

THE DINING ROOM

OYSTER BAR

Oysters	7ea
<i>Champagne Mignonette</i>	
Yellow Fin Tuna Tartare	32
<i>Watermelon radish, chervil, chives, lemon oil, French pickle crème</i>	
Prawn Cocktail	30
<i>Maire Rose</i>	
Eastern Rock Lobster	110
<i>Tarragon mayonnaise</i>	
Seafood Platter	145
<i>Lobster, prawns, oysters, tuna tartare</i>	

TO SHARE

Warm Citrus Marinated SA Olives	11	Roast Jerusalem Artichoke	25
<i>Lard Ass cultured butter</i>		<i>Baby golden beetroot, hazelnut, pickled shallot, blonde radicchio, chives, buffalo curd, Chardonnay vinaigrette</i>	
Warm Baker Bleu Baguette	4.5pp	Pork Rilette	26
<i>Garlic cream, chives</i>		<i>Capers, chives, dijon, pickles, charred bread</i>	
Olasagasti Anchovy en croute	14ea	Josper Roasted WA Octopus	30
<i>Garlic cream, chives</i>		<i>Smoked almonds, fine herbs, Romesco</i>	
Salt Cod Croquettes	8ea	Steak Tartare, Game Chips	29/52
<i>Tarragon mayonnaise</i>		<i>Hand cut Riverina rump 3+, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk</i>	
Charred O Couto Peppers	18		
<i>Sherry vinegar glaze</i>			
Duck Liver Parfait	25		
<i>Burnt grapes, toasted brioche</i>			

SALADS

DD Caesar	26
<i>Romaine, Olasagasti anchovy, Cravero Parmigiano, croutons, garlic whole egg dressing</i>	
Josper Roasted Pear Salad	26
<i>Cravero Parmigiano, walnuts, mustard leaf, pickled celeriac, witlof, chives, verjus vinaigrette</i>	

PASTA

Gnocchetti Sardi	33
<i>Wood fired mushroom ragoût, confit garlic, parsley, Cravero Parmigiano</i>	
Mafaldine	38
<i>Spanner Crab, chilli, garlic, Bottarga, parsley, extra virgin olive oil</i>	
Rigatoni	36
<i>Beef shin ragu, black pepper, horseradish, Cravero Parmigiano</i>	

JOSPER OVEN AND GRILL

Josper Roasted Vadouvan Baby Cauliflower	35	Steak Frites, Pinnacle Rump Cap 3+	41
<i>White bean soubise, Fricassée - green apple, macadamia, caper leaf, chive, Beurre Noisette</i>		<i>Café de Paris, fries</i>	
NZ Snapper Fillet	52	Daube of Grass Fed Beef Cheek	54
<i>Green beans, flageolet, fennel, salsa verde, Beurre Noisette</i>		<i>Celeriac Puree, king brown mushroom, pickled onions, spec ladrons</i>	
Market Fish Fillet	53	Wood Fired Kinross Lamb Cutlets	59
<i>Spinach, fine herb, Beurre Blanc</i>		<i>Eggplant crème, roast garlic, caper, persillade, pan sauce</i>	
Rare Breed Black Berkshire Crumbed Pork Cutlet	49	Wangaratta Grain Fed Sirloin on the Bone 500g	95
<i>Burnt lemon, Beurre Noisette</i>		<i>Red wine pan sauce</i>	
Josper Roasted Bannockburn Chicken	38	Brooklyn Valley Rib Eye on the Bone 800g	165
<i>Rocket, fried bread, shallots, pan sauce</i>		<i>Red wine pan sauce</i>	
DD Cheeseburger	29	<i>Choice of: Bearnaise - Café de Paris - Peppercorn, Brandy, Tarragon Butter</i>	
<i>Sour pickles, fries</i>			

SIDES

Leaf Salad	15	Roast Pumpkin	15
<i>Tarragon, Chardonnay vinaigrette</i>		<i>Stracciatella, Aleppo, Sage Burnt Butter</i>	
Fried Brussel Sprouts	16	Potato Gratin	16
<i>Lardo, chives, pickled shallot, garlic, sherry vinagrette</i>		<i>Cabbage, ham, Comte</i>	
Steamed Fioretto	16	DD Fries	15
<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