

# THE BAR MENU

## OYSTER BAR

<b>Oysters</b> <i>Champagne Mignonette</i>	7ea	<b>Prawn Sandwich</b> <i>Cultured butter, Marie Rose</i>	26
---	-----	---	----

## BAR SNACKS

<b>House Roasted Spice Nuts</b>	9	<b>Duck Liver Parfait</b> <i>Burnt grapes, toasted brioche</i>	25
<b>Warm Citrus Marinated SA Olives</b>	11	<b>Pork Rillettes</b> <i>Capers, chives, dijon, pickles, charred bread</i>	26
<b>Warm Baker Bleu Baguette</b> <i>Lard Ass cultured butter</i>	4.5pp	<b>Leaf Salad</b> <i>Tarragon, Chardonnay vinaigrette</i>	15
<b>Charred O Couto Peppers</b> <i>Sherry vinegar glaze</i>	16	<b>Steamed Fioretto</b> <i>Pecorino, breadcrumbs, lemon dressing</i>	16
<b>Olasagasti Anchovy en croute</b> <i>Garlic cream, chive</i>	14ea	<b>DD Fries</b> <i>Aleppo mayonnaise</i>	15
<b>Salt Cod Croquettes</b> <i>Tarragon mayonnaise</i>	8ea		

## MAINS

<b>Caesar Salad</b> <i>Romaine, Olasagasti anchovy, Cravero Parmigiano, croutons, garlic, whole egg dressing</i>	26	<b>Salt Baked Yellow Carrot</b> <i>Onion puree, broad beans, asparagus, baby zucchini, chives a la nage</i>	36
<b>Blood Orange Salad</b> <i>Roast leeks, macadamia, buffalo curd, chervil, pecorino, pomms vinaigrette</i>	24	<b>King Rainbow Trout Fillet</b> <i>Watercress, celeriac pink lady remoulade</i>	42
<b>Malfadine</b> <i>Spanner Crab, chilli, garlic, Bottarga, parsley, extra virgin olive oil</i>	38	<b>Josper Roasted Bannockburn Chicken</b> <i>Pan sauce, fries or salad</i>	37
<b>Casarecce</b> <i>Braised lamb shoulder, citrus gremolata, pecorino</i>	36	<b>Steak Frites, Pinnacle Rump Cap 3+</b> <i>Café de Paris, fries or salad</i>	41
		<b>DD Cheeseburger</b> <i>Sour pickles, fries or salad</i>	29

## DESSERT AND CHEESE

<b>Profiterole</b> <i>Hazelnut ice cream, passionfruit caramelc</i>	19	<b>Madeleines</b> <i>Valrhona manjari chocolate sauce</i>	16
<b>Manjari Chocolate Marquise</b> <i>Jersey milk sorbet, blackberries</i>	18	<b>Valrhona Chocolate Truffles</b> <i>Guanaja 70% Valrhona chocolate, honey truffles</i>	4ea
<b>DD Ice Cream Sundae</b> <i>Valrhona chocolate sorbet, vanilla bean ice cream, salted caramel popcorn, whipped cream, milk chocolate sauce</i>	18	<b>Cheese Selection</b> <i>Butter milk lavosh, muscatels, spiced pear paste</i>	
		3 piece	35
		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 House and Dining Room

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%.