

# 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>Lard Ass cultured butter</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>	<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>15</b>	<b>Steak Tartare, Game Chips</b>	<b>29/52</b>
<i>Tarragon mayonnaise</i>		<i>Hand cut Riverina rump 3+, 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>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>41</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 Choice of: Bearnaise - Café de Paris - Peppercorn, Brandy, Tarragon Butter</i>	
<b>Josper Roasted Bannockburn Chicken</b>	<b>38</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 Choice of: Bearnaise - Café de Paris - Peppercorn, Brandy, Tarragon Butter</i>	
<b>DD Cheeseburger</b>	<b>29</b>		
<i>Sour pickles, fries</i>			

## SIDES

<b>Leaf Salad</b>	<b>15</b>	<b>Roast Pumpkin</b>	<b>15</b>
<i>Tarragon, Chardonnay vinaigrette</i>		<i>Stracciatella, Aleppo, Sage Burnt Butter</i>	
<b>Fried Brussel Sprouts</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 Fioretto</b>	<b>16</b>	<b>DD Fries</b>	<b>14</b>
<i>Pecorino, breadcrumbs, lemon dressing</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