

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

Green Asparagus
Sauce Gribiche, pickled shallot, fine herbs

Duck Liver Parfait
Burnt grapes, toasted brioche

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

King Rainbow Trout Fillet
Sauté Leeks, sauce grenobloise

Pinnacle Rump Cap 3+
Café de Paris, Red wine pan sauce

~ SUPPLEMENT FOR

~ O'Conner Grass Fed Rib Eye 500g +15 PP
Red wine pan sauce

~ Little Joe Grain Fed T-Bone 800g +35 PP
Burnt lemon, red wine pan sauce

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

Green Asparagus
Sauce Gribiche, pickled shallot, fine herb

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

Gigli
Baby zucchini, garden peas, goats curd, mint, vegetable nage

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
Steamed mussels, sauce verge

O'Conner Grass Fed Rib Eye 500g
Red wine pan sauce

~ SUPPLEMENT FOR

~ Little Joe Grain Fed T-Bone 800g +25 PP
Burnt lemon, red wine pan sauce

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