

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

Roast Jerusalem Artichoke
Baby golden beetroot, hazelnut, pickled shallot, blonde
radicchio, chives, buffalo curd, Chardonnay vinaigrette

Duck Liver Parfait
Burnt grapes, toasted brioche

Josper Roasted Vadouvan Baby Cauliflower
White bean soubise, Fricassée - green apple, macadamia,
caper leaf, chive, lemon dressing

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

Roast Jerusalem Artichoke
Baby golden beetroot, hazelnut, pickled shallot, blonde
radicchio, chives, buffalo curd, Chardonnay vinaigrette

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

Josper Roasted Vadouvan Baby Cauliflower
White bean soubise, Fricassée - green apple, macadamia,
caper leaf, chive, Beurre Noisette

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		Raspberry Souffle	20
Black Pearl White Sturgeon		Pistachio ice cream	
~ 5g Bump / Spoon	25	DD Ice Cream Sundae	18
~ 30g Served with Blinis, crème fraiche, chives	180	Valrhona chocolate sorbet, vanilla bean ice cream, salted caramel popcorn, whipped cream, milk chocolate sauce	
~ 100g Served with Blinis, crème fraiche, chives	580	Cheese Selection	
Anna Dutch Oscietra		Butter milk lavosh, muscatels, apple jelly	
~ 30g Served with Blinis, crème fraiche, chives	290	5 piece	48
Oysters	6.5ea		
Champagne Mignonette			
Seafood Platter	145		
Half lobster, prawns, oysters, tuna tartare			

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

GROUP MENUS

SPARKLING

Veuve Laperrière Blanc de Blancs Loire Valley, FR 15

NV Taittanger Cuvée Prestige Brut Champagne, FR 30

COCKTAILS

Martini 20
Ketel One or Tanqueray, Noilly Prat, orange bitters

Negroni 20
Tanqueray, Campari, Carpano Antica Formula

American 18
Carpano Antica Formula, Campari, soda

Aperol Spritz 16
Aperol, Prosecco, soda

Hemingway Daiquiri 18
Pampero Blanco, Luxardo, pink grapefruit, lime

Paloma 20
Casamigos, grapefruit, Agave, lime

Bloody Mary 18
Ketel One, fresh tomato juice, DD Bloody Mary mix

Margarita 20
Casamigos, Cointreau, lime

Tommys Margarita 20
Casamigos, Agave, lime

Gimlet 18
Tanqueray, sugar syrup, lime

Southside 20
Tanqueray, mint, sugar syrup, lime

Cosmopolitan 18
Ketel One Citroen, Cointreau, cranberry, lime

Tom Collins 18
Tanqueray, sugar syrup, lemon

Whisky Sour 18
Bulleit, sugar syrup, egg white, Angostura, lemon

Manhattan 22
Bulleit Rye, Carpano Antica Formula, Noilly Pratt, Angostura

Old Fashioned 18
Bulleit, sugar syrup, Angostura

Espresso Martini 18
Ketel One, Kahlua, fresh espresso

APERITIF

Ricard Marseille, FR 14

Jean Boyer Pastis Restanques 13
Domaine Des Restanques, FR

Henri Bardouin Pastis Forcalquier, FR 14

Suze Thuir, FR 13

Campari Milan, IT 13

Cynar Padua, IT 14

Cocchi Chinato Piedmont, IT 15

Italicus Moncalieri, Torino, IT 14

BEER

T A P

Peroni 5% 10.5

Asahi Japanese Lager 5% 10.5

Balter XPA 5% 9.5

Coopers Pale Ale 4.5% 9

Stone & Wood Pacific Ale 4.4% 9.5

Hawke's Lager 4.2% 9

BOTTLED / C A N

Coopers Sparkling Ale 5.8% 11

Kronenbourg 1664 5% 9.5

Corona 5% 9.5

Fournier Cidres la Pommerai Brut (Apple) 4.5% 13

Yullies Margot Dry Apple Cider 5% 12

N O / L O W A L C O H O L

Asahi 0.0% 7

Heineken 0.0% 7

Heaps Normal Quiet XPA 0.5% 8

Hawkes Half XPA 1.75% 8

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%.



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TheDryDock_Guest