

THE DINING ROOM

GROUP MENUS TO SHARE 8+

DD GRAND

90 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

Raspberry Clafoutis
Brandy cream

ADDITIONS

Caviar	
Black Pearl White Sturgeon	
~ 5g Bump / Spoon	25
~ 30g Served with Blinis, crème fraiche, chives	180
~ 100g Served with Blinis, crème fraiche, chives	580
Anna Dutch Oscietra	
~ 30g Served with Blinis, crème fraiche, chives	290
Oysters	7ea
Champagne Mignonette	
Seafood Platter	145
Half lobster, prawns, oysters, tuna tartare	

Blood Orange Souffle	20
Cinnamon ice cream	
DD Ice Cream Sundae	18
Valrhona chocolate sorbet, vanilla bean ice cream, salted caramel popcorn, whipped cream, milk chocolate sauce	
Cheese Selection	
Butter milk lavosh, muscatels, apple jelly	
5 piece	48

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