

DIPLOMAT

Bar & Grill

DIRECTORY




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Please scan the QR code or dial number 9 to place your order.

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

Please note, a 15% surcharge applies on public holidays.

 @diplomatbarandgrill

BREAKFAST MENU

Ramada Breakfast (GFA)

Two eggs cooked to your liking, toasted sourdough, bacon, tomato, mushroom, spinach & hashbrown. 28

Eggs Benedict (GFA)

Poached eggs on sourdough with your choice of bacon / smoked salmon / mushroom, hollandaise sauce & spinach 24

Toastie

Ham, cheese & tomato 14

Smash Avocado (GFA, V)

Avocado, poached eggs, fetta, preserved lemon & dukkah on toasted sourdough 22

Brekky Burger (GFA)

Fried egg, bacon, hashbrown & barbeque sauce on brioche bun 17

Omelette (GFA, VA)

Ham, mushroom, tomato, mozzarella & spanish onion with a slice of toasted sourdough 22

DoubleBacon & Egg Roll (GFA)

Two rashers of bacon, fried eggs and barbeque sauce on a brioche bun 14

Mushrooms on Sourdough (VG, GFA)

Mushrooms in herb and garlic confit on grilled sourdough 14

Eggs Your Way (V, DFA & GFA)

Poached, fried or scrambled eggs on toasted sourdough 11

Raisin Toast(V)

Served with butter & your choice of condiments 14

Granola Bowl(V, GFA)

Served with greek yoghurt & fresh fruits 15

Chia Bowl(VG)

Served with coconut flakes, coconut cream, fresh fruit & berry compote 21

Pancake(V)

Served with whipped cream, maple syrup, popcorn, fresh fruits and berry compote 12



Fruit Bowl(VG)

chopped seasonal fruits in a bowl

ADD-ONS

Smoked Salmon 7 Avocado 7 Bacon 6 Mushrooms 5 Tomato 5 Egg 4 Hashbrown 2

COFFEE

Espresso/Piccolo/Macchiato			3
Cappucino/Flat White/Latte/Mocha/Long Black			4 4.50
Hot Chocolate / Chai Latte			4.50 5
Iced Coffee			6
Soy, almond, oat or Lactose Free milk			+50c

TEA

English Breakfast, Green, Peppermint, Earl grey, Chamomile



4

JUICE

Orange



4

Apple

4

Pineapple

4

Cranberry

4

Tomato

4

COLD PRESSED JUICE



valencia orange

7

100% Australian seasonal oranges

Daily Green

7

celery, apple, silverbeet, pear, lemon, ginger and functional botanical

Sublime Pine

7

pineapple, apple, pear, lemon and mint

OTHER



Bloody Mary

13

Mimosa

11

V =Vegetarian

GF = Gluten Free

VG = Vegan

DF = Dairy Free

DINNER MENU

SMALL PLATES

Grilled sourdough, herbs & garlic butter ^(V, GFA)	13
Mushroom fritters, truffle aioli and fried basil ^(V)	15
Fried halloumi, tomato chilli jam ^(GF, V)	18
Sautéed garlic prawns, pickled onion ^(GFA)	22
Fried calamari, aioli and fried shallots ^(GF)	18
Sautéed chorizo, pickled onion ^(GFA)	16
Soup of the day, toast ^(GFA, VA)	15

SALADS

Classic caesar salad, poached egg, grana padano, anchovies, croutons & crispy bacon ^(GFA, VA)	23
Watermelon salad, rocket, fetta, blue cheese, onion, capsicum, lemon vinaigrette & balsamic glaze ^(GF, V)	21

SIDES

Beer battered chips, aioli ^(VG)	8	12
Garden salad ^(GF, V, VGA)	8	12
Grilled corn ^(GF, V)		8
Paris mash ^(GF, V)		10
Grilled broccolini, smoked almonds, lemon oil ^(GF, DF, VG)		12

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DINNER MENU

LARGE PLATES

Linguini, semi dried cherry tomatoes, olives, chilli, spinach, zucchini, corn and white wine sauce ^(VG) Add prawn \$9 Add chicken \$6	26
Salmon, roasted rosemary potatoes, tomato salsa, grilled cherry truss tomato and lemon capers butter sauce ^(GF, DFA)	38
Roasted mediterranean chicken, caramelised eschallot, dehydrated grapes, roasted rosemary potatoes and saffron beurre blanc ^(GF)	32
Smoked bbq pork ribs, grilled corn and coleslaw	45
Butter chicken, steamed basmati rice, mango chutney and papadum ^(GF)	29
Smoked bbq beef ribs, grilled corn and coleslaw	45
Lamb shank braised in tomato sauce & red wine, ratatouille, basil and purée de pommes	34

FROM THE GRILL

Napoleon stack, halloumi, rocket, seasonal vegetables, napolitana sauce ^(GF, V, DFA, VGA)	26
Lamb skewers, pita bread, mint, tomato & eggplant salad, tzatziki and salsa verde ^(GFA)	36
Pork belly, mashed potato, grilled broccolini, maple poached pear, chicharoni and jus ^(GF)	34
300g Grain fed rump steak, roasted rosemary potatoes, char-grilled cherry truss tomato, cafe de paris and gravy ^(GF, DFA)	40
250g Grain fed scotch fillet, roasted rosemary potatoes, char-grilled cherry truss tomato, cafe de paris and gravy ^(GF, DFA)	48

SWEETS

Crème Brulée, biscotti and fresh fruits ^(GFA)	16
Chocolate fondant, coconut crumble and pistachio ice cream	16
Churros, salted caramel sauce	16
Affogato, espresso coffee, Frangelico liquor and ice cream ^(GF)	14
Cheese platter, camembert, cheddar, blue cheese, quince paste, fruits, lavosh and crackers	24

OUT OF HOURS MENU

Available 24/7 excluding restaurant opening hours

Three cheese & tomato jaffle, pickles, chilli relish

Smoked ham & provolone jaffle, pickles, chilli relish

Seasonal cheese plate, quince paste, walnut

Lamb shank braised in tomato sauce & red wine (GF, DF)

Classic caesar salad with boiled egg, grana padano cheese, croutons & crispy bacon (GFA, VA) 04

WINES

SPARKLING

				
NV	ATE Sparkling Brut	Multi Region, Aus	10	45
NV	Dal Zotto Prosecco	King Valley, VIC	12	52
NV	Tattinger Champagne	Champagne, FRA		99
NV	Louis Roederer Champagne	Champagne, FRA		95

WHITE

2022	ATE Pinot Grigio	Multi Region, Aus	10	45
NV	Christobel's Moscato	Barossa, SA	11	48
2022	Crowded House Sauvignon Blanc	Marlborough, NZ	13	55
2021	First Creek Semillion	Hunter Valley, NSW	12	49
2022	Nick Spencer Chardonnay	Canberra District, NSW	14	65
2023	Clonakilla Riesling	Canberra District, NSW	14	65
2023	Shaw & Smith Sauvignon Blanc	Adelaide Hills, SA		65
2022	Frogmore Riesling	Coal River Valley, TAS		59
2020	Louis Jadot Chablis	Beaune, FRA		85
2023	Shaw & Smith M3 Chardonnay	Adelaide hills, SA		79

ROSE

2021	Rameau D'or Petit Armour Rose	Provence, FRA	12	53
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RED

2021	ATE Shiraz	Multi Region, AUS	10	45
2021	Lark Hill Sangiovese	Canberra District, ACT	13	59
2022	Alkoomi 'Collection' Cabernet Sauvignon	Frankland River, WA	14	63
2021	Lark Hill Pinot Noir	Canberra District, ACT	12	55
2022	P.A.R Malbec by Nick Spencer	Hilltops, NSW	13	59
2022	Clonakilla O'riada Shiraz	Canberra District, NSW	16	72
2018	Henschke 'Keyneton' Shiraz Blend	Barossa, SA		99
2022	Giant Steps Pinot Noir	Yarra Valley, VIC		85
2022	Two Hands Gnarly Dudes Shiraz	Barossa, SA		65
2021	Yalumba The Cigar Cabernet sauvignon	Coonawarra, WA		72
2021	Head Red Estate Grenache	Barossa, SA		63

COCKTAILS

Aviation Tanqueray gin, maraschino liqueur, creme de violette, lemon juice	22
French Martini Grey goose vodka, chambord, pineapple juice, lemon, sugar	22
The Girl with Blue Eyes Earl grey gin, creme de cassis, lemon, sugar, aquafaba	21
Mojito Your choice of classic, strawberry, watermelon or passionfruit	20
Diplomat Spritz Vodka, watermelon, prosecco, soda water, mint	21
Margarita Your choice of classic, Tommy's, watermelon, passionfruit or strawberry	22
Pina Colada Malibu, Bacardi, pineapple juice, coconut cream	19
Campari Gin Sour Campari, tanqueray gin, strawberry, basil, sugar, lemon & aquafaba	20

Please speak to any of our friendly staff for classic cocktails

BEERS

LOCALS

Bentspoke Barley Griffin	4.2%	12
Bentspoke Crankshaft	5.8%	12
Capital Brewing Coast Ale	4.3%	12
Capital Brewing XPA	5.0%	12
Capital Brewing alc-less	0.0%	9

OTHERS

James Boags Light	2.5%	8
Little Creatures Pale Ale	5.2%	10
Great Northern Supercrisp	3.5%	10
Asahi Super Dry	5.0%	10
Corona	4.5%	10
Three Sheets Pale Ale	4.9%	11
Young Henry's Newtowner	4.8%	11
Hahn Super Dry GF	4.0%	10
Brookevale Union Ginger Beer	4.0%	12
Guinness Draft Stout	4.2%	12

CIDER

The Apple thief Pink Lady Cider	5%	11
The Hills Pear Cider	5%	11

SPIRITS

VODKA

Skyy		10
Greygoose		12
Belvedere		12
Canberra Distillery		12

GIN

Gordons	10
Tanqueray	11
Canberra Distillery Earl Grey Gin	12
Four Pillars Rare Dry Gin	12
Hendricks	13
Canberra Distillery Blood Orange Gin	14
Underground Spirits Shiraz Gin	14

TEQUILA

	10
Jose Cuervo	11
Espolon	12
Don Julio	12
Patron XO Cafe	

WHISKEY

The Famous Grouse	10
Jim Beam	10
Jack Daniels	11
Canadian Club	11
Chivas Regal	11
Jameson	11
Gentleman Jack	12
Wild Turkey Rye	12
Makers Mark	12
Nikka Japanese Whiskey	16
Laphroaig 10 Year	13
Glenmorangie 10 Year	13
Highland Park 12 Year	13
Glenfiddich 12 Year	12
Lagavulin 16 Year	18
Glenfiddich 18 Year	22
Glenfiddich 21 Year	22

SPIRITS (CONT)

RUM

Bundaberg	10
Sailor Jerry Savage Apple	10
Bacardi White	10
Kraken Spiced Rum	11
Plantation	13
Diplomatica Reserva	14

BRANDY / COGNAC / PORT

Cheval Napoleon Brandy	10
St-Rémy Brandy	10
Hennessy Cognac	10
Courvoisier Cognac	12
McWilliams Grand Tawny Port	13

LIQUORS / APERITIF

Aperol	8
Campari	8
Alize	8
Baileys	8
Cointreau	8
Disaronno	8
Dom Benedictine	8
Frangelico	8
Kahlua	8
Malibu	8
Midori	8
Southern Comfort	8
Pimms	8
Jagermeister	8