	
GLUTEN FREE / VEGAN BUN	3
EXTRA PATTY	6
SMOKED BACON	3
CHEESE	2
SWEET POTATO WEDGES	5

SENIORS MENU

With valid Seniors' Card

200G CHICKEN SCHNITZEL	20
With seasoned chips and salad	
FISH & CHIPS	20
Freshly battered or grilled fish with seasoned chips, salad, tartare and lemon	
PIE OF THE DAY See specials board	20
DAM BURGER	20
Wagyu Beef, cheese, lettuce, tomato, sweet pickles and our signature burger sauce served with seasoned chips	

Signature PASTA

Our signature range of pastas are fresh, flavour-packed and made with authentic recipes. Using only the best ingredients, they've quickly become a favourite with locals.

AGLIO E OLIO LINGUINE (V) 29

Linguine pasta cooked in white wine, fresh chilli, garlic, basil, fresh mixed herbs, roasted cherry tomatoes, Spanish onions, tossed in olive oil with a hint of lemon and lime and topped with aged parmesan cheese and a piece of charred salted lime

 **Mild, medium or hot**

Base sauce: Aglio E olio, napolitana or creamy garlic

PASTA ALLA CARBONARA 29

Authentic carbonara made with organic egg yolk, pecorino, parmigiano Reggiano, bacon and black pepper, cooked in white wine, garlic and basil

BRISKET RAGU 36

12 hour smoked brisket infused with our signature seasoning cooked in a rich traditional Napolitana sauce with reduction of red wine jus, mushrooms, onion, basal, parsley, garlic & chilli to taste tossed in pappadelle pasta topped with aged shaved parmesan cheese

MUSHROOM RISOTTO (V) 30

Saffron infused arborio rice with mushrooms, basil, asparagus in a creamy white wine garlic sauce and finished with black truffle oil and aged parmesan cheese

ADD ON'S

GRILLED CHICKEN	6
DOUBLED SMOKED CHORIZO	6
KING PRAWNS	10

KIDS MENU

Under 12 years old

SPAGHETTI BOLOGNAISE with parmesan cheese	15
FISH & CHIPS	15
CHICKEN NUGGETS & CHIPS	15
CHEESEBURGER & CHIPS	15
GRILLED CHICKEN & CHIPS OR SALAD	15
MARGARITA PIZZA	15