

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

Hiramasa Kingfish Crudo
Smoked almond, capers, pickled radish, chives,
lemon cream, olive brine vinaigrette

Summer Tomatoes
Heirloom, oxheart, cherry tomatoes, pickled lemon, buffalo
ricotta, fine herbs, pickled shallot

Duck Liver Parfait
Burnt grapes, toasted brioche

Roast Fennel Yellow Zucchini
Provençal of white bean, confit shallot, samphire, pickled lemon,
capers, green olive, smoked almond, Aleppo, parsley

King Rainbow Trout
Sauté Leeks, sauce grenobloise

Riverine Rump Cap 2+
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

Manjari Chocolate Marquise
Jersey milk sorbet, blackberries

Profiterole
Hazelnut ice cream, passionfruit caramel

DD LUXE

110 PP

Warm Citrus Marinated SA Olives

Warm Baker Bleu Baguette
Lard Ass cultured butter

Summer Tomatoes
Heirloom, oxheart, cherry tomatoes, pickled lemon, buffalo
ricotta, fine herbs, pickled shallot

Hiramasa Kingfish Curdo
Smoked almond, capers, pickled radish, chives,
lemon cream, olive brine vinaigrette

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

Roast Fennel Yellow Zucchini
Provençal of white bean, confit shallot, samphire, pickled lemon,
capers, green olive, smoked almond, Aleppo, parsley

Market Fish
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

Manjari Chocolate Marquise
Jersey milk sorbet, blackberries

Profiterole
Hazelnut ice cream, passionfruit caramel

Strawberry Mille-Feuille
Strawberries, orange creme patisserie, white chocolate
mousse, sugar puff pastry, strawberry sorbet

ADDITIONS

Caviar	
Black Pearl White Sturgeon	
~ 5g Bump / Spoon	30
~ 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
Balmain bugs, prawns, oysters, kingfish crudo	

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, spiced pear paste	
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



FREE WIFI
TheDryDock_Guest