

KOREAN BBQ

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



WAGYU

WAGYU SALCHI GF	48
MB 9 Chuck tail flap [200g]	
WAGYU BUCHAE GF	48
MB 9 Oyster blade [200g]	
WAGYU STEAK GF	45
MB 9 Scotch fillet [200g]	
WAGYU GALBI	32
MB 9 Marinated short ribs [1 piece]	
WAGYU BULGOGI	30
Marinated thin sliced top sirloin [250g]	



PORK

PORK SAMGYUPSAL GF	29
Sliced pork belly [250g]	
PORK GALBI	29
Soy marinated pork short ribs [250g]	
SPICY PORK BULGOGI	29
Marinated pork shoulder [250g]	



LAMB

SOY LAMB	35
Marinated lamb loin [250g]	
SPICY LAMB	35
Marinated lamb loin [250g]	

SIZZLING PLATE

WAGYU BULGOGI	24
Soy marinated wagyu & 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	

COMBINATION

FOR 2 PEOPLE

LIGHT 115

BBQ AT YOUR TABLE
▷ WAGYU BULGOGI [150g]
▷ PORK SAMGYUPSAL [150g]
▷ SPICY PORK [150g]
CHOICE OF GYOZA
▷ KIMCHI PORK VEGE [5 pcs]
CHOICE OF STEW
▷ KIMCHI DOENJANG [1 bowl]
CORN CHEESE
Baked corn & cheese seasoned with creamy mayo on a hot plate
GARDEN SALAD
Asian slaw mixed with herbs and sweet chilli dressing
CHOICE OF DESSERTS

MEDIUM 155

BBQ AT YOUR TABLE
▷ WAGYU SALCHI [150g]
▷ WAGYU STEAK [150g]
▷ SPICY PORK [150g]
CHOICE OF CHICKEN
▷ SPICY SWEET MUSTARD
▷ SOY ORIGINAL [1 regular basket]
CHOICE OF STEW
▷ KIMCHI DOENJANG [1 bowl]
ROSE TTEOK BOK KI
Tomato creamy chilli sauce rice cake
GARDEN SALAD
Asian slaw mixed with herbs and sweet chilli dressing
CHOICE OF DESSERTS

PREMIUM 195

BBQ AT YOUR TABLE
▷ WAGYU SALCHI [150g]
▷ WAGYU BUCHAE [150g]
▷ WAGYU STEAK [150g]
▷ SPICY LAMB [150g]
BEEF GALBI ZZIM
Marinated short ribs stew in a bowl
CHOICE OF CHICKEN
▷ SPICY SWEET MUSTARD
▷ SOY ORIGINAL [1 regular basket]
CHOICE OF STEW
▷ KIMCHI DOENJANG [1 bowl]
GARDEN SALAD
Sweet chilli dressing
CHOICE OF DESSERTS

K-FRIED CHICKEN

	R / L
ORIGINAL	18 / 34
Deep-fried chicken with garlic aioli	
SPICY CHILLI	19 / 36
Coated with DAGACH original sauce	
SWEET CHILLI	19 / 36
Coated with DAGACH original sauce	
HONEY MUSTARD	19 / 36
Coated with DAGACH original sauce	
SOY HONEY	19 / 36
Coated with DAGACH original sauce	

K-FRIED PAJEON

KIMCHI PAJEON [ADD CHEESE \$2]	18
A batter of wheat flour, kimchi, vegetables	
VEG PAJEON V [ADD CHEESE \$2] \	16
Original pajeon. A batter of wheat flour, vegetables	

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	

STONE BOWL

BIBIM BAP	18/19/20
Rice with all sorts of seasoned sauteed vege & traditional Korean chilli dressing	
> TOFU V > KIMCHI > BEEF BULGOGI	
BEEF GALBI ZZIM	26
Marinated short ribs stew in a hot stone bowl with rice	
EGG ZZIM GF	16
Steamed egg in a hot stone bowl	

K-TAPAS

EDAMAME GF V	8
Steamed soybean served with salt	
LOTUS ROOT CHIPS GF V	9
Crispy lotus root chips with pink salt	
TACO WASABI	9
Raw octopus flavored with wasabi	
CORN CHEESE GF	12
Baked corn & cheese seasoned with creamy mayo on a sizzling plate	
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	
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

GARDEN SALAD V	11
Asian slaw mixed with herbs and sweet chilli dressing	
BBQ SSAM GF V	9
Combination of baby cos, iceberg lettuce	
RICE	3
Steamed rice	

BEERS

KUNGFUO [RICE LAGER, VIC, 2 Brothers, tap]	10
PAYDAY [PALE ALE, VIC, 2 Brothers, tap]	10
TAXI [PILSNER, VIC, 2 Brothers, tap]	10
DAINTON MAJOR TOM [IPA, VIC][2.5%]	10
DAINTON EQUALIZER [HAZY PALE, VIC]	11
BALTER [XPA, QLD]	12
STONE & WOOD [PACIFIC ALE, NSW]	11
COOPERS [SPARKLING ALE, ADL]	11
OB PREMIER [PILSNER, Korea]	10
ASAHI SUPERDRY [LAGER, Japan]	10
APPLE CIDER [5 SEEDS]	10
PEAR CIDER [SOMERSBY]	10

SOJU

Korean distilled liquor
CHAMISUL [No flavour]

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	13
JIM BEAM [Original Cola]	
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
BROWN BROTHERS [PROSECCO ROSE] [King Valley, VIC] Refreshing sparkling wine with notes of strawberry and citrus	47
PEPPER TREE COOL CLIMATE ✓ [MERLOT] [Wrattonbully, 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] [Wrattonbully, VIC] Aromas of cassis and blackberry with dried herb notes by tannins	11.5/45
MITCHELL'S SEVEN HILL [CABERNET SAUVIGNON] [Clare Valley, SA] Dry with refined flavours of blackcurrant, cedar and spice	14.5/57
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	16.0/63
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	16.0/63

WHITE WINE

PETE'S PURE [MOSCATO] ✓ [Murray Darling, NSW] Sweetness with balanced acid and a fine spritz	9.5/37
BROWN BROTHERS [SPARKLING MOSCATO] [King Valley, VIC] Beautifully fresh with a soft musk Aroma and a delicate sparkling finish	47
CHANDON [CHANDON BRUT] [Yarra Valley, VIC] A mix of Chardonnay, Pinot Noir, Meunier grapes. Sparkling with hints of apples, lemon	57
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	16.5/65

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 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

GOURMET SORBET GF ✓ Organic sorbet flavored with seasonal fruits	9
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 meal 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