

# THE BAR MENU

## OYSTER BAR

<b>Oysters</b> <i>Champagne Mignonette</i>	6.5ea	<b>Prawn Sandwich</b> <i>Cultured butter, Marie Rose</i>	26
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## BAR SNACKS

<b>House Roasted Spice Nuts</b>	9	<b>Duck Liver Parfait</b> <i>Burnt grapes, toasted brioche</i>	25
<b>Warm Citrus Marinated SA Olives</b>	11	<b>Pork Rillettes</b> <i>Capers, chives, dijon, pickles, charred bread</i>	26
<b>Warm Baker Bleu Baguette</b> <i>Lard Ass cultured butter</i>	4.5pp	<b>Leaf Salad</b> <i>Tarragon, Chardonnay vinaigrette</i>	15
<b>Charred O Couto Peppers</b> <i>Sherry vinegar glaze</i>	16	<b>Steamed Broccolini</b> <i>Fine herb Salsa Verde</i>	16
<b>Olasagasti Anchovy en croute</b> <i>Garlic cream, chive</i>	12ea	<b>DD Fries</b> <i>Aleppo mayonnaise</i>	14
<b>Salt Cod Croquettes</b> <i>Tarragon mayonnaise</i>	15		

## MAINS

<b>Caesar Salad</b> <i>Romaine, anchovy, parmesan, egg yolk, croutons</i>	25	<b>Josper Roasted Snapper</b> <i>Fennel, caper, lemon, chives, watercress</i>	49
<b>Josper Roasted Pear Salad</b> <i>Cravero Parmigiano Reggiano, walnuts, mustard leaf, pickled celeriac, witlof, chives, verjus vinaigrette</i>	26	<b>Josper Roasted Bannockburn Chicken</b> <i>Pan sauce, fries or salad</i>	37
<b>Glazed Sweet &amp; Sour Eggplant</b> <i>Chickpea cream, pine nuts, currents, parsley</i>	35	<b>Steak Frites, Pinnacle Rump Cap 3+</b> <i>Café de Paris, fries or salad</i>	39
<b>Malfadine</b> <i>Crab, chilli, parsley, evo</i>	38	<b>DD Cheeseburger</b> <i>Sour pickles, fries or salad</i>	29

## DESSERT AND CHEESE

<b>Profiterole</b> <i>Hazelnut ice cream, passionfruit caramel</i>	19	<b>DD Ice Cream Sundae</b> <i>Milk chocolate caramel, salted caramel popcorn</i>	18
<b>Donut</b> <i>Hazelnut ice cream, passionfruit caramel</i>	18	<b>Cheese Selection</b> <i>Butter milk lavosh, muscatels, apple jelly</i>	
		1 piece	17
		3 piece	35
		5 piece	48
<b>Valrhona Chocolate Cake</b> <i>Vanilla crème anglaise</i>	20		

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

Groups of 8 or more will incur a 10% service charge (Monday to Saturday). A surcharge of 10% will apply on Sundays and 15% on public holidays. Credit and debit cards incur a surcharge of 1.5%.