

SIGNATURE COCKTAILS

	\$
Espresso 43	23
<i>Nescafé blend 43, vodka, Kahlúa</i>	
Doot on Fire	23
<i>Buffalo Trace bourbon, bitters, simple syrup, cherry smoke & flash of orange</i>	
Dessert Bloom	23
<i>Bombay Gin, St Germain, Aperol, lemon juice, grapefruit juice</i>	
El Dorado	24
<i>Chilli infused Patrón, pineapple, coconut</i>	
The Libertine	24
<i>Chilli infused Patrón, apricot, blackberry, lemon, red wine, milk (You won't notice the milk)</i>	
Just Peachy	23
<i>Peach Liqueur, prosecco, St Germain, soda</i>	
Classic cocktails & mocktails available.	

BEER

BOTTLES & TINNIES	%	\$
Corona Extra	4.5	13
Victoria Bitter	4.9	13
Travla Full Strength Lager	4.2	13
Big Head No Carb Lager	4.2	15
O'Brien's GF Pale Ale	4.5	15
O'Brien's GF Premium Lager	4.5	15
Fixation IPA	6.4	16
Mountain Culture Scenic Route Hazy Pale	4.0	14
Mountain Goat Apple Cider	5.0	15
Brookvale Union Ginger Beer	4.0	15
NON ALC	%	\$
Heaps Normal Quiet XPA	0.5	10
Heaps Normal Quiet Hazy Pale	0.5	10
Hop Nation Mind Ya Head XPA	<0.5	10

CHECK
OUR ROTATING
TAP BEER

WINE

SPARKLING		120ml	BTL	
The Conversationalist Prosecco	South Eastern, AUS	12		69
Madame Coco Blanc de Blancs, Brut	Loire Valley, FRA	14		80.5
Chandon Brut NV	Yarra Valley, VIC	16		92
Moët & Chandon Imperial	Champagne, FRA	23		138
WHITE		150ml	250ml	BTL
The Potting Shed Sauvignon Blanc	South Australia	12	18	54
The Potting Shed Chardonnay	South Australia	12	18	54
Peg & Bull Pinot Grigio	South Eastern AUS	12	18	54
Whispering Clouds Sauvignon Blanc	Marlborough, NZ	13	19.5	58.5
Maretti Pinot Grigio	Pavia, Italy	14	21	63
Where Oceans Meet Chardonnay	Margaret River, WA	15	22.5	67.5
Christobels Moscato	Barossa Valley, SA	11	16.5	49.5
Little Giant Single Vineyard Pinot Gris	Mount Menson, SA	16	24	70
Kooyong Beurrot Pinot Gris	Mornington, VIC			91
Terrazas de Los Andes Chardonnay	Mendoza, ARG			105
Cloudy Bay Sauvignon Blanc	Marlborough, NZ			115
Red Hut Albarino	Gisborne, NZ			75
Cramer Chardonnay	Tumbarrumba, NSW			120
Domaine Thierry Mothe Chablis	Burgundy, FRA			140
ROSÉ				
The Potting Shed Rosé	South Australia	12	18	54
Adeline Rosé	FRA	14	21	63
M De Minuty Rosé	Provence, FRA	17.5	26	87
RED				
The Potting Shed Shiraz	South Australia	12	18	54
The Potting Shed Cab Sav	South Australia	12	18	54
Woods Crampton Shiraz	South Australia	14	21	63
Little Giant Single Vineyard Cab Sav	Coonawarra, SA	13	19.5	58.5
Hare & Tortoise Pinot Noir	Victoria	13	19.5	58.5
Hey Diddle Super T Blend	Barossa Valley, SA	15	22.5	67.5
Hey Diddle Malbec/Cab	Clare Valley, SA	17	25.5	85
Five Vineyard Estate Shiraz	Victoria	16	24	72
Terrazas Reserva Malbec	Mendoza, ARG	18	27	85
Domaine De Panisse Le Mazet	Rhone, FRA			145
Côtes-du-Rhône				
Five Vineyard Reserve Shiraz	Victoria			110
Maretti Sangiovese	Puglia, IT			68
Ugo Lequio Langhe Nebbiolo	Langhe, IT			140
Kay Brothers Basket Press Cab Sav	McLaren Vale, SA			96
Little Goat Creek Organic Pinot Noir	Marlborough, NZ			75
Domaine Charton Sazenary Bourgogne	Burgundy, FRA			170
Maretti Barolo	Puglia, IT			135
NON ALC				
Plus & Minus Pinot Grigio	South Australia	11	16.5	49.5
Plus & Minus Pinot Noir	South Australia	11	16.5	49.5

EST. 1889
DOUTTA
GALLA
HOTEL

EATS & DRINKS



douttagallahotel.com.au
339 Racecourse Rd, Kensington VIC 3031
Phone: (03) 9108 1227

SNACKS

Confit garlic & brie bread (v)	18
Sesame crusted squid, wasabi, lemon (gf)	20
Osaka chicken ribs, spring onion, lime	19
Cheese & corn empanadas, spiced chutney (2) (v)	19
Braised lamb ribs, Alabama BBQ, chives (gf)	20
Pork belly bites, lime caramel (gf)	19
Tuna tataki, pickled beetroot, wasabi, avocado (gf)	24
Grilled scallop, Café de Paris butter (3) (gf)	19
San Choi Bao, cashews, water chestnut, spring onion, rice noodles, soft herbs (gf)	18
Chips, aioli, tomato sauce (v)	13
Grilled halloumi, roasted grapes, marjoram (v) (gf)	19

FRESH

Caeser salad, grated egg, white anchovy, crouton, bacon (vo)	25
Short rib, soft herbs, egg noodle salad, peanut sesame dressing	35
Red curry duck leg, coconut rice, pickled cucumber (gf)	34
Spatchcock, romesco, pomegranate, minted couscous	36

CLASSICS

Chicken schnitty, salad, chips, sauce	30
Chicken parma, napoli sauce, ham, cheese, salad, chips	33
Craft battered rockling & chips, yoghurt tartare, lemon, salad	34
Bacon cheeseburger, grass fed beef, cheese, pickled relish, bacon, diced onion, tomato sauce, mustard	29
Honey chipotle fried chicken burger, bacon, pickles, American cheese, kimchi slaw, chips	29
Spiced broad bean & garden burger, beetroot, hummus, lettuce, red onion, milk bun, chips (v)	28
Sloppy Joe, parmesan, pickled onion, garlic bun	29

Gluten free buns +\$3

STONE BAKED PIZZAS

SAN MARZANO TOMATO & FIOR DE LATTE	
Pepperoni, mozzarella, chilli honey	29
Mortadella, burrata, pesto	30
Cheese, cherry tomatoes, basil (v)	24
Ham, fresh pineapple	28
CONFIT GARLIC & FIOR DE LATTE	
Prawn, chilli, parsley, pickled lemon	31
Pumpkin, feta, rocket, pine nuts, pesto (v)	29
Mushroom, garlic white wine cream, marjoram (v)	28
Garlic, cheese (v)	19

Gluten free base +\$5

PASTA

Orecchiette, lamb ragù, rosemary parmesan crumb	32
Pappardelle, Wagyu bolognese, parmesan	29
Rigatoni alla vodka, burrata (v)	29
Smoked rainbow trout & chive crème fraîche risotto (gf)	33

JOSPER GRILL

250g Macks Striploin MB2+	48
250g Shimu Wagyu Rostbiff MB9+	54

SEE JOSPER GRILL MENU FOR ALL AVAILABLE CUTS & SIDES

DESSERTS

Walnut sticky date pudding, date & sherry ice cream	18
Panna cotta, poached & shaved strawberries (gf)	18
Cheeseboard, hard, soft & blue cheeses, lavosh, fruit paste	32

All dishes may contain traces of wheat, nuts or soy.
(gf) Gluten Friendly (vo) Vegetarian Option (v) Vegetarian

KIDDOS

ALL KIDS MEALS COME WITH ICE CREAM & A DRINK

Battered fish fingers & chips	16
Mini burger, chips & sauce	16
Spaghetti bolognese	16
Cheese pizza	16
Chicken strips & chips	16

MONDAY

\$20 LOCALS’ DAY

Choose from Chicken Schnitty, Fish & Chips,
or any burger from the menu

TUESDAY

\$25 STEAK DAY

250g Porterhouse with chips & salad
Upgrade to Wagyu Rump for \$39

WEDNESDAY

\$20 PARMA DAY

Chicken Parma with chips & salad

HAPPY HOUR

4-6PM MON-FRI

\$5 handles
\$7 house wines
\$12 select cocktails