

# THE DINING ROOM

## OYSTER BAR

<b>Oysters</b>	<b>6.5ea</b>
<i>Champagne Mignonette</i>	
<b>Yellow Fin Tuna Tartare</b>	<b>32</b>
<i>Watermelon radish, chervil, chives, lemon oil, French pickle creme</i>	
<b>Prawn Cocktail</b>	<b>30</b>
<i>Maire Rose</i>	
<b>Eastern Rock Lobster</b>	<b>MP</b>
<i>Tarragon mayonnaise</i>	
<b>Seafood Platter</b>	<b>145</b>
<i>Lobster, prawns, oysters, tuna tartare</i>	

## TO SHARE

<b>Warm Citrus Marinated SA Olives</b>	<b>11</b>	<b>Josper Roasted Figs</b>	<b>26</b>
<i>Lard Ass cultured butter</i>		<i>Pickled cucumber, almond cream, chèvre, curly endive, smoked almonds</i>	
<b>Warm Baker Bleu Baguette</b>	<b>4.5pp</b>	<b>Pork Rilette</b>	<b>26</b>
<i>Olasagasti anchovy en croute</i>		<i>Capers, chives, dijon, pickles, charred bread</i>	
<b>Olasagasti Anchovy en croute</b>	<b>12ea</b>	<b>Josper Roasted WA Octopus</b>	<b>30</b>
<i>Garlic cream, chives</i>		<i>Smoked almonds, fine herbs, romesco</i>	
<b>Salt Cod Croquettes</b>	<b>15</b>	<b>Steak Tartare, Game Chips</b>	<b>29/52</b>
<i>Tarragon mayonnaise</i>		<i>Riverina 3+ Rump hand cut, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk</i>	
<b>Charred O Couto Peppers</b>	<b>16</b>		
<i>Sherry vinegar glaze</i>			
<b>Duck Liver Parfait</b>	<b>25</b>		
<i>Burnt grapes, toasted brioche</i>			

## SALADS

<b>DD Caesar</b>	<b>25</b>
<i>Romaine, Olasagasti anchovy, Cravero Parmigiano, croutons, garlic, anchovy, parmesan, whole egg dressing</i>	
<b>Josper Roasted Pear Salad</b>	<b>26</b>
<i>Cravero Parmigiano, walnuts, mustard leaf, pickled celeriac, witlof, chives, verjus vinaigrette</i>	

## PASTA

<b>Gnocchetti Sardi</b>	<b>33</b>
<i>Wood fired, roast mushroom ragoût, confit garlic, parsley, Cravero Parmigiano</i>	
<b>Mafaldine</b>	<b>38</b>
<i>Spanner Crab, chilli, garlic, Bottarga, parsley, extra virgin olive oil</i>	
<b>Rigatoni</b>	<b>36</b>
<i>Beef shin ragu, black pepper, horseradish, Cravero Parmigiano</i>	

## JOSPER OVEN AND GRILL

<b>Glazed Sweet &amp; Sour Eggplant</b>	<b>35</b>	<b>Steak Frites, Pinnacle Rump Cap 3+</b>	<b>39</b>
<i>Chickpea cream, pine nuts, currents, parsley</i>		<i>Café de Paris, fries</i>	
<b>NZ Snapper Fillet</b>	<b>51</b>	<b>Riverina 2+ Grain Fed Tenderloin</b>	<b>60</b>
<i>Green beans, flageolet, fennel, salsa verde, Beurre Noisette</i>		<i>Pomme Anna, Bearnaise</i>	
<b>Market Fish Fillet</b>	<b>52</b>	<b>Margra Barnsley Lamb Chop 450g</b>	<b>54</b>
<i>Spinach, fine herb, Beurre Blanc</i>		<i>Salsa Verde</i>	
<b>Rare Breed Black Berkshire Crumbed Pork Cutlet</b>	<b>49</b>		
<i>Burnt lemon, Beurre Noisette</i>		<b>Wangaratta Grain Fed Sirloin on the Bone 500g</b>	<b>95</b>
<b>Josper Roasted Bannockburn Chicken</b>	<b>38</b>	<i>Red wine pan sauce</i>	
<i>Rocket, fried bread, shallots, pan sauce</i>		<b>Brooklyn Valley Rib Eye on the Bone 800g</b>	<b>165</b>
<b>DD Cheeseburger</b>	<b>29</b>	<i>Red wine pan sauce</i>	
<i>Sour pickles, fries</i>		<b>Accompaniments:</b>	
		<i>Bearnaise, Bone Marrow Butter, Café de Paris butter</i>	

## SIDES

<b>Leaf Salad</b>	<b>15</b>	<b>Roast Baby Carrots</b>	<b>15</b>
<i>Tarragon, Chardonnay vinaigrette</i>		<i>Labneh, raisins, apple vinaigrette</i>	
<b>Grilled Runner Beans</b>	<b>16</b>	<b>Potato Gratin</b>	<b>16</b>
<i>Mint, pecorino, confit shallot, Chardonnay vinaigrette</i>		<i>Cabbage, ham, Comte</i>	
<b>Steamed Broccolini</b>	<b>16</b>	<b>DD Fries</b>	<b>14</b>
<i>Fine herb Salsa Verde</i>		<i>Aleppo mayonnaise</i>	

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.



THE DRY DOCK  
Public Bar and Dining Room



FREE WIFI  
TheDryDock\_Guest