

DAWSON

SMALL PLATES

Ciabatta, olive oil, balsamic (VGN)	7
Puffed flatbread, fennel salt (VGN)	9
Mount zero olives, house marinated (VGN)(GF)	8
Spicy sopressa salami, pickles (GF)	10
Prosciutto di parma, pickles (GF)	12
Burrata, truffle honey, black pepper, olive oil, puffed flatbread (GFO)	24
Heirloom tomatoes, buffalo mozzarella, pickled shallots, basil, white balsamic (GF)	19
Anchovy crostini, butter, cucumber, chives, grilled ciabatta (2)(GFO)	12
Tomato crostini, cherry tomato, stracciatella, basil, balsamic, grilled ciabatta (2)(V)(GFO)	12
Wild mushroom arancini, black truffle aioli (3)(V)	15
Mac & cheese croquettes, harissa mayo (3)(V)	15

STAPLES

Grilled lamb backstrap, spiced yoghurt, herb & zucchini salad, pinenut & currant agrodolce (GF) LAMB SERVED MEDIUM-RARE	37
Chicken cotoletta, semidried tomato, parmesan, lemon mayo, wild rocket	29
Calamari, lightly fried, wild rocket, dijon vinaigrette, lemon (GFO)	24
Grilled swordfish, eggplant & capsicum caponata, parsley oil, lemon (GF)	35
Wagyu beef burger, gem lettuce, red onion, pickles, cheddar, 1000 island sauce, fries	25
Grain bowl, freekeh, lentils, currants, capers, pinenuts, red onion, almonds, pomegranate, citrus, spiced yoghurt (VGO) ADD PULLED LAMB +8	20

SIDES

Broccoli slaw, green apple, white cabbage, dill, buttermilk dressing (VGO)(GF)	12
Baby gem lettuce, radicchio, dijon vinaigrette, parmesan (VGO)(GF)	12
Fries, vinegar salt, truffle aioli (GFO)(VGO)	12

HALF SERVE OF ANY SIDE \$6

PIZZA

Cheese, garlic, fior di latte, rosemary (VGO)	20
Margherita, tomato sugo, fior di latte, basil (VGO)	20
Piccante, tomato sugo, fior di latte, hot salami, spicy nduja, olives, buffalo mozzarella	26
Funghi, truffle oil, fior di latte, mixed mushrooms, rocket (VGO)	25
Potato, garlic, fior di latte, crispy bacon, gorgonzola, rosemary	26
Grilled pineapple, tomato sugo, fior di latte, shaved ham	25
Prosciutto, tomato sugo, fior di latte, rocket, buffalo mozzarella	27
Capricciosa, tomato sugo, fior di latte, mushrooms, shaved ham, artichokes, olives	26
Zucchini, garlic, fior di latte, basil, goat's cheese, chilli flakes, lemon (VGO)	25
Lamb, tomato sugo, fior di latte, red onion, olives, herb yoghurt, rocket	27

DAIRY-FREE/VEGAN CHEESE +\$3

PASTA & RISOTTO

FRESH PASTA, MADE IN HOUSE

Spaghetti cacio e pepe, pecorino romano, black pepper (V)(GFO)	24
Casarecce ragu, 8 hour slow-braised beef brisket ragu, pecorino (GFO)	28
Rigatoni, spicy nduja, tomato sugo, creamy stracciatella (GFO)	26
Mafaldine, prawns, garlic, cherry tomatoes, aromatic chilli oil, parsley, chives (GFO)	32
Risotto, porcini, baby king brown & oyster mushrooms, thyme, balsamic (V)(GF)	26

GLUTEN-FREE PASTA AVAILABLE

DESSERT

Limoncello cannoli, ricotta, pistachio (1)	6
Tiramisu, espresso soaked lady fingers, Mr. Black cold drip liqueur, mascarpone crema, cocoa	16
Sticky date pudding, miso butterscotch sauce, fior di latte ice cream	14
Gelato, 2 scoops of your choice (GF)(VGN) Blood orange, passionfruit, dark chocolate	8

(V) Vegetarian (VGN) Vegan (GF) Gluten free (VGO) Vegan on request (GFO) GF on request

Please note we have a 15% surcharge on public holidays and a 1% EFTPOS surcharge

DAWSON

Open 7 days for lunch & dinner from 11.30am

Find us on your socials @dawsonkew

\$20 EXPRESS LUNCH

Any pizza with a glass of house wine,
pot of tap beer or a soft drink

11.30AM - 2.30PM

MARG MONDAY

\$12 Margherita Pizza

\$12 Classic Margarita Cocktail

MONDAYS FROM 5PM

PASTA & VINO

Enjoy our Cacio e Pepe, Ragu or
Rigatoni with a glass of wine for \$25

TUESDAYS FROM 5PM