

THE DINING ROOM

GROUP MENUS TO SHARE 8+

DD GRAND

80 PP

Warm Citrus Marinated SA Olives

Warm Baker Bleu Baguette

Lard Ass cultured butter

Yellow Fin Tuna Tartare

Water melon radish, finger lime, chervil, chives, lemon oil, French pickled creme

Josper Roasted Figs

Pickled cucumber, almond cream, chèvre, curly endive, smoked almonds

Duck Liver Parfait

Burnt grapes, toasted brioche

Glazed Sweet & Sour Eggplant

Chickpea cream, pine nuts, currants, parsley

NZ Snapper Fillet

Green beans, flageolet, fennel, salsa verde, Beurre Noisette

Pinnacle Rump Cap 3+

Café de Paris, Red wine pan sauce

~ SUPPLEMENT FOR

~ Wangaratta Grain Fed Sirloin on the Bone 500g +15 PP
Red wine pan sauce and Bearnaise

~ Brooklyn Valley Rib Eye on the Bone 800g +30 PP
Red wine pan sauce and Bearnaise

Leaf Salad

Tarragon, Chardonnay vinaigrette

DD Fries

Valrhona Chocolate Cake

Vanilla crème anglaise

Profiterole

Hazelnut ice cream, passionfruit caramel

DD LUXE

110 PP

Warm Citrus Marinated SA Olives

Warm Baker Bleu Baguette

Lard Ass cultured butter

Josper Roasted Figs

Pickled cucumber, almond cream, chèvre, curly endive, smoked almonds

Yellow Fin Tuna Tartare

Water melon radish, finger lime, chervil, chives, lemon oil, French pickled creme

Steak Tartare, Game Chips

Riverina 3+ Rump hand cut, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk

Gnocchetti Sardi

Wood fired, Portobello, King Brown, Enoki mushrooms, confit garlic, parsley, Cravero Parmigiano

Malfadine

Spanner Crab, chilli, garlic, Bottarga, parsley, extra virgin olive oil

Glazed Sweet & Sour Eggplant

Chickpea cream, pine nuts, currants, parsley

Market Fish Fillet

Spinach, fine herb, Beurre Blanc

Wangaratta Grain Fed Sirloin on the Bone 500g

Red wine pan sauce and Bearnaise

~ SUPPLEMENT FOR

~ Brooklyn Valley Rib Eye on the Bone 800g +20 PP
Red wine pan sauce and Bearnaise

Leaf Salad

Tarragon, Chardonnay vinaigrette

DD Fries

Valrhona Chocolate Cake

Vanilla crème anglaise

Profiterole

Hazelnut ice cream, passionfruit caramel

Donut

Boysenberry rhubarb jam, whipped cream

ADDITIONS

Caviar

Black Pearl White Sturgeon

~ 5g Bump / Spoon

25

~ 30g Served with Blinis, crème fraîche, chives

180

~ 100g Served with Blinis, crème fraîche, chives

580

Anna Dutch Oscietra

~ 30g Served with Blinis, crème fraîche, chives

290

Oysters

Champagne Mignonette

6.5ea

Seafood Platter

Half lobster, prawns, oysters, tuna tartare

145

Raspberry Souffle

Pistachio ice cream

20

DD Ice Cream Sundae

Valrhona chocolate sorbet, vanilla bean ice cream, salted caramel popcorn, whipped cream, milk chocolate sauce

18

Cheese Selection

Butter milk lavosh, muscatels, apple jelly
5 piece

48

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 needs, we cannot guarantee that our food will be allergen free.



THE DRY DOCK
Public Bar and Dining Room

FREE GUEST WIFI
TheDryDock_Guest