

FOR THE TABLE



The most precious thing you can share with those around the table is your time.

Taking time out of each day to share yourself with those that matter.

Rush less, talk more.

BROCCOLINI

A side serving of steamed broccolini.

\$7.95



MASHED POTATO

A side serving of creamy mashed potato.

\$7.95



CHIPS

Medium cut golden chips served with your choice of any two sauces.

\$7.95



SWEET POTATO WEDGES

Lightly seasoned sweet potato wedges, served with your choice of any two sauces.

\$8.95



DIPPING SAUCES

BBQ
Sour Cream Aioli
Avocado Aioli
Sweet Chili
Tomato



ARANCINI

Mushroom & truffle arancini served with hollandaise dipping sauce.

\$10.95



BRUSCHETTA

Fresh tomato, onion and basil mix on a slice of toasted ciabatta, topped with crumbled feta and a drizzle of balsamic glaze.

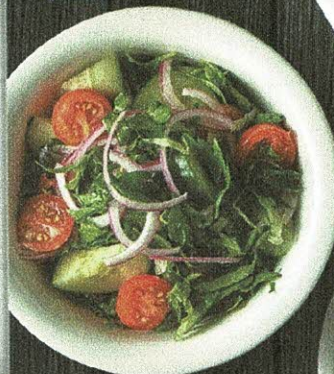
\$10.95



GARDEN SALAD

Garden salad tossed in classic vinaigrette.

\$8.95



GARLIC BREAD

A sliced mini baguette smothered in garlic & herb butter and toasted until golden.

\$4.95



ONION RINGS

Crispy onion rings served with your choice of any two sauces.

\$8.95

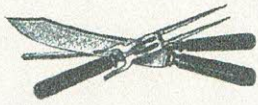
WEDGES

Gently seasoned chunky chips, served with your choice of any two sauces.

\$8.95



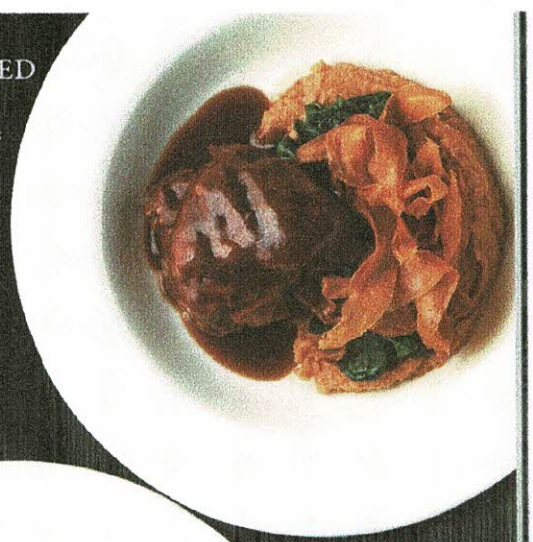
HEARTY & WHOLESOME



It's time to really slow down, let someone else do the cooking and enjoy each other's company. Full bellies and full hearts is the most wholesome end to your day.

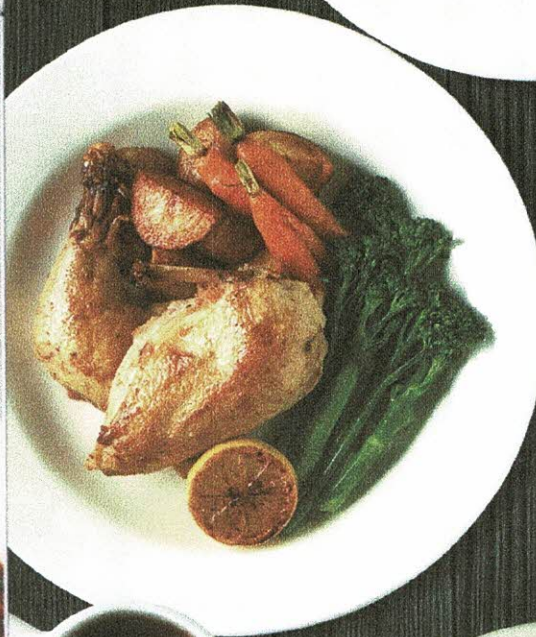
SLOW BRAISED LAMB

Slow braised boneless lamb leg served with sweet potato mash, wilted spinach and crispy sweet potato chips. \$25.95



BAKED SALMON

Baked salmon fillet, potato gratin, broccolini, blistered cherry tomatoes and tarragon hollandaise. \$26.95



ROAST CHICKEN

Lemon and herb roasted chicken with baby carrots, broccolini, roasted potatoes and a side of gravy. \$24.95

PORK BELLY

Crispy pork belly on a bed of mashed potato and smoky beans with chorizo and shredded chicken. \$26.95



PRAWN TAGLIATELLE

Juicy prawns, cherry tomatoes, rocket and chilli tossed through tagliatelle. \$24.95



BEEF CHEEKS

Slow braised Butterfield beef cheeks served on mashed potato with broccolini and a red wine jus. \$26.95



BEEF RAGU

Rich beef ragu slow cooked with flavoured olives and capers on a bed of tagliatelle, topped with shaved parmesan. \$18.95

Butterfield Beef

In 1906 Thomas Francis O'Meehan stopped to water his horse at Daniels Well at the foot of the Stirling Range in WA's Great Southern region. It is here that he decided to establish the family property. Today, his grandson Paul, with his wife Jill and their children Holly and Michael, are the custodians of the 4700 hectare mixed farm they call Daniels Well, the home of Butterfield Beef.





SEAFOOD BASKET

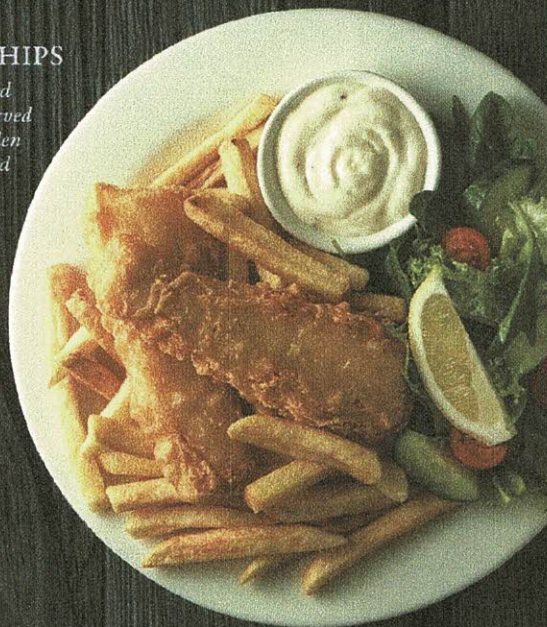
Golden crumbed prawns and calamari with a piece of tempura battered flaky fish, served with chips, a side of salad and lashings of tartare sauce.

\$20.45

FISH & CHIPS

Lightly battered fillets of fish served with fresh garden salad, chips and tartare sauce.

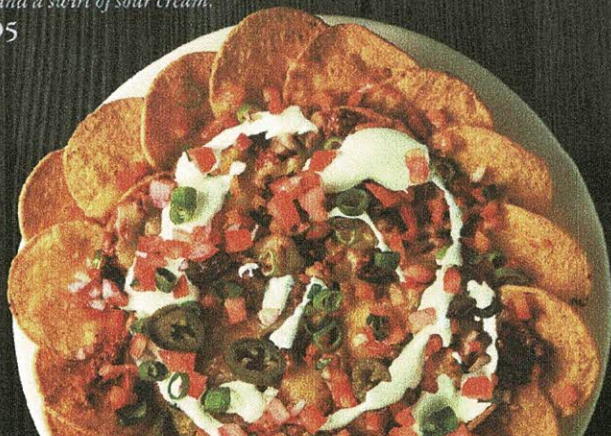
\$18.45



NACHOS

Classic corn chips topped with mild beef and bean chilli con carne, tomato salsa and jalapenos, finished with melted cheese and a swirl of sour cream.

\$17.95



FISH TACOS

Three soft tacos filled with hand crumbed whiting fillets on a bed of avocado aioli, cabbage and carrots, topped with coriander, spring onion and a tangy dressing. Served with a side of sweet potato wedges.

\$16.95



STEAK SANDWICH

Grilled steak, mesculin leaves, roasted capsicum, tomato, onion jam and aioli in toasted Turkish bread. Served with chips.

\$19.95

LASAGNE - BEEF OR VEGETARIAN

Your choice of premium Butterfield beef or vegetarian zucchini, pesto, spinach and ricotta lasagne with lashings of bechamel sauce, melted cheese and Napolitana sauce. Served with garden salad.

\$18.45



BEEF BURGER

Grilled 100% beef burger with cos lettuce, tomato relish, sliced cheddar, mustard mayonnaise and tomato in a toasted Turkish roll. Served with chips.

\$17.95

Sticky Fingers

At the tender age of 10, Lyn Bentley made her first foray into the kitchen and began preparing meals for her family. Initially operating out of home, Sticky Fingers, which produces a gourmet line of sauces, jams and relishes, was realised. Dôme has been in partnership with this West Australian gourmet food producer for over 10 years and we're confident Sticky Fingers adds the final touch of home style flavour to our dishes that you'll love.





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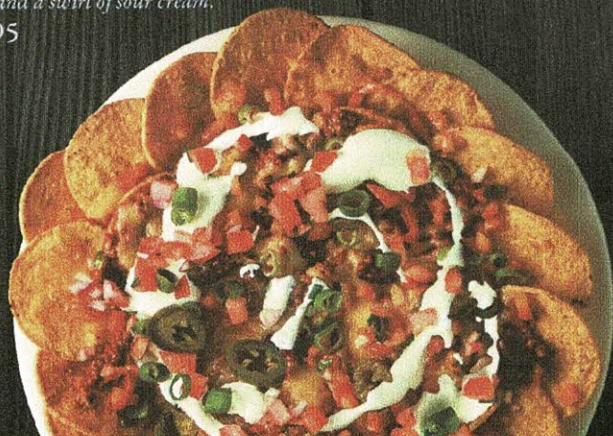
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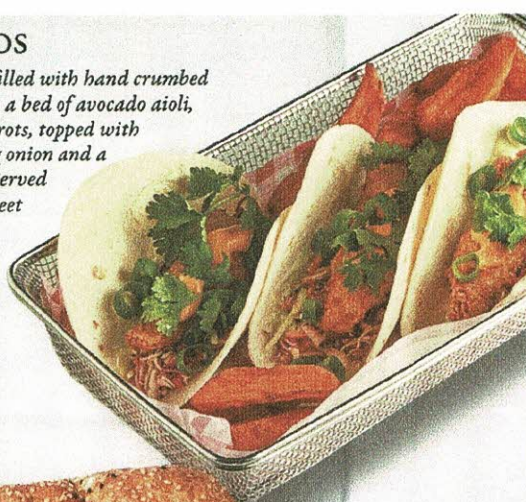
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B. Re & Sons

Brothers Eric and Jon Paul alongside their father Joseph, enjoy the labour of love that is their family business. From humble beginnings when grandfather Umberto, opened his butcher shop in 1953 in Mount Hawthorn, this business has spanned three generations. B. Re & Sons, which uses 100% Australian pork, supplies ham, salami and bacon to all Dôme Cafes, in a relationship that has spanned more than 15 years.



CHICKEN & BACON PIZZA

Classic pizza sauce, mozzarella, chicken, bacon and red onion topped with BBQ sauce.

\$18.95



MARGHERITA PIZZA

Classic pizza sauce, topped with mozzarella, cherry tomatoes and basil leaves.

\$17.45



PULLED PORK SLIDERS

Slow cooked pulled pork with crunchy coleslaw on two toasted brioche buns. Served with a side of our all time favourite hot chips and a dill pickle.

\$17.95

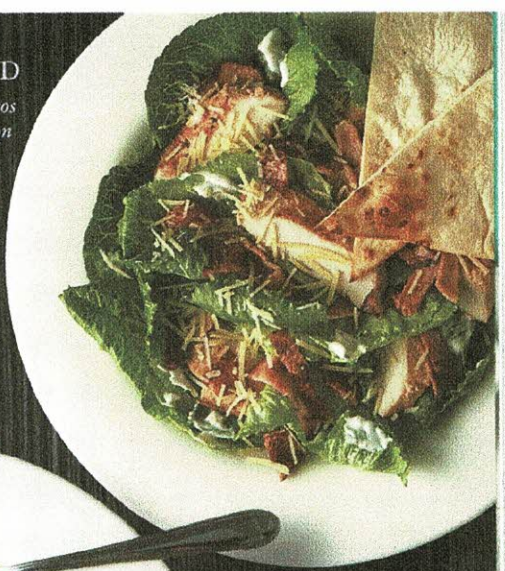
CHICKEN CAESAR SALAD

Sliced chicken breast, cos lettuce, grilled rib bacon and Parmesan, tossed through a classic Caesar dressing, served with toasted flat bread.

\$18.95

Without chicken

\$15.95



ROAST VEG SALAD WITH HALOUMI

A medley of roast vegetables tossed with spinach, cherry tomatoes, chickpeas and parsley, dressed with a classic vinaigrette and topped with haloumi.

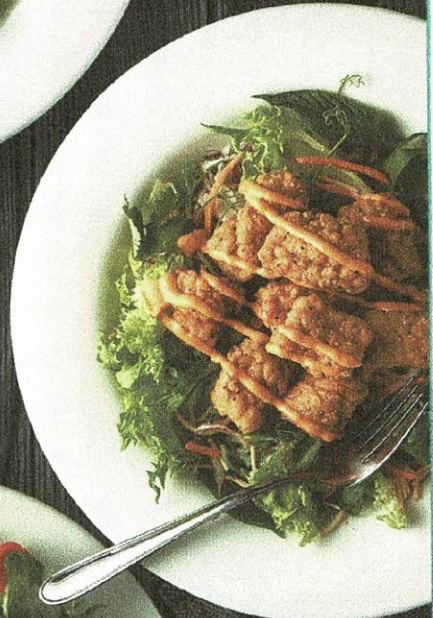
\$18.95

Without haloumi \$15.95

SALT & PEPPER SQUID SALAD

Salt & pepper squid served on an Asian slaw salad, dressed with Thai red curry mayonnaise.

\$18.95



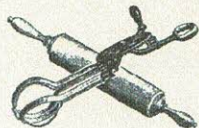
CHICKEN PARMIGIANA

Crumbed chicken breast, topped with Napolitana sauce, mozzarella and Parmesan cheese, baked until golden. Served with garden salad and chips.

\$19.45



SOMETHING SWEET



What could be sweeter than finishing an evening of long chats, laughter and love than indulging in some decadence?

TOFFEE PUDDING

Warm toffee pudding with decadent liquid centre.

\$9.95



CHOCOLATE FUDGE PUDDING

Warm chocolate pudding with decadent liquid centre.

\$9.95



APPLE & ALMOND TART

Gluten friendly apple and almond tart served with ice cream, drizzled with caramel sauce and topped with almonds.

\$9.95

CHOCOLATE FONDANT

An indulgent chocolate fondant with ice cream, chocolate crumb and drizzled with chocolate sauce.

\$9.95

HOT DRINKS



While an espresso after dinner is a well known digestif, wrapping your hands around a warm mug of your favorite brew at the end of the evening can be the ticket to a night of sweet dreams. Either way, we've got you covered.

COFFEES

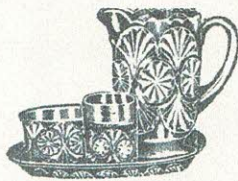
	REG	LGE
ESPRESSO	\$3.80	\$4.40
SHORT MACCHIATO	\$4.00	
LONG MACCHIATO	\$4.40	
LONG BLACK	\$4.00	\$4.60
FLAT WHITE	\$4.20	\$5.20
CAPPUCCINO	\$4.20	\$5.20
LATTE	\$4.20	\$5.20
MOCHA	\$4.90	\$5.90
HOT CHOCOLATE	\$4.50	\$5.50
CHAI LATTE	\$4.50	\$5.50
VIENNA	\$4.50	\$5.50
AFFOGATO	\$4.80	\$5.80
BABYCINO	\$1.00	

TEAS

ENGLISH BREAKFAST	\$4.20
EARL GREY	\$4.20
DARJEELING	\$4.20
ORANGE PEKOE	\$4.20
GREEN TEA	\$4.20
CHAMOMILE	\$4.20
GINGER	\$4.20
PEPPERMINT	\$4.20



-COLD DRINKS-



REFRESHING FIZZES

LEMON LIME & BITTERS	\$4.95
TRIPLE G GINGER BEER	\$4.95
CITRON PRESSE	\$4.95
COKE/DIET COKE/SPRITE	\$4.45

JUICES

ORANGE	\$4.95
APPLE	\$4.95
PINEAPPLE	\$4.95

ICED TEAS

LEMON	\$4.95
PEACH	\$4.95

FINE WATERS

MT FRANKLIN STILL	\$3.95
SAN PELLEGRINO SPARKLING	\$4.95

DÔME ON ICE

ICED COFFEE	\$5.95
ICED CHOCOLATE	\$5.95
ICED MOCHA	\$5.95
FRESH MILK	\$3.25

MILKSHAKES

CHOCOLATE	\$5.95
BANANA	\$5.95
VANILLA	\$5.95
STRAWBERRY	\$5.95
SPEARMINT	\$5.95

-CELLAR MENU-



SPARKLING

DUNES AND GREENE	200mL Bottle	\$ 8.0
CHARDONNAY PINOT NOIR N.V.		
<i>South Australia.</i> A crisp, fresh, full flavoured sparkling wine.		

RISKY BUSINESS PROSECCO	750mL Bottle	\$ 29.0
<i>King Valley, Victoria.</i> A fresh, zesty, light and crisp prosecco bursting with pear, stone fruit and citrus flavours. Winner top gold at Sydney International Wine Show.		

WHITE WINE

	Small Glass	Large Glass	500mL Carafe	Bottle
YEALANDS 'BABYDOLL' SAUVIGNON BLANC	\$ 7.5	\$ 10.5	-	\$ 29.0

Marlborough, New Zealand. This double trophy winning Marlborough classic is fresh and expressive, with bundles of passionfruit and grapefruit flavours. Pairs beautifully with our Prawn Tagliatelle, Chicken Caesar Salad or our Salt & Pepper Squid Salad.

FOREST HILL 'ESTATE' CHARDONNAY	\$ 8.0	\$ 11.0	\$ 21.0	-
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Mount Barker, Western Australia. Sumptuous multi award-winning chardonnay from the oldest cool climate vineyard in Western Australia. A perfect balance of oak, citrus and stone fruit. Perfect with our Roast Chicken, Seafood Basket or our Chicken Parmigiana.

ROSÉ	Small Glass	Large Glass	500mL Carafe	Bottle
HAY SHED HILL 'PITCHFORK' ROSÉ	\$ 7.0	\$ 10.0	\$ 19.5	-

Margaret River, Western Australia. Modern Australian style of rosé. Dusky salmon pink in colour and packed full of fresh strawberry and vanilla bean flavours. Marries well with the Asian flavours in our Fish Tacos or our Roast Vegetable Salad with Haloumi.

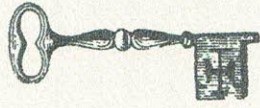
RED WINE	Small Glass	Large Glass	500mL Carafe	Bottle
WEST CAPE HOWE 'HANNA'S HILL' CABERNET MALBEC	\$ 8.0	\$ 11.0	\$ 21.0	-

Great Southern, Western Australia. An intense, beautiful, full flavoured wine, packed with dark berry fruit, dry savoury spicy notes and persistence of flavour. Best with our Pulled Pork Sliders, Beef Ragu or Pork Belly.

WEST CAPE HOWE SHIRAZ	\$ 8.0	\$ 11.0	\$ 21.0	-
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Frankland River, Western Australia. Deep plum coloured cool climate shiraz stacked full of cherry chocolate aromas, dark fruits, dusty tannins and spicy oak. Great with our pizzas, the Beef Cheeks or our Slow Braised Lamb.

CELLAR MENU



BEER & CIDER

	BOTTLE
CORONA Mexico, Premium Pale Lager.	\$7.50
GAGE ROADS SINGLE FIN Western Australia, Summer Ale.	\$9.00
JAMES SQUIRE 150 LASHES Australia, Australian Pale Ale.	\$8.50
GAGE ROADS ALBY 3.5% Western Australia, Crisp Lager.	\$7.50
COOPERS PREMIUM LIGHT 2.9% South Australia, Light Lager.	\$7.50
HILLS APPLE CIDER South Australia, Dry Apple Cider.	\$8.00

