

THE BAR MENU

OYSTER BAR

Oysters <i>Champagne Mignonette</i>	7ea	Prawn Sandwich <i>Cultured butter, Marie Rose</i>	26	Caviar Bump <i>Calvisius - Black Pearl, White Sturgeon</i>	30
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TO SHARE

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

MAINS

Caesar Salad <i>Romaine, Olasagasti anchovy, Cravero Parmigiano, croutons, garlic, whole egg dressing</i>	26	Steak Frites, Riverine Rump Cap 3+ <i>Café de Paris, fries or salad</i>	41
Peach Witlof Salad <i>Blistered peach, endive, pickled watermelon, hazelnuts, tarragon, chives, goats cheese, chardonnay vinaigrette</i>	27	DD Cheeseburger <i>Sour pickles, fries or salad</i>	29
Malfadine <i>Spanner Crab, chilli, garlic, Bottarga, parsley, extra virgin olive oil</i>	38		
Casarecce <i>Braised lamb shoulder, citrus gremolata, pecorino</i>	36		
Roast Fennel Yellow Zucchini <i>Provençal of white bean, confit shallot, samphire, pickled lemon, capers, green olive, smoked almond, Aleppo, parsley</i>	38		
King Rainbow Trout Fillet <i>Watercress, celeriac pink lady remoulade</i>	42		
Josper Roasted Bannockburn Chicken <i>Pan sauce, fries or salad</i>	37		

LUNCH ADDITIONS UNTIL 4PM DAILY

Quiche Lorraine <i>Butter short crust, smoked bacon, leek, quatre 4 spice, mustard leaf salad</i>	26
Fried Fish Burger <i>Crumbed trout, pickles, Aleppo mayonnaise, gem, fries</i>	29
*Steak Sandwich <i>Cafe de Paris butter, horseradish, Dijon mayonnaise, fries</i> <i>(*Not available on weekends)</i>	32
*Crumbed Pork Sandwich <i>Lemon cabbage, tarragon mayonnaise, parmesan, fries</i> <i>(*Not available on weekends)</i>	25

DESSERT AND CHEESE

Profiterole <i>Hazelnut ice cream, passionfruit caramel</i>	19	Madeleines <i>Valrhona manjari chocolate sauce</i>	16
Manjari Chocolate Marquise <i>Jersey milk sorbet, blackberries</i>	18	Valrhona Chocolate Truffles <i>Guanaja 70% Valrhona chocolate, honey truffles</i>	4ea
DD Ice Cream Sundae <i>Valrhona chocolate sorbet, vanilla bean ice cream, salted caramel popcorn, whipped cream, milk chocolate sauce</i>	18	Cheese Selection <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%.