

# 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>125</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>Garlic cream, chives</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>14</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>24</b>		
<i>Burnt grapes, toasted brioche</i>			

## SALADS

<b>Caesar Salad</b>	<b>25</b>
<i>Romaine, anchovy, parmesan, egg yolk, croutons</i>	
<b>Green Bean Salad</b>	<b>25</b>
<i>Watercress, baby gem, pickled fennel, smoked almonds, farro, charred grape vinaigrette</i>	
<b>Josper Roasted Pear Salad</b>	<b>25</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, Portobello, King Brown, Enoki mushrooms, confit garlic, parsley, Cravero Parmigiano</i>	
<b>Mafaldine</b>	<b>37</b>
<i>Spanner Crab, chilli, garlic, Bottarga, Parsley, extra virgin olive oil</i>	
<b>Rigatoni</b>	<b>35</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>	<b>Wangaratta Grain Fed Sirloin on the Bone 500g</b>	<b>95</b>
<i>Burnt lemon, Beurre Noisette</i>		<i>Red wine pan sauce</i>	
<b>Bannockburn Rotisserie Chicken</b>	<b>37</b>	<b>Brooklyn Valley Rib Eye on the Bone 800g</b>	<b>165</b>
<i>Rocket, fried bread, shallots, pan sauce</i>		<i>Red wine pan sauce</i>	
<b>DD Cheeseburger</b>	<b>28</b>	<b>Accompaniments:</b>	
<i>Sour pickles, fries</i>		<i>Bearnaise, Bone Marrow Butter, Café de Paris butter</i>	

## SIDES

<b>Leaf Salad</b>	<b>15</b>	<b>Potato Gratin</b>	<b>16</b>
<i>Tarragon, Chardonnay vinaigrette</i>		<i>Cabbage, ham, Comte</i>	
<b>Grilled Runner Beans</b>	<b>16</b>	<b>Pomme Puree</b>	<b>15</b>
<i>Mint, pecorino, confit shallot, Chardonnay vinaigrette</i>		<i>Aleppo mayonnaise</i>	
<b>Steamed Broccolini</b>	<b>16</b>		
<i>Fine herb Salsa Verde</i>			
<b>Roast Baby Carrots</b>	<b>15</b>		
<i>Labneh, raisins, apple vinaigrette</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 needs, we cannot guarantee that our food will be allergen free.



THE DRY DOCK  
Public Bar and Dining Room

FREE GUEST WIFI  
TheDryDock\_Guest