DIPLOMAT

Bar & Grill

THE MENU

Dinner & Drinks

DINNER / WINE / COCKTAILS

We acknowledge the Ngunnawal and Ngambri people, the Traditional Owners of the land on which our hotel sits. We recognise and pay our respects to Elders past, present and emerging.

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A 15% surcharge applies on Sundays and public holidays.

Dinner Menu

SMALL PLATES

Chargrilled Sourdough (V, GFA, VGA) 13
Garlic & herb butter

Ricotta-Stuffed Zucchini Flowers (V) 21
Sriracha mayo, Parmesan, lemon, herb oil, balsamic glaze

Grilled King Prawns (A, GF, DFA) 27
Garlic butter, chilli, lemon, fresh herbs

Roasted Pumpkin & Ricotta Ravioli (V) 24
Saffron, cherry tomatoes, white wine, butter, sage, toasted pine nuts, parmesan

Four Cheese Arancini (V) 18
Tomato chilli relish, parmesan

Seafood Basket (M) 38
Tempura fish, crumbed prawns, calamari, chips, tartare sauce

Chef's Favourite Board 34
Zucchini flowers, arancini, calamari

SALADS

Poke Bowl (V, GF, VGA) 22
Cauliflower rice, avocado, cucumber, cabbage, radish, nori, sesame seeds, sriracha mayo

Mediterranean Salad (V, GF, VGA) 22
Cos lettuce, cucumber, cherry tomatoes, chickpeas, olives, fetta, Red onion, lemon vinaigrette

ADD TO YOUR SALAD

Grilled beef $9 | Prawns $9 | Smoked salmon $9

V = Vegetarian VG = Vegan GF = Gluten Free DF = Dairy Free
GFA = Gluten Free Available DFA = Dairy Free Available
VGA = Vegan Available

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Dinner Menu

SIGNATURE MAINS

Casarecce alla Primavera (V, VGA) 29
Zucchini, capsicum, cherry tomatoes, green peas, mushrooms, chilli, Cream, Parmesan

Pan-Seared Snapper (A, DFA) 38
Celeriac purée, broccolini, basil oil, tomato salsa, chilli oil

Veal Milanese 41
Crumbed veal, rocket salad, Parmesan, mushroom sauce

Slow-Cooked Lamb Shank (GF) 39
Tomato & red wine sauce, mashed potato, broccolini

Southern Fried Chicken Burger 30
Lettuce, tomato, onion, cheese, Diplomat burger sauce, fries

Linguine al Limone (M) 35
Prawns, calamari, garlic butter, fresh herbs, fresh chilli

Smoky BBQ Beef Short Ribs 45
Chips, apple & cabbage slaw

SIDES

Roasted Chat Potatoes (GF, VG) 12
Rosemary & sea salt

Thick Cut Chips (DF, VGA) 12
Aioli, tomato sauce

Sugar Snap Peas (GF, V, VGA) 13
Garlic butter, toasted almonds

Charred Broccolini (GF, V, VGA) 14
Lemon & herb oil

Heirloom Tomato Salad (GF, VG) 14
Rocket, balsamic, extra virgin olive oil

Charred Asparagus (V, GF, VGA) 15
Extra virgin olive oil, toasted almonds, Parmesan

Dinner Menu

FROM THE GRILL

Cauliflower Steak (GF, DF, VG) 31
Romesco, sugar snap peas, toasted almonds

Lamb Kofta 34
Spiced herb yoghurt, garden salad, flatbread

Chicken Supreme (GF, DFA) 37
Lemon & garlic, sautéed greens, chat potatoes, mushroom sauce

Diplomat Beef Burger (GFA) 35
200g beef patty, bacon, lettuce, tomato, Swiss cheese, onion, pickles, Diplomat burger sauce, fries

250g Rump Steak MB2+ (GFA, DF) 41
Chips, garden salad, gravy

250g Shiro Kin Wagyu Rump Steak MBS9+ (DF, GF) 85
Chat potatoes, asparagus, red wine jus

300g Grain-Fed Scotch Fillet MBS 4+ (GF, DFA) 72
Mashed potato, sautéed sugar snap peas, red wine jus

300g Sirloin Steak MB2+ (GF, DFA) 61
Chat potatoes, broccolini, garlic butter

Chef's Tasting Board (GFA, DFA) 135
Chicken supreme, king prawns, lamb kofta, rump steak, fries, broccolini, heirloom tomato salad, mushroom sauce, gravy

SAUCES 5 each

Mushroom | Peppercorn | Gravy | Red wine jus | Garlic butter

MEAT TEMPERATURE

Rare | Cool, red centre with a delicate, tender texture.
Medium rare | Warm, red centre with a tender, succulent texture.
Medium | Warm, pink centre with a moderately firm texture.
Medium well | Slightly pink centre with a firm texture.
Well done | Fully cooked, with no pink and a firm texture.

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DESSERT

Biscoff Cheesecake 21
Honeycomb, popcorn

Espresso Crème Brûlée (GFA) 19
Biscotti

Affogato (GFA) 18
Frangelico, espresso, vanilla ice cream, chocolate wafer roll

Chocolate & Mango Gelati (GF) 17
Honeycomb crumb

Passionfruit Panna Cotta (GF) 19
Fresh berries

Cheese Board (GFA) 35
Camembert, aged cheddar, blue cheese, quince paste, almonds, grapes, lavosh, crackers

KIDS MENU

Linguine Alfredo 18
Linguine, cream, cheese, garlic

Chicken Nugget 14
Fries, tomato sauce

150g Rump Steak MBS2+ 24
Mashed potato, steamed veggies

Pan-Fried Barramundi 24
Mashed potato, steamed veggies

Cheeseburger (GFA) 18
Burger sauce, fries

Pepperoni Pizza 16
Pepperoni, mozzarella

Vanilla Ice Cream (GF) 12
Strawberry or chocolate topping

Wines

	Glass	Bottle
SPARKLING		
NV Até Sparkling Brut Multi Region, AUS	11	48
NV Bandini Prosecco Veneto, ITA	13	62
NV Taittinger Champagne Champagne, FRA		125
NV Louis Roederer Champagne Champagne, FRA		129
WHITE		
2024 Até Pinot Grigio Multi Region, AUS	11	48
2024 Crowded House Sauvignon Blanc Marlborough, NZ	14	60
2025 Hesketh The Proposition Moscato Limestone Coast, SA	13	58
2023 Audrey Wilkinson Semillon Hunter Valley, NSW	16	72
2024 Nick O'Leary Chardonnay Canberra District, NSW	15	68
2024 Castle Rock A&W Riesling Porongurup, WA	13	58
2024 Shaw & Smith Sauvignon Blanc Adelaide Hills, SA		69
2024 Louis Jadot Chablis Beaune, FRA		76
2021 Shaw & Smith M3 Chardonnay Adelaide Hills, SA		90
2024 Gigi by Bandini Pinot Grigio Veneto, ITA		56
2023 Weingut Hüls Kabinett Riesling Mosel, GER		75
2023 Kendall-Jackson Vintner's Reserve Chardonnay California, USA		115
2026 Clonakilla Viognier Nouveau Canberra District, NSW		68

Wines

	Glass	Bottle
ROSÉ		
2023 Maison Saint AIX Rose Provence, FRA	14	61
RED		
2022 Até Shiraz Multi Region, AUS	11	48
2022 Long Rail Gully Merlot Canberra District, NSW	14	61
2022 Alkoomi 'Collection' Cabernet Sauvignon Frankland River, WA	15	69
2023 Lark Hill Pinot Noir Canberra District, NSW	14	63
2022 Clonakilla Hilltops Shiraz Hilltops, NSW	15	69
2023 Clonakilla O'Riada Shiraz Canberra District, NSW		84
2023 Henschke 'Keyneton' Shiraz Blend Barossa, SA		135
2023 Giant Steps Pinot Noir Yarra Valley, VIC		75
2022 Yalumba The Cigar Cabernet Sauvignon Coonawarra, SA		76
2022 Hickinbotham The Revivalist Merlot McLaren Vale, SA		109
2022 BenMarco Malbec Uco Valley, Mendoza, ARG		124
2025 Fringe Société Gamay Comté Tolosan, FRA		74
2024 Two Hands Brave Faces GSM Barossa Valley, SA		83
2024 Bodegas Zinio Tempranillo Rioja, ESP		70
DESSERT WINES		
2026 Yalumba FSW Botrytis Viognier Wrattonbully, SA	14	59
NV Chambers Rutherglen Muscat Rutherglen, VIC	12	55
2025 Frogmore Creek Iced Riesling 375ml Tasmania, AUS		60

Cocktails

Espresso Martini 23
Grey Goose vodka, Kahlúa, espresso, simple syrup

Passionfruit Vodka Fizz 20
Grey Goose vodka, passionfruit syrup, lime juice, soda water

Old Fashioned 22
Maker's Mark, bitters, simple syrup

Long Island Iced Tea 23
Tequila, gin, vodka, white rum, Cointreau, lime juice, simple syrup, cola

Piña Colada 21
Bacardi rum, Malibu, coconut cream, pineapple juice, lime juice

Diplomat Spritz 22
Grey Goose vodka, watermelon juice, soda water

Azul Sol 23
Espolòn Blanco tequila, mango juice, blue curaçao, lime juice, lemonade

Japanese Slipper 20
Midori, Cointreau, lemon juice

Tropical Pineapple Sangria 22
Red wine, white rum, pineapple juice, pineapple, orange, lemonade

Negroni 22
Tanqueray gin, Campari, Cinzano Rosso

MOCKTAILS

Salt Lake Sunrise 13
Cranberry juice, orange juice, lemon juice, simple syrup, lemonade

Blush Rush 13
Grapefruit juice, raspberry cordial, tonic water, soda water, lime juice

Italian Spritz 14
Naked Life zero alcohol spritz

Gin & Tonic 14
Naked Life zero alcohol gin & tonic

Margarita 14
Naked Life zero alcohol margarita

Beer and Cider

LOCALS

BentSpoke Crank Zero	<0.5%	13
BentSpoke Barley Griffin	4.2%	13
BentSpoke Crankshaft	5.8%	15
Capital Brewing Coast Ale	4.3%	13
Capital Brewing XPA	4.8%	14
Capital Brewing Ginger Beer	3.5%	13

OTHERS

Great Northern Light	2.0%	10
Little Creatures Pale Ale	5.2%	12
Great Northern Supercrisp	3.5%	11
Asahi Super Dry	5.0%	12
Corona	4.5%	11
Two Bays Japanese Rice Lager (GF)	4.2%	12
Guinness Draught Stout	4.2%	15
Carlton Draught	4.6%	11
Carlton Dry	4.5%	11
Asahi Zero Alcohol	0.0%	10
James Squire 150 Lashes Pale Ale	4.2%	11
Hawke's Lager	4.2%	11
Hahn SuperDry	4.6%	12

CIDER

Somersby Apple Cider	4.5%	13
Somersby Pear Cider	4.5%	13

RTD

Jack Daniel's & Cola	4.8%	14
Canadian Club & Dry	4.8%	14
Watermelon Vodka Cruiser	4.6%	14
Wild Raspberry Vodka Cruiser	4.6%	14
BentSpoke Peach Iced Tea	5.0%	14

Spirits

VODKA

Absolut	11
Grey Goose	13
Belvedere	13

GIN

Gordon's	11
Tanqueray	12
Canberra Distillery Earl Grey Gin	12
Four Pillars Rare Dry Gin	13
Hendrick's	13
Canberra Distillery Blood Orange Gin	14
Underground Spirits Shiraz Gin	14
Four Pillars Bloody Shiraz Gin	14
23rd St Violet Gin	13
Four Pillars Fresh Yuzu Gin	14

TEQUILA

Jose Cuervo	11
Espolòn	12
Don Julio	12
Patrón XO Café	12
1800 Añejo	12

Spirits

WHISKY / WHISKEY

The Famous Grouse	11
Jim Beam	11
Jack Daniel's	12
Canadian Club	12
Chivas Regal	12
Jameson	12
Starward	17
Wild Turkey Rye	12
Maker's Mark	12
Nikka Japanese Whisky	16
Laphroaig 10 Year	14
Glenmorangie 10 Year	15
The Macallan Double Cask 12 Year	22
Oban 14 Year	23
Glenfiddich 12 Year	16
Lagavulin 16 Year	20
The Lark	24
Glenfiddich 21 Year	28
Monkey Shoulder	14
Johnnie Walker Black Label	14
The Glenlivet 12 Year	16
Glenfiddich 18 Year	25

Spirits

RUM

Bundaberg	11
Sailor Jerry Savage Apple	11
Bacardi White	11
Kraken Spiced Rum	11
Captain Morgan Spiced Gold	12
Plantation	13
Diplomático Reserva	15
Bundaberg Campfire Bourbon Barrel Finished Rum	14

BRANDY / COGNAC / PORT

Chateau Chantelle Brandy	11
St-Rémy Brandy	10
Hennessy Cognac	13
Courvoisier Cognac	12
Galway Pipe Tawny Port	12

LIQUEURS / APERITIF

Aperol	9
Campari	9
Alizé	9
Baileys	9
Cointreau	9
Disaronno	9
Bénédictine	11
Frangelico	10
Kahlúa	9
Malibu	9
Midori	9
Southern Comfort	10
Pimm's	9
Jägermeister	9
Galliano White Sambuca	11
Galliano Black Sambuca	11