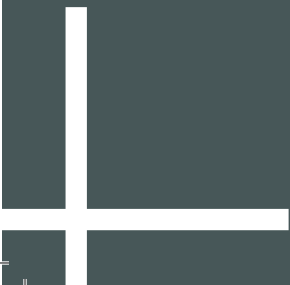




# DAPPLE + WAYER

FOOD & DRINKS

MENU



# DINE IN CAFE DRINKS

AVAILABLE FROM 11:30AM – LATE

## COFFEE

Flat White   Latte   Cappuccino   Mocha		
Turmeric Latte   Matcha Latte	(S) \$5.00	(L) \$5.90
Long Black   Chai   Dirty Chai Latte	(S) \$5.50	(L) \$5.90
Piccolo   Espresso   Macchiato		\$4.00
Iced Latte   Iced Long Black   Iced Mocha   Iced Chai   Iced Chocolate   Iced Strawberry   Peach Iced Tea		\$5.50
Iced Dirty Chai		\$5.90
Babyccino		\$2.20

## | ADDITIONS

Extra Shot		60c
Decafe		60c
Flavoured Syrup		60c
Caramel   Vanilla   Hazelnut		
Alternative Milks		70c
Zymil   Soy   Almond   Oat		
Loose-Leaf Teas		\$5.00
English Breakfast   Earl Grey   Irish Breakfast   Chai Green   Peppermint   Lemongrass & Ginger		

COLD DRINKS

Coconut Water		\$5.50
Coke   Coke No Sugar (Bottle)		\$5.80
Ginger Beer		\$6.00
Juices	(KIDS) \$3.50	(M) \$5.00
Orange   Apple   Pineapple   Cranberry	(L) \$7.00	(JUG) \$14.00
Soft Drinks	(KIDS) \$3.50	(M) \$5.00
Pepsi   Pepsi MAX   Lemonade   Lemon, Lime & Bitters	(L) \$7.00	(JUG) \$14.00
Ginger Ale   Tonic Water   Soda Water		
Mocktails		\$16.00
Virgin Mojito   Virgin Bloody Mary   Virgin French Martini   Virgin Lychee Martini		

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# GRAZING MENU

AVAILABLE ALL DAY FROM 11:30AM

<b>Grilled Turkish Bread (V)</b> w/ Beetroot Hummus, Herb Oil, Dukkah	\$11
<b>Chunky Fries (VEG) (VO)</b> w/ Garlic Aioli	\$12.5
<b>Sweet Potato Fries (GF) (VEG) (VO)</b> w/ Chipotle Mayo	\$15
<b>Skinny Fries (GF) (VEG) (VO)</b> w/ Garlic Aioli	\$11
<b>Grilled Artichokes (GFO) (VEG) (VO)</b> w/ Roast Zucchini, Olives, Goat's Cheese, Smoked Honey, Crostini	\$18
<b>Chilli Jam Sauteed Prawns (GFO)</b> w/ Pickled Cucumber, Fried Shallots, Sesame, Coriander	\$20
<b>Pumpkin &amp; Feta Arancini (4) (VEG)</b> w/ Beetroot Relish, Parmesan	\$18
<b>Crispy Fried Calamari (GF)</b> w/ Herb Salt, Capsicum Coulis, Lemon	\$18.5
<b>Grilled Lamb Kofta (4) (GF)</b> w/ Beetroot Hummus, Feta, Herb Yoghurt	\$19
<b>Peking Duck Spring Rolls (3)</b> w/ Spicy Miso, Lime	\$17
<b>Kung Pao Cauliflower (GFO) (V)</b> w/ Cashews, Shallots, Fried Onions, Soy Glaze, Coriander	\$18
<b>Grazing Board (GFO)</b> w/ Pickles, Cheese, Cured Meat, Grilled Bread, Crackers	\$30

## CHICKEN WINGS (GF)

**Buffalo** w/ Blue Cheese Mayo | **Smoky Chipotle Dry Rub** w/ Ranch Dressing  
**Honey Mustard** | **Teriyaki & Sesame**

10 for \$14 | 15 for \$20 | 20 for \$27

PIZZA AVAILABLE ALL DAY FROM 11.30AM

Margherita (VEG)	Napoli Sauce, Mozzarella, Basil	\$20
Pepperoni	Napoli Sauce, Mozzarella	\$22
Mushroom (VEG)	Napoli Sauce, Rosemary, Mozzarella, Parmesan	\$22
Prawn	Napoli Sauce, Roast Capsicum, Mozzarella, Rocket	\$24
Capricciosa	Napoli Sauce, Gypsy Ham, Artichokes, Mushrooms, Olives, Mozzarella	\$26

| Add Gluten Free Base \$5

SALADS 11.30AM - 3PM | 5PM - LATE

Pumpkin & Goat's Cheese (GFO) (VEG) (VO)	\$19
w/ Spinach, Pearl Cous Cous, Almonds, Balsamic Dressing	
Bok Choy & Zucchini (GFO) (VEG) (VO)	\$19
w/ Rocket, Cabbage, Capsicum, Sesame Soy Dressing, Fried Noodles	
Caesar (GFO)	\$20
w/ Cos Lettuce, Smoked Bacon, Croutons, Parmesan, Caesar Dressing, Balsamic Pickled Egg, Fried Anchovies	

| Add Chicken \$5 | Add Prawns \$7 | Add Fried Tofu \$4

KIDS UNDER 12 | AVAILABLE ALL DAY FROM 11.30AM

Cheese Burger	w/ Tomato Sauce & Skinny Fries (GFO)	\$13
Battered Fish & Chips	w/ Tomato Sauce & Skinny Fries	\$13
Napoli Sauce Pasta	w/ Grated Cheese (VEG)	\$13
Chicken Nuggets	w/ Tomato Sauce & Skinny Fries	\$13
Kids Activity Pack		\$2.5
(GF) Gluten Free	(GFO) Gluten Free Option	
(V) Vegan	(VO) Vegan Option	
(VEG) Vegetarian		

Please confirm all dietary requirements with staff when ordering, we will do our best to accommodate you. All our fried food is cooked in the same oil which may contain gluten.

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# LUNCH & DINNER

11.30AM – 3PM | 5PM – LATE

<b>300g Riverina Angus Striploin MB2+ (GFO)</b>	<b>\$43</b>
Peppercorn   Red Wine Jus   Creamy Mushroom w/ Garden Salad, Choice of Skinny or Chunky Fries & Choice of Sauce	
Add Grilled Prawns \$7	
Add Onion Rings \$5	
<b>Crispy Skinned Salmon</b>	<b>\$38</b>
w/ Pearl Cous Cous, Grilled Broccolini, Capsicum Coulis, Pine Nuts	
<b>Chorizo Casarecce Pasta</b>	<b>\$30</b>
w/ Napoli Sauce, Olives, Capers, Spinach, Pangrattato, Parmesan, Basil	
<b>Tom Kha Rice Noodles (GF) (V)</b>	<b>\$26</b>
w/ Bok Choy, Capsicum, Fried Shallots, Coriander, Lime	
Add Chicken \$5   Add Prawns \$7   Add Fried Tofu \$4	
<b>Fish Tacos</b>	<b>\$26</b>
w/ Battered Flathead, Cabbage Slaw, Salsa Criolla, Lime Mayo, Pickled Jalapeno	
<b>Saffron Risotto (GF) (VEG) (VO)</b>	<b>\$25</b>
w/ Giardiniera, Goat's Cheese, Walnuts	
Add Chicken \$5   Add Grilled Prawns \$7   Add Fried Tofu \$4	
<b>Fish &amp; Chips</b>	<b>\$28</b>
w/ Beer Battered Pearl Perch, Garden Salad, Choice of Skinny or Chunky Fries, Tartare Sauce, Lemon	
<b>Southern Fried Chicken (GFO)</b>	<b>\$32</b>
w/ Coleslaw, Smoked Mac & Cheese, Dill Pickles, Bourbon BBQ Sauce	

## SHARE PLATES

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<b>Whole Lamb Shoulder (GF)</b>	<b>\$90</b>
w/ Sous Vide Lamb Shoulder, Crispy Skin, Lemon Dressing & Your Choice of Two Sides	

SIDES

<b>Garden Salad (GF) (VEG) (V)</b> w/ Rocket, Cherry Tomato, Red Onion, Cucumber, Slaw, Balsamic Dressing	\$12
<b>Chargrilled Broccolini (GF) (VEG) (V)</b> w/ Preserve Lemon Dressing, Toasted Almonds	\$14
<b>Bacon Fat Potatoes (GF)</b> w/ Garlic & Herb Butter	\$14
<b>Smoked Mac &amp; Cheese (VEG)</b> w/ Herbed Breadcrumbs	\$14
<b>Coleslaw</b> Red Onion, Mixed Cabbage, Carrot, Shallots, Coleslaw Dressing	\$10

BURGERS 11.30AM – 3PM | 5PM – LATE

Served with your choice of Chunky or Skinny Fries

<b>Grilled Chicken Burger (GFO)</b> Marinated Chicken Breast, Lettuce, Parmesan, Caesar Dressing, Bacon, Milk Bun	\$24
<b>D+W Beef Burger (GFO)</b> Beef Patty, American Cheese, Burger Sauce, Bacon, Lettuce, Caramelised Onions, Pickles, Milk Bun	\$24
<b>Buffalo Fried Chicken Burger (GFO)</b> Crispy Fried Chicken, Lettuce, Coleslaw, Buffalo Sauce, Pickled Celery, Ranch Dressing	\$24
<b>Vegan Burger (GFO) (V)</b> Broadbean, Pea & Potato Patty, Lettuce, Beetroot Relish, Pickled Red Onion, Vegan Aioli, Vegan Bun	\$24
<b>The Dapple Double (GFO)</b> Double Beef Patty, American Cheese, Bacon Jam, Lettuce, Pickles, Chipotle Mayo, Onion Rings, Milk Bun	\$29
<b>Soft Shell Crab Burger (GFO)</b> Fried Soft Shell Crab, Oak Lettuce, Sesame Slaw, Black Lime Kewpie Mayo, Pickled Cucumber, Crispy Chilli, Milk Bun	\$25
Add Sweet Potato Fries \$3	
Gluten Free Bun \$3	

(GF) Gluten Free (V) Vegan (VEG) Vegetarian (GFO) Gluten Free Option (VO) Vegan Option

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# CLASSIC COCKTAILS

<b>Espresso Martini</b>	\$20
Ketel One Vodka, Kahlua & Dramanti Espresso	
<b>Margarita</b>	\$20
Tequila, Cointreau & Lime Juice	
<b>Dutch Mule</b>	\$19
Ketel One Vodka, Stone's Ginger Beer, Fresh Mint, Lime Juice & Aromatic Bitters	
<b>Long Island Iced Tea</b>	\$22
Ketel One Vodka, Gordon's Gin, Tequila, Bacardi, Cointreau, Fresh Lemon & Cola	
<b>Aperol Spritz</b>	\$19
Aperol, Prosecco, Soda Water & Fresh Orange	
<b>French Martini</b>	\$21
Ketel One Vodka, Chambord & Pineapple Juice	
<b>Lychee Martini</b>	\$19
Ketel One Vodka, Paraiso Liqueur, Lychee Juice, Lime Juice & Fresh Lychee	
<b>Lemondrop Martini</b>	\$19
Gordon's Gin, Limoncello, Lemon Juice	
<b>Amaretto Sour</b>	\$18
Disaronno, Egg White, Lemon Juice & Aromatic Bitters	
<b>Whiskey Sour</b>	TBC
Choice of Whiskey, Egg White, Lemon Juice & Aromatic Bitters	
<b>Bloody Mary</b>	\$19
Smirnoff Vodka, Chilli, Worcestershire Sauce, Tomato Juice & Lemon	
<b>Pimm's</b>	\$15 / \$42
Pimm's, Lemonade, Ginger Ale, Lime Juice, Fresh Cucumber, Strawberry & Orange	
<b>Red Sangría Pitcher</b>	\$40
Red Wine, Cointreau, Licor 43, Pineapple Juice, Ginger Ale, Fresh Strawberry & Orange	
<b>White Sangría Pitcher</b>	\$40
White Wine, Gordon's Gin, Cointreau, Lemonade, Fresh Strawberry, Mint & Cucumber	



# SIGNATURE COCKTAILS

<b>Fisherman's Prayer</b> Bacardi, Lemon Juice & Raspberry	\$20.5
<b>Above &amp; Beyond</b> Bacardi, Elderflower Liqueur, Passionfruit Pulp, Mint & Lime Juice	\$20
<b>Richie Nick's</b> Gordon's Gin, Cointreau, Lemon Juice, Chilli & Olive Brine	\$18.5
<b>Alice</b> Roku Gin, Soju, Elderflower Liqueur & Blackcurrant	\$21.5
<b>Feet Are For Dancing</b> Limoncello & Lemon Juice with an Ink Gin Float	\$20
<b>Silver Fox</b> Gordon's Gin, Orgeat Syrup, Amaretto, Lemon Juice & Egg White (Contains Nuts)	\$21.5
<b>Dillusion</b> Hendrick's Gin, Elderflower Liqueur, Lemon Juice, Fresh Cucumber & Dill	\$23.5
<b>Tequila Mockingbird</b> Don Julio Blanco Tequila, Chambord, Pineapple, Cranberry & Lime Juice	\$23
<b>Red Grasshopper</b> Don Julio Blanco Tequila, Lime Juice, Chilli & Local Honey	\$25
<b>Perch</b> Jameson Black Barrel, Bitters, Sugar, Cucumber, Mint, Apple Juice & Lime	\$22
<b>Dapple Daiquiri</b> Rum, Peach Liqueur, Lime & Sugar	\$21

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COCKTAILS

# WINE LIST

## SPARKLING/CHAMPAGNE

		Glass	BTL
Veuve d'Argent Cuvée Brut	Burgundy, France	\$10.5	\$46
Riva Dei Frati Prosecco	Treviso, Italy	\$14	\$59
Veuve Clicquot NV	Reims, France		\$135
Pierre Gimonnet Cuvée Cuis 1er Cru BdB NV (375ml)	Épernay, France	\$27.5	\$68
Pol Roger Brut NV	Épernay, France		\$140
Pierre Gimonnet & Fils 'Grands Terroris de Chardonnay' 2015	Épernay, France		\$250

## WHITE

		SML	LGE	BTL
Chaffey Bros. Not Your Grandma's Riesling	Eden Valley, SA	\$11.5	\$18	\$52
Jim Barry Assyrtiko	Clare Valley, SA	\$14	\$22	\$60
Hay Shed Hill Sauvignon Blanc Semillon	Margaret River, WA	\$10.5	\$17.5	\$46
Domaine William Fèvre Saint-Bris Sauvignon Blanc	Chablis, France			\$95
Nautilus Estate Sauvignon Blanc	Marlborough, NZ	\$12.5	\$20	\$58
Smith & Hooper Pinot Grigio	Wrattonbully, SA	\$10.5	\$17.5	\$46
Mt Difficulty Roaring Meg Pinot Gris	Central Otago, NZ	\$12.5	\$19.5	\$53
Pitchfork Chardonnay	Margaret River, WA	\$10.5	\$17.5	\$46
Forest Hill Estate Chardonnay	Great Southern, WA	\$13.5	\$21.5	\$58
Domaine Xavier Monnot Bourgogne Blanc	Burgundy, France			\$145
Christobel's Moscato	Barossa, SA	\$9.5	\$14.5	\$38

ROSE

		SML	LGE	BTL
Triennes Rosé IGP Mediterranee	Provence, France	\$12.9	\$20	\$59.5
Vasse Felix Classic Dry Rosé	Margaret River, WA	\$11.5	\$16.9	\$46

RED

		SML	LGE	BTL
Palliser Estate Pencarrow Pinot Noir	Martinborough, NZ	\$13.5	\$21.5	\$60
Kooyong Massale Pinot Noir	Mornington Peninsula			\$88
Dandelion Menagerie of the Barossa Grenache Shiraz Mataro	Barossa, SA	\$12.5	\$19.5	\$53
Antinori Santa Cristina Sangiovese	Tuscany, Italy	\$12	\$19	\$52
Alamos Malbec	Mendoza, Argentina	\$13.5	\$21.5	\$59.5
Yalumba Samuel's Collection Shiraz	Barossa, SA	\$12.5	\$19.9	\$57
Redbank Victorian Shiraz	King Valley, VIC	\$10.5	\$16.5	\$41
Jim Barry McRae Wood Shiraz	Clare Valley, SA			\$125
Vasse Felix Filius Cabernet Merlot	Margaret River, WA	\$13.5	\$21.5	\$59.8
Langmeil Wild Child Cabernet Sauvignon	Barossa Valley, SA	\$12.5	\$19.9	\$56.7

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# SPIRITS

## VODKA

Belvedere	\$12.5
Ciroc	\$12.5
Grey Goose	\$12.5
Ketel One	\$9.8
Smirnoff Red	\$8.5

## GIN

Aviation	\$10
Four Pillars Shiraz	\$11.4
Four Pillars	\$10.4
Gordon's	\$8.5
Gordon's Pink	\$8.7
Bombay Presse	\$8.9
Hendrick's	\$12.5
Ink	\$12.5
Roku	\$11.5
Tanqueray No.10	\$12.5
Tanqueray	\$9.7

## TEQUILA

Casamigos Reposado	\$11
Don Julio Añejo	\$14
Don Julio Blanco	\$12.5
Jose Cuervo	\$9
Patrón Silver	\$20

## RUM

Bacardi	\$9
Bundaberg	\$8.3
Bundaberg Select	\$10
Bundaberg Spiced	\$9.8
Captain Morgan Spiced	\$8.5
Kraken Spiced	\$10.5
Sailor Jerry Spiced	\$9.3
Ron Zacapa	\$26

## BOURBON

Buffalo Trace	\$10
Eagle Rare 10 y.o	\$14
Jim Beam	\$9.3
Maker's Mark	\$9.3
Maker's Mark 46	\$13.2
Wild Turkey 101	\$11

## WHISKEY

Jameson Black Barrel	\$12.5
Black Bush	\$10
Bushmills	\$12
Canadian Club	\$8.5
Chivas Regal 12 y.o	\$10
Fireball	\$9.3
Glenmorangie 10 y.o	\$12.5
Jack Daniel's Gentleman Jack	\$10.5
Jack Daniel's No.7	\$9.3
Jameson	\$9.5
Johnnie Walker Black	\$9.8
Johnnie Walker Blue	\$27
Lagavulin 16 y.o	\$25
Hibiki	\$26
Redbreast	\$18
Talisker	\$14.5
Tullamore Dew	\$9.2

## COGNAC

Rémy Martin XO	\$30
St Rémy V.S.O.P	\$8.5

## APERITIF

Campari	\$8
Pimm's	\$8

## LIQUEUR

Baileys	\$8
Chambord	\$9
Cointreau	\$9.5
Disaronno	\$8.3
Frangelico	\$8.3
Galliano (Black)	\$9.5
Galliano (White)	\$9.5
Jägermeister	\$8.5
Kahlua	\$8
Limoncello	\$8.5
Malibu	\$8.2
Midori	\$8
Southern Comfort	\$9.2

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SPIRITS

The inspiration for the name 'Dapple + Waver' is derived from the poem 'Perch' by nobel prize-winning laureate Seamus Heaney.

**“Perch on their water perch hung in the clear Bann River  
Near the clay bank in alder dapple and waver.”**

Heaney is describing how the perch are holding their position in the flowing river at their favoured location, “near the clay bank” at a spot where the light effects reflect in the water and are constantly moving; alder dapple and waver.

Dapple + Waver has drawn inspiration from these light effects and hopes to create its own favoured position for locals near the banks of the Brisbane River at YG Riverside.

Perch on their water-perch hung in the clear Bann River  
Near the clay bank in alder-dapple and waver,  
Perch we called 'grunts', little flood-slubs, runty and ready,  
I saw and I see in the river's glorified body  
That is passable through, but they're bluntly holding the pass,  
Under the water-roof, over the bottom, adoze,  
Guzzling the current, against it, all muscle and slur  
In the finland of perch, the fenland of alder, on air  
That is water, on carpets of Bann stream, on hold  
In the everything flows and steady go of the world.

*Seamus Heaney*



DAPPLE + ~~WAWBER~~

