

KOREAN BBQ

* Minimum 2 people for BBQ. 1 person will be cooked in the kitchen. All BBQ orders will come with traditional side dishes, rice and vegetables.



CHICKEN

SPICY CHICKEN GALBI 27

Marinated thigh filet[250g]

SOY CHICKEN BULGOGI 27

Marinated thigh filet [250g]



PORK

SAMGYUPSAL GF 29

Sliced pork belly [250g]

PORK BULGOGI 29

Soy marinated pork shoulder [250g]

SPICY PORK GALBI 29

Marinated pork shoulder [250g]



BEEF

BEEF BULGOGI 32

Marinated sliced chuck and vegetables [250g]

WANG GALBI 55

Marinated short ribs [2 pcs]

WAGYU GF 78

Wagyu scotch filet [250g]



LAMB

SOY LAMB 35

Marinated lamb loin [250g]

SPICY LAMB 35

Marinated lamb loin [250g]

SIZZLING PLATE

BEEF BULGOGI 22

Soy marinated beef & veg with rice

PORK BULGOGI 20

Spicy marinated pork & veg with rice

CHICKEN TERIYAKI 20

Stir-fried teriyaki | sriracha mayo chicken & veg with rice

CHEESE KATSU 18

Pork cutlet with cheese, coated bread crumbs with tonkatsu sauce

MINIMUM 2 PEOPLE FOR COMBO MENU
SOME MENUS ARE SERVED BY 1 PLATE TO SHARE

COMBINATION

DAGACH 57

BBQ AT YOUR TABLE

▷ SAMGYUPSAL [150g]

▷ BEEF BULGOGI [150g]

CHOICE OF GYOZA

▷ KIMCHI | PORK | VEGE

CHOICE OF STEW

▷ KIMCHI | DOENJANG

CORN CHEESE

Baked corn & cheese seasoned with creamy mayo on a hot plate

BBQ SSAM

Combination salad of baby cos, iceberg lettuce

CHOICE OF DESSERTS

▷ CHOCO | CARROT | RASPBERRY

DAGACH 77

BBQ AT YOUR TABLE

▷ WANG GALBI [1piece]

▷ SPICY PORK BULGOGI [150g]

CHOICE OF K-FRIED CHICKEN

▷ SPICY | SWEET | MUSTARD

▷ SOY | CHEESLING | ORIGINAL

CHOICE OF STEW

▷ KIMCHI | DOENJANG

ROSE TTEOK BOK KI

Tomato creamy chilli sauce rice cake

BBQ SSAM

Combination salad of baby cos, iceberg lettuce

CHOICE OF DESSERTS

DAGACH 97

BBQ AT YOUR TABLE

▷ WAGYU [150g]

▷ SPICY LAMB GALBI [150g]

BEEF GALBI ZZIM

Marinated short ribs stew in a hot stone bowl

CHOICE OF STEW

▷ KIMCHI | DOENJANG

CHOICE OF PAJEON

▷ ORIGINAL KIMCHI | VEGE

JAP CHAE

Stir-fried sweet potato noodles

BBQ SSAM

Combination salad

CHOICE OF DESSERTS

K-FRIED CHICKEN

R / L

ORIGINAL

Deep-fried chicken with garlic aioli

SPICY CHILLI

Coated with DAGACH original sauce

SWEET CHILLI

Coated with DAGACH original sauce

HONEY MUSTARD

Coated with DAGACH original sauce

SOY HONEY

Coated with DAGACH original sauce

CHEESLING

Sprinkled with original cheese powder

18 / 34

19 / 36

19 / 36

19 / 36

19 / 36

19 / 36

K-FRIED GYOZA

KIMCHI GYOZA [5pcs] 16

Deep-fried kimchi dumplings with sesame dressing cabbage salad

PORK GYOZA [5pcs] 15

+ With sweet soy sauce

VEGE GYOZA v [5pcs] 14

+ With sweet soy sauce

K-FRIED PIZZA

KIMCHI PAJEON 20

A batter of wheat flour, kimchi, vegetables with cheese like a pizza

CHEESE PAJEON 19

A batter of wheat flour, vegetables with cheese like a pizza

WONJO PAJEON v 17

Original pajeon. A batter of wheat flour, vegetables

STONE BOWL

BOMB EGG GF 16

Steamed egg in a hot stone bowl

BIBIM BAP 18/19/20

Rice with all sorts of seasoned sauteed vege & traditional Korean chilli dressing

> TOFU v > KIMCHI > BEEF BULGOGI 26

BEEF GALBI ZZIM 26

Marinated short ribs stew in a hot stone bowl with rice

K-TAPAS

EDAMAME GF V 8

Steamed soybean served with salt

LOTUS ROOT CHIPS GF V 8

Crispy lotus root chips with pink salt

CORN CHEESE GF 12

Baked corn & cheese seasoned with creamy mayo on a sizzling plate

FRIED VEGE v 13

Onion, carrot, zucchini, sweet potato, wheat flour

JAP CHAE 15/17

Stir-fried vege with sweet potato noodles

> VEGETARIAN v > BEEF

TTEOK BOK KI [ADD CHEESE \$2] 16

Stir-fried rice cake and vegetables with traditional Korean chilli sauce

ROSE TTEOK BOK KI [CHEESE \$2] 18

Tomato creamy chilli sauce with vegetables

POTATO WEDGES 16

Mozzarella, sour cream with sweet chilli

CHICKEN WINGS [4pcs] 16

Deep-fried in a light crispy batter

SEAFOOD BASKET 18

Prawn twister, lobster ball, crab claw, scallop with garlic aioli

STEW

KIMCHI-JJIGAE 18

Kimchi stew with pork belly and tofu with rice

DUENJANG-JJIGAE 18

Soybean stew with vege with rice

BUDAE-JJIGAE 20

Kimchi stew with sausage, ham, tofu, ramen with rice

SALADS & SIDES

BBQ SSAM GF V 12

Combination of baby cos, iceberg lettuce

GARDEN SALAD v 10

Asian slaw mixed with herbs and sweet chilli dressing

RICE 3

Steamed rice

BEERS

PAYDAY [PALE ALE, VIC, tap]	10
KUNGFUO [RICE LAGER, VIC, tap]	10
TAXI [PILS, VIC, tap]	10
DAINTON MAJORTOM [IPA, VIC, can][2.5%]	12
DAINTON EQUALIZER [HAZY PALE, VIC, can]	13
BALTER [XPA, QLD, can]	13
STONE & WOOD [PACIFIC ALE, NSW, bottle]	12
COOPERS [SPARKLING ALE, ADL, bottle]	11
OB PREMIER [PILSNER, Korea, bottle]	10
ASAHI SUPERDRY [LAGER, Japan, bottle]	10
APPLE CIDER [5 SEEDS, bottle]	9
PEAR CIDER [SOMERSBY, bottle]	9

SOJU

Korean distilled liquor

CHAMISUL [No flavour]	19
PINEAPPLE LYCHEE	
PEAR	
BLUEBERRY	
GREEN GRAPE	
WATERMELON	

SOJU

COCKTAILS

MIXED BERRY Strawberry soju Blackberry Sprite	23
HAWAIIAN Pineapple soju Lemon juice Blue-ade Sprite	
SUNSHINE Green grape soju Orange juice Raspberry Milkis	
BLOODY Watermelon soju Red-ade Milkis Soda	
PEAR FIZZY Pear soju Mango syrup Sprite	
LYCHEE PINKY Lychee soju Raspberry syrup Milkis	

SPIRITS

Premium spirits with mixer

JIM BEAM [Original Cola]	12
JACK DANIELS [Original Cola]	
CANADIAN CLUB [Original Cola]	

RED WINE

PETE'S PURE [ROSE] [Murray Darling, NSW] Aromas of red fruits, strawberry, apple and watermelon	9.5/37
PEPPER TREE COOL CLIMATE ✓ [MERLOT] [Wrattobully, VIC] Sweet berry fruits and savoury spice and well balanced by subtle oak	11.5/45
LONGVIEW [SHIRAZ CABERNET] [Adelaide Hills, SA] Vibrant berry fruit with mocha and chocolate on the palate	12.0/47
BALANCE NATION ✓ [GRENACHE SHIRAZ] [McLaren Vale, SA] Cherries and blueberries. Subtle use of oak to make a 'crowd-pleaser'	12.5/49
WARRAMATE [CABERNET MERLOT MALBEC] [Yarra Valley, VIC] Black mulberries & blueberry with some bramble complexity. Medium-bodied	14.0/55
PEPPER TREE COOL CLIMATE ✓ [CABERNET SAUVIGNON] [Wrattobully, VIC] Aromas of cassis and blackberry with dried herb notes by tannins	11.5/45
KAESLER [CABERNET SAUVIGNON] [Barossa Valley, SA] Juicy blackberry nose with black fruits & pencil shavings	15.0/59
BRIGHTWATER GRAVELS [PINOT NOIR] [Nelson, NZ] Perfumed & juicy wild berries with dusty tannins on the finish	12.5/49
WARRAMATE [PINOT NOIR] [Yarra Valley, VIC] Highly perfumed with violets, red fruits & cherries	63
LLOYD BROTHERS HILLS & COAST [SHIRAZ] [McLaren Vale, SA] Luscious black/blue fruits, florals with a lick of licorice. Vegan friendly	11.5/45
WARRAMATE [SHIRAZ] [Yarra Valley, VIC] Violets, plums & hints of pepper. Elegant syrah with blue fruits & supple tannins	65

WHITE WINE

PETE'S PURE [MOSCATO] ✓ [Murray Darling, NSW] Sweetness with balanced acid and a fine spritz	9.5/37
ANT MOORE A+ [SAUVIGNON BLANC] [Marlborough, NZ] Rock melon mango finishing with a long limey crispness	12.0/47
LONGVIEW QUEENIE [PINOT GRIGIO] [Adelaide Hills, SA] Fresh nashi pear aromas with a crisp dry finish	12.0/47
ANT MOORE A+ [PINOT GRIS] [Marlborough, NZ] Aroma of jasmine, peach, pear and plush mouthfeel	12.0/47
SAINT & SCHOLAR [PINOT GRIS] [Adelaide Hills, SA] Aromas of melon, kiwi & nashi pear. Tastes of ripe melon, citrus & pear	12.0/47
SAINT & SCHOLAR "HOLIER THAN BOZ" [CHARDONNAY] [Adelaide Hills, SA] Rock melon, mango, kiwi, white peach. Flavours of nectarine, melon & citrus barrel	14.5/57
LONGVIEW MACCLESFIELD [CHARDONNAY] [Adelaide Hills, SA] Citrus, ginger, white peach. The French oak is well integrated and the finish long	65
K-WINE	
MAKGEOLLI The milky, off-white, lightly sparkling rice wine tastes tangy, sweet and bitter	19
MAKGEOLLI PEACH Rice wine with peach flavour	19
BOKBUNJA Black raspberry wine, deep red in color, soft tannins, scent of ripe fruit. Bitter taste left behind makes it go well with food. Believed to promote stamina in Korea.	25

SOFT DRINK

5

COKE ZERO NO SUGAR
SPRITE FANTA
SPARKLING WATER
LEMON LIME BITTER
APPLE JUICE ORANGE JUICE
MILKIS [Korea] Milk soda
BONG BONG [Korea] Grape juice
SAC SAC [Korea] Orange juice
PEAR JUICE [Korea] Pear juice

DESSERTS

CHOCO PIE [Korea] Melted marshmallow Choco pie with vanilla ice cream	9
CARROT CAKE ✓ A vegan cake crowned with a funky lemon icing with a walnut & pepita praline	11
RASPBERRY TEACAKE A soft cake laced with pistachio, almond mea, and white chocolate cream-cheese icing	11



www.dagachbbq.com

- **GF** : Gluten free / **V** : Vegetarian
- Public holidays surcharge 15%
- All menu prices are inclusive of GST and subject to change without notice