

Tristro dalby

SEASONAL | LOCAL | FRESH

Available Lunch & Dinner daily
12pm - 3pm & 6pm - 9pm

STARTERS

Bruschetta on sprouted sourdough w/ sumac & pistachio crusted labna (V)(GFA)	12
Garlic bread (V)	9
Soup of the day	14
Pan seared scallops w/ lemongrass custard & coconut sugar <i>Wine match: Leogate Reserve Semillon, Hunter Valley</i>	17
Soft corn prawn tortilla w/ fresh herb salad & lime & ginger dressing (3) (DF) <i>Wine match: Keith Tulloch Per Diem Pinot Gris, Hunter Valley</i>	18
Lemon & thyme chicken skewers w/ tomato chutney (3) <i>Wine match: Glandore Estate Chardonnay, Hunter Valley</i>	15

HEALTH KICK

Energiser Poké Bowl Sweet & sour beef strips w/ quinoa, squash, green beans, sumac & pistachio crusted labna & cucumber (GF)	22
Balance Poké Bowl Pan fried salmon w/ soba noodles, cucumber, squash, pickled ginger, sesame seeds, spinach leaf & soy sesame dressing (DF)	21
Macrobiotic Bowl Fried tofu w/ kale, spinach leaf, squash, brown rice & miso gravy	20

FROM THE OCEAN

Pan fried blue eye cod w/ paw paw, ginger & lemon salsa served w/ green beans <i>Wine match: Leogate Reserve Semillon, Hunter Valley</i>	29
Salmon fillet w/ sweet potato shiro miso puree, mango sauce & ponzu salad <i>Wine match: Keith Tulloch Per Diem Pinot Gris, Hunter Valley</i>	31

MAINS

Paper bark smoked kangaroo w/ carrot puree, caramelised onion jam, wilted spinach & pepperberry glaze (GF) <i>Wine match: First Creek Botanica Pinot Noir, Hunter Valley</i>	28
Slow braised pork belly w/ sticky 5 spice soy pineapple, chili caramel & black rice salad (DF) <i>Wine match: Keith Tulloch Per Diem Pinot Gris, Hunter Valley</i>	32
180g Hunter Valley beef tenderloin w/ horseradish potato gratin, grilled field mushroom & gremolata (GF) <i>Wine match: Glandore Estate Shiraz, Hunter Valley</i>	39
Chicken supreme w/ spinach & ricotta gnocchi & roasted macadamia agro dolce <i>Wine match: De Bortoli La Bossa Sauvignon Blanc, King Valley</i>	30
Beetroot, squash & lentil Wellington w/ chunky red pesto, capsicum coulis & crispy kipfler potatoes (V) <i>Wine match: Keith Tulloch Merlot, Hunter Valley</i>	26

V: Vegetarian | VG: Vegan | DF: Dairy Free | GF: Gluten Free | GFA: Gluten Free Available

PIZZAS / TO SHARE

Veggie pizza

Roasted pumpkin, capsicum, feta, mozzarella, rocket pesto & napoli sauce (GFA)
Cider match: Sydney Cider

20

BBQ chicken pizza

Shredded chicken, mozzarella, spanish onion, sweet corn & smokey bbq sauce (GFA)

Beer match: Paddo Pale Ale

23

Whole roasted chicken

Marinated in maple syrup, thyme & white soy sauce, cut 4 ways w/ your choice of 2 side dishes

Wine match: Veuve Clicquot Yellow Label, France OR Keith Tulloch Pinot Gris, Hunter Valley

42

FAVOURITES

Steak sandwich & chips

120g grilled steak w/ caramelised onion, sliced tomato, cos lettuce, cheddar & smokey bbq sauce

20

South West chicken burger & chips

Buttermilk chicken tenders w/ American chop salad & hot mustard dressing

19

Fish & chips

Battered barramundi w/ house-made slaw, chips, tartare sauce & lemon

26

SIDES

Green beans & edamame w/ preserved lemon dressing

9

Crispy chat potatoes w/ rosemary salt & black garlic

9

Smashed green peas w/ truffle & almond butter

9

Diamond cut chips w/ chipotle mayonnaise

9

Shaved zucchini, snow peas, toasted almonds & mint salad

9

DESSERTS

Pina colada tiramisu

Pineapple, spiced rum, coconut, mascarpone, cream & sponge

16

Eton mess

Strawberries, chantilly cream, meringue kisses & elderflower gel

16

Chocolate assiette

Red velvet sponge, salted pretzel truffle, white chocolate mousse, & dark chocolate sorbet

18

Cheese plate

Selection of local Hunter Valley cheeses w/ dried fruit, fig paste & lavosh

22

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