

COMING UP

Commencing Monday 7th June
until Friday 3rd September.

Monday 21st June – 2nd July
Hearty pies to warm your belly

Monday 5th – 16th July
Curb your cravings with our 48 hour slow cooked meats

... & more!

Available for lunch & dinner, Monday to Fridays
(excluding bank & public holidays).

*Not valid in conjunction any other offer.
Menu items subject to change.*

PDR DOES HEARTY WINTER PIES

This fortnight will see our take on classic pies
that are guaranteed to keep you warm during the chilly
winter months.

SOUP OF THE DAY

Chef's selection of soup 15

Add organic sourdough bread
w/ olive oil or pepe saya cultured butter 3

MAIN

Wagyu beef pie, caramelised onion, black pepper, dark ale
served w/ paris mash 29

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Ocean trout & mirror dory pie
served w/ darling mills leaf salad 29

THERE'S ALWAYS ROOM FOR DESSERT...

Banoffee pie, belgian dark chocolate, banana,
dulce de leche, cream & candied walnuts 15



WINTER SPECIALS

Head Chef Adam Tyl has created comfort dishes to nourish the soul – think soups, schnitzels, a Polish take on bangers & mash, thrice cooked hand cut chips, slow cooked meats, fermented sauces, pies & winter desserts!

With a new menu every fortnight, make sure you check out our winter specials.