

# 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 crème</i>	
<b>Prawn Cocktail</b>	<b>30</b>
<i>Maire Rose</i>	
<b>Eastern Rock Lobster</b>	<b>110</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>10</b>	<b>Roast Jerusalem Artichoke</b>	<b>26</b>
<i>Warm Baker Bleu Baguette</i>		<i>Baby golden beetroot, hazelnut, pickled shallot, blonde radicchio, chives, buffalo curd, Chardonnay vinaigrette</i>	
<b>Warm Baker Bleu Baguette</b>	<b>4.5pp</b>		
<i>Lard Ass cultured butter</i>			
<b>Olasagasti Anchovy en croute</b>	<b>12ea</b>	<b>Pork Rilette</b>	<b>26</b>
<i>Garlic cream, chives</i>		<i>Capers, chives, dijon, pickles, charred bread</i>	
<b>Salt Cod Croquettes</b>	<b>15</b>	<b>Josper Roasted WA Octopus</b>	<b>30</b>
<i>Tarragon mayonnaise</i>		<i>Smoked almonds, fine herbs, Romesco</i>	
<b>Charred O Couto Peppers</b>	<b>16</b>	<b>Steak Tartare, Game Chips</b>	<b>29/52</b>
<i>Sherry vinegar glaze</i>		<i>Hand cut Riverina rump 3+, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk</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, whole egg garlic 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 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>Josper Roasted Vadouvan Baby Cauliflower</b>	<b>34</b>	<b>Steak Frites, Pinnacle Rump Cap 3+</b>	<b>39</b>
<i>White bean soubise, Fricassée - green apple, macadamia, caper leaf, chive, lemon dressing</i>		<i>Café de Paris, fries</i>	
<b>NZ Snapper Fillet</b>	<b>51</b>	<b>Riverina Grain Fed Tenderloin 2+</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>Wood Fired Kinross Lamb Cutlets 500g</b>	<b>95</b>
<i>Spinach, fine herb, Beurre Blanc</i>		<i>Eggplant crème, roast garlic, caper, persillade, pan sauce</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>Josper Roasted Bannockburn Chicken</b>	<b>38</b>	<i>Choice of: Bearnaise - Café de Paris - Bone Marrow Butter</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>		<i>Choice of: Bearnaise - Café de Paris - Bone Marrow 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

# THE DINING ROOM

## SPARKLING

<b>Veuve Laperrière Blanc de Blancs</b> Loire Valley, FR	15
<b>NV Taittanger</b> Cuvée Prestige Brut Champagne, FR	30

## COCKTAILS

<b>Martini</b> <i>Ketel One/Tanqueray, Noilly Prat &amp; Orange Bitters</i>	20
<b>Negroni</b> <i>Tanqueray, Campari &amp; Carpano Antica</i>	20
<b>Americano</b> <i>Antica Formula, Campari, Soda</i>	18
<b>Aperol Spritz</b> <i>Aperol, Prosecco &amp; Soda</i>	16
<b>Hemingway Daiquiri</b> <i>Pampero Blanco, Luxardo, Lime &amp; Pink Grapefruit</i>	18
<b>Paloma</b> <i>Casamigos, Grapefruit, Agave &amp; Lime</i>	20
<b>Bloody Mary</b> <i>Ketel One, Fresh Tomato Juice, DD Bloody Mary Mix</i>	18
<b>Margarita</b> <i>Casamigos, Cointreau &amp; Lime</i>	20
<b>Tommys Margarita</b> <i>Casamigos, Agave &amp; Lime</i>	20
<b>Gimlet</b> <i>Tanqueray, Sugar Syrup &amp; Lime</i>	18
<b>Southside</b> <i>Tanqueray, Mint, Sugar Syrup &amp; Lime</i>	20
<b>Cosmopolitan</b> <i>Ketel One Citroen, Cointreau, Cranberry &amp; Lime</i>	18
<b>Tom Collins</b> <i>Tanqueray, Sugar Syrup &amp; Lemon</i>	18
<b>Whisky Sour</b> <i>Bulleit, Sugar Syrup, Whites, Angostura &amp; Lemon</i>	18
<b>Manhattan</b> <i>Bulleit Rye, Carpano Antica, Noilly Pratt &amp; Angostura</i>	22
<b>Old Fashioned</b> <i>Bulleit, Sugar Syrup &amp; Angostura</i>	18
<b>Espresso Martini</b> <i>Ketel One, Kahlua &amp; Fresh Espresso</i>	18

## APERITIF

<b>Ricard</b> Marseille, FR	14
<b>Jean Boyer Pastis Restanques</b> Domaine Des Restanques, FR	13
<b>Henri Bardouin Pastis</b> Forcalquier, FR	14
<b>Suze</b> Thuir, FR	13
<b>Campari</b> Milan, IT	13
<b>Cynar</b> Padua, IT	14
<b>Cocchi Chinato</b> Piedmont, IT	15
<b>Italicus</b> Moncalieri, Torino, IT	14

## BEER

### TAP

<b>Peroni</b> 5%	10.5
<b>Asahi Japanese Lager</b> 5%	10.5
<b>Balter XPA</b> 5%	9.5
<b>Coopers Pale Ale</b> 4.5%	9
<b>Stone &amp; Wood Pacific Ale</b> 4.4%	9.5
<b>Hawke's Lager</b> 4.2%	9

### BOTTLED/CAN

<b>Coopers Sparkling Ale</b> 5.8%	11
<b>Kronenbourg 1664</b> 5%	9.5
<b>Corona</b> 5%	9.5
<b>Fournier Cidres la Pommerai Brut (Apple)</b> 4.5%	13
<b>Yullies Margot Dry Apple Cider</b> 5%	12

### NO/LOW ALCOHOL

<b>Asahi</b> 0.0%	7
<b>Heineken</b> 0.0%	7
<b>Heaps Normal Quiet XPA</b> 0.5%	8
<b>Hawkes Half XPA</b> 1.75%	8

## DESSERT AND CHEESE

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

Groups of 8 or more will incur an 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%.



THE DRY DOCK  
Public Bar and Dining Room



FREE WIFI  
TheDryDock\_Guest