

## STARTERS & SIDES *Available 12pm-9pm*

**House Flatbread** 10

Plain (V)(VE)(DF) / Garlic (V)(VE)(DF) / Cheesy Garlic (V)

**Burrata** 22

Macadamia pesto, winter peas & leaves (V) (GF)

**Raw WA Tuna** 26

Miso cream, finger lime, salsa macha, seaweed cracker (GF)

**Wagyu Skewers** (2 per serve) 26

Ponzu, house pickles (GF) (DF)

**Salt & Pepperberry Calamari** 24

Fragrant herbs, pickled green mango, fried chilli, red onion, orange & star anise dressing (GF) (DF)

**600g Chicken Wings** (choose one) 20

Buffalo, ranch

DWH dry rub, comeback sauce (DF)

**Fried Brussels Sprouts** 16

Caper pistachio dressing, honey cumin yoghurt (V) (GF) (DF\*)

**Stone-Roasted Eggplant** 16

Salt & vinegar pine nut salad, buffalo feta (V) (VE\*) (GF) (DF\*)

**Seasonal Greens** 12

Olive oil, sea salt (V) (VE) (GF) (DF)

**Garden Salad** 12

Seasonal leaves, roast cherry tomatoes, Spanish onion, cucumber, house dressing (V) (VE) (GF) (DF)

**Basket of Chips** 10

DWH SAUCE (V) (VE\*) (GF) (DF)



*View menu  
online*



*View chef  
specials*





## BURGERS

Our beef burgers are made in-house using David Blackmore's brisket & chuck. All burgers are served on a milk bun.

- Cheeseburger & Chips** 24  
Smash patty, pickles, burger cheese, oakleaf lettuce, mustard, DWH sauce (GF\*)
- The Famous Trufflenator ^** 27  
Double smash patty, truffle mayo, truffled provolone, truffled maple syrup, bacon, American cheddar, onion rings (GF\*)
- Double Smash Burger** 26  
Double smash patty, double American cheese, DWH sauce, pickles, onion (GF\*)  
+ make it a Triple Smash 6
- Portuguese Chicken Burger** 24  
Marinated & lightly crumbed chicken, iceberg lettuce, mayo, Porto sauce, bacon
- Veggie Burger** 22  
Beyond patty, cheese, beetroot relish, DWH Sauce, onion, oakleaf lettuce, pickles (V) (GF\*)

### Add Ons:

- + sub gluten-free bun 4
- + add chips 5
- + add truffle chips 7
- + add bacon 4
- + add onion rings 3

^ +\$3 with Tight Tues promo.

## TACOS

Our tacos are served on house-made corn tortillas (3 per serve).

- Vodka-Battered Fish** 22  
Line-caught fish, avocado, coriander & lime, cucumber, garlic & green chilli, pico de gallo, fermented pineapple hot sauce (GF\*) (DF)
- Tacos Al Pastor** 22  
Marinated & grilled pork, coriander salsa, grilled pineapple, pineapple hot sauce (GF) (DF)
- Roasted Japanese Eggplant** 21  
Hazelnut, Oaxaca cheese, salsa roja, lime (V) (GF) (DF\*)



(V) Vegetarian (VE) Vegan (VE\*) Vegan Option (GF) Gluten-Free (GF\*) Gluten-Free Option (DF) Dairy-Free (DF\*) Dairy-Free Option

## SALAD BOWLS

- Roast Pumpkin Salad** 28  
Smoked labneh, sumac, pomegranate, hazelnuts, spiced pumpkin seeds, herbs (V) (GF)
- Green Salad** 28  
Broccoli, asparagus, butter beans, winter peas, shaved fennel, feta, lemon, mint & basil, macadamia verde dressing (V) (GF)
- Cypriote Salad** 28  
Brown rice, parsley, mint, coriander, almonds, pepitas, pine nuts, pomegranate, lemon dressing, honey cumin yoghurt (V) (VE\*) (GF) (DF\*)

### Choose one per salad:

- Prawn (+\$2)
- Marinated roast chicken
- Halloumi

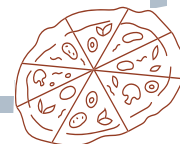


## STONE-BAKED PIZZAS *Available 12pm-9pm*

Made with our own 48-hour fermented dough, hand-stretched to order. Topped with the best Italian and finest local ingredients.

- Margherita** 22  
Buffalo mozzarella, sugo, basil (V) (VE\*) (GF\*)
- Pepperoni** 25  
Sugo, parmesan, fresh chilli, fresh mint, torn buffalo mozzarella (GF\*)
- Prosciutto** 29  
Rocket, sugo, parmesan, balsamic (GF\*)
- Gamberi** 26  
Chilli prawns, zucchini, cherry tomato, sugo, capers, fermented chilli, basil (GF\*)
- Nonna's Meatballs** 27  
Pork meatballs, peppers, chilli, oregano, pecorino (GF\*)
- Pork Belly** 27  
Slow-cooked pork belly, sugo, sweet & sour radicchio, miso cream fraiche (GF\*)
- Zucchini** 25  
Shaved yellow zucchini, chilli, lemon, basil, buffalo mozzarella (V) (GF\*)

+ sub gluten-free base 5



## NEW'S PUB CLASSICS

### Steak Sandwich & Chips 28

Marinated Wagyu rump, sweet onion chutney, provolone, black garlic mayo, onion rings, oakleaf lettuce, tomato, toasted ciabatta

### Fish & Chips 29

Crispy-battered line-caught fish, sauce gribiche, house salad (DF)

### Eggplant Parmigiana & Chips 28

Panko-crumbed eggplant, Napolitana, mozzarella, cherry tomato, basil, parmesan, house salad (V)

### Chicken Parmigiana & Chips 29

Panko & parsley-crumbed breast, Napolitana, double smoked ham, mozzarella, basil, house salad (DF\*)

### Chicken Schnitzel & Chips 25

Panko & parsley-crumbed breast, gravy, creamy red cabbage seeded mustard slaw, grated parmesan (DF\*)



## PASTA

### 30 Layer House Lasagna 28

Fresh egg pasta, Wagyu Bolognese ragu, béchamel, mozzarella & parmesan, torn buffalo mozzarella, basil

### Gnocchi Alla Vodka 28

Baked potato gnocchi, onion, garlic, chilli, pomodoro, cream, parmesan, whipped ricotta (V)

### Prawn Linguine ^ 35

Butterflied & roasted Mooloolaba king prawn, fresh egg linguine, onion cherry tomato confit, butter emulsion, saffron, basil, capers, bottarga

+ sub gluten-free pasta 2

^ +\$3 with Tight Tues promo.

All seafood is subject to seasonal availability and market supply. Unless specified, country of origin will be provided on request. While we endeavour to source Australian product wherever possible, some items may be imported or mixed origin. Please speak to our staff regarding today's selection and provenance. Allergen information is available upon request.

## SIGNATURES

### Crispy Skin Barramundi ^ 36

Humpty Doo barramundi, Gai yang sauce, native greens, chilli, ginger, garlic, fragrant herbs, curry leaves, kaffir lime, coconut rice (GF) (DF)

### Roasted Murray Cod \* 39

Aquna Murray Cod, walnut gremolata, braised onions, sea succulents, fennel pollen (GF) (DF)

### Slow-Cooked Lamb Shoulder \* 39

BBQ cucumber, native mint tzatziki, grilled roman beans, lemon, olive oil (GF)

### Steak Frites \* 49

350g sirloin, cafe de Paris butter, rustic shoestring fries, rocket, lemon (GF) (DF\*)

### 250g Pasture-Fed Rump Steak ^ 34

Chips & salad OR mash & greens, & your choice of sauce (GF) (DF\*)

#### Sauce

Creamy mushroom (V) (GF)

Gravy (GF) (DF)

Veal & red wine jus (GF)

Creamy peppercorn (GF)



\* Excluded from all promotions & vouchers. ^ +\$3 with Tight Tues promo.

## DESSERT

### Sticky Date Pudding 14

Butterscotch sauce, vanilla bean ice-cream (V)

### Tiramisu 14

Classic tiramisu (V)

### Gelato Scoop 4.5

See our Chef Specials board (GF) (DF\*)

## KIDS

Chips can be replaced with salad / greens.

### Kids' Activity Pack 3

All proceeds donated to the Children's Cancer Institute Australia (CCIA).

### Meal + Drink + Activity Pack 16

Battered Fish & Chips (GF\*) (DF) 12

Ham & Cheese Pizza 12

Slider & Chips (GF\*) 12

Chicken Nuggets & Chips 12




Grilled Chicken & Veggies (GF) (DF) 12

Gelato Scoop 4.5



## SPARKLING & CHAMPAGNE

Morgan's Bay Reserve Collection Sparkling Cuvée, *SEA*  
 Aurelia Prosecco, *SEA*  
 Taltarni Brut NV, *Pyrenees, Vic*  
 Taltarni Cuvée Rosé NV, *Vic/SA/Tas*  
 Moët & Chandon Imperial Brut NV, *Champagne, France*  
 Veuve Clicquot Brut NV, *Champagne, France*  
 Henkell Sparkling (Alcohol-Free) 200ml, *Germany*

	150ml	250ml	
			
8	-	30	
10	-	42	
12	-	55	
12	-	55	
-	-	120	
-	-	145	
9	-	-	

## WHITES

Leo Buring Dry Riesling, *Clare Valley, SA*  
 Mezzacorona Pinot Grigio, *Trentino, Italy*  
 Tim Adams Pinot Gris, *Clare Valley, SA*  
 Skipjack Sauvignon Blanc, *Marlborough, NZ*  
 Dandelion Wishing Clock Sauvignon Blanc, *Adelaide Hills, SA*  
 Gemtree Luna Crescente Fiano, *McLaren Vale, SA*  
 Morgan's Bay Reserve Collection Chardonnay, *SEA*  
 Castelli Silver Series Chardonnay, *Great Southern, WA*  
 Vasse Felix Filius Chardonnay, *Margaret River, WA*  
 Hartog's Plate Moscato, *WA*

10	16	45
9.5	15	40
11	18	52
9.5	15	40
11	18	52
-	-	55
8	12	30
10.5	16.5	48
-	-	56
8	12	35

## ROSÉ

Brise Maritime Rosé, *Méditerranée, France*  
 Brokenwood Rosato, *NSW/Vic*  
 Lumiere De Provence Rosé, *Provence, France*



9.5	15	40
12	19	55
-	-	60

## REDS

Argento Esquinas Malbec, *Mendoza, Argentina*  
 Astrale Chianti, *Tuscany, Italy*  
 Thistledown Gorgeous Grenache, *SA*  
 Allegiance L'Artiste Pinot Noir, *Tumbarumba, NSW*  
 Castelli Silver Series Pinot Noir, *Great Southern, WA*  
 Harewood Estate Cabernet Merlot, *Great Southern, WA*  
 Wynns The Gables Cabernet Sauvignon, *Coonawarra, SA*  
 Morgan's Bay Reserve Collection Shiraz Cabernet, *SEA*  
 Mountadam Five-Fifty Shiraz, *Barossa, SA*  
 Pikes Stone Cutters Shiraz, *Clare Valley, SA*

9.5	15	40
9.5	15	40
-	-	50
9.5	15	40
-	-	48
10	16	45
10	16	45
8	12	30
9.5	15	40
-	-	55

## BEER

Budweiser (330ml), *USA* 4.5%  
 Cascade Premium Light (375ml), *Tas* 2.4%  
 Corona Extra (355ml), *Mexico* 4.5%  
 Hahn Super Dry Gluten Free (330ml), *NSW* 4.2%  
 Stella Artois (330ml), *Belgium* 4.8%  
 Asahi Super Dry Can (500ml), *Japan* 5.0%



## NON-ALC BEER

Heaps Normal Quiet XPA Can (375ml), *Vic* <0.5%  
 Heineken Zero Lager (330ml), *Holland* 0.0%

## CIDER BOTTLES

Somersby Apple (330ml), *Denmark* 4.5%  
 Pure Blonde Crisp Apple (330ml), *Vic* 4.2%  
 Rekorderlig Strawberry Lime (330ml), *Sweden* 4.0%  
 Strongbow Original Apple (355ml), *NSW* 5.0%

## RTD BOTTLES

Bundy Up & Cola (345ml) 4.6%  
 Canadian Club & Dry (330ml) 4.8%  
 Jim Beam & Cola (330ml) 4.8%  
 Smirnoff Black Ice (300ml) 6.5%



## DRINK DEALS

MONDAY - FRIDAY

*Happy Hour (4-6pm)*

WEDNESDAY

*Pints for Schooners*



## SIGNATURES

<b>STICKY OLD FASHIONED</b>	19
Jameson, Hennessey VSOP, caramel, chocolate bitters, orange	
<b>MANGO WEIS</b>	19
Smirnoff, peach schnapps, coconut, mango	
<b>SPLICE</b>	19
Absolut vanilla, passionfruit, lime, pineapple	
<b>JADE'S MK2</b>	19
Tanqueray, mint, verjuice, green grapes, blackcurrant	
<b>PBJ MANHATTAN</b>	19
Skrewball, Chambord, sweet vermouth, Peychaud's bitters	
<b>THE JET CLUB</b>	19
Captain Morgan's spiced, Malibu, Galliano vanilla, pineapple, raspberry lime	
<b>SHERBET</b>	19
Malfy Arancia, Manly Spirits limoncello, yuzu, raspberry	
<b>OLIVETO</b>	19
Tanqueray, Licor 43, lemon, rosemary, EVOO	



## MARGARITAS

<b>CLASSIC</b>	19
Casamigos blanco, triple sec, lime	
<b>JALAPEÑO</b>	19
Casamigos blanco, triple sec, lime, jalapeño	
<b>TROPICAL</b>	19
Casamigos blanco, triple sec, lime, pineapple, passionfruit	
<b>SMOKEY MEZCAL *</b>	21
Casamigos mezcal, lime, agave	
<b>BROOKVALE UNION GINGER BEER *</b>	21
Casamigos blanco, triple sec, lime, ginger beer	

## CLASSICS

<b>ESPRESSO MARTINI</b>	19
Smirnoff, Kahlua, coffee	
<b>FRENCH MARTINI</b>	19
Smirnoff, Chambord, pineapple	
<b>LONG ISLAND ICED TEA *</b>	21
Smirnoff, Gordon's, Casamigos blanco, Havana 3, triple sec, lemon, coke	
<b>MOJITO</b>	19
Havana 3, mint, lime, sugar	
<b>MOSCOW MULE</b>	19
Smirnoff, lime, mint, ginger beer	
<b>AMARETTO SOUR</b>	19
Disaronno, lemon, sugar, Maraschino cherry	
<b>PISCO SOUR</b>	19
Pisco, lemon, Amargo Chunchu bitters	
<b>NEGRONI</b>	19
Tanqueray, Campari, sweet vermouth	

## NON-ALCOHOLIC

<b>FAUX-CHANCHARA</b>	19
Lyre's dark cane, honey, lime, mint, soda	
<b>NOT-SO-BLOODY FLORADORA</b>	19
4 Pillars bloody shiraz bandwagon, raspberries, lime, ginger beer	

### COCKTAIL DEALS

THURSDAY

**\$12 Margaritas**

FRIDAY & SATURDAY

**\$12 Cocktails**



*View cocktail of  
the month*



\* Excluded from cocktail promos.

# WHAT'S ON

*Happy Hour*

Mon-Fri  
4-6 pm

**Daily** \$29 Burger & Beer Deal • Kids Eat Free (5-6pm)

**Mon** \$16 Pub Classics



**Tue** \$16 Tigh Tuesday^ • Weekly Trivia



**Wed** \$16 Schnitzels • Pints for Schooners



**Thu** \$15 Tacos\* • \$12 Margys • Live Music

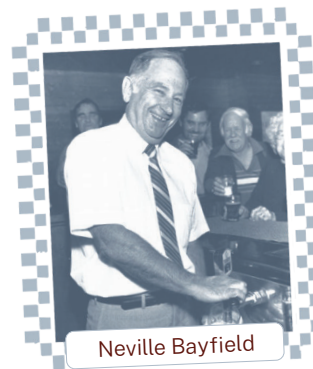


**Fri** \$16 Cheeseburgers • \$12 Cocktails • Live DJ

**Sat** \$16 Pizzas • \$12 Cocktails • Live Music



**Sun** \$28 Sunday Roast



Neville Bayfield



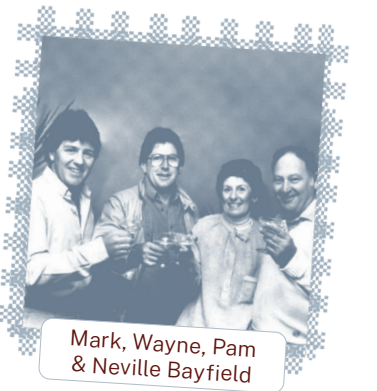
## *Loving local, since '77*

Owned and operated by the Bayfield family since 1977, with the late Neville Bayfield, and sons Mark and Wayne, Dee Why Hotel has always been about bringing the community together.



We've built a long-standing reputation for good times and down-to-earth hospitality—ensuring every visit feels familiar, memorable, and worth coming back for.

Whether you're here for a casual meal, a big game, or a special celebration, there's always a place for you at Dee Why Hotel—still a true Northern Beaches institution.



Mark, Wayne, Pam & Neville Bayfield