

DESSERT AND CHEESE

Cherry Soufflé <i>Coconut ice cream</i>	20
Strawberry Mille-Feuille <i>Strawberries, orange creme patisserie, white chocolate mousse, sugar puff pastry, strawberry sorbet</i>	23
Profiterole <i>Hazelnut ice cream, passionfruit caramel</i>	19
Manjari Chocolate Marquise <i>Jersey milk sorbet, blackberries</i>	20
DD Ice Cream Sundae <i>Valrhona chocolate sorbet, vanilla bean ice cream, salted caramel popcorn, whipped cream, milk chocolate sauce</i>	18
Valrhona Chocolate Truffles <i>Guanaja 70% Valrhona chocolate, honey truffles</i>	4ea
Cheese Selection <i>Butter milk lavosh, muscatels, apple jelly</i>	
3 piece	35
5 piece	48

LIQUID DESSERTS

Espresso Martini <i>Ketel One, Kahlua, fresh espresso</i>	21
Negroni <i>Tanqueray, Campari, Carpano Antica Formula</i>	23
Amaretto Sour <i>Disaronno Amaretto, lemon, sugar syrup, egg white</i>	22
Old Fashioned <i>Bulleit, Sugar, Angostura</i>	22
Manhattan <i>Bulleit Rye, Carpano Antica Formula, Angostura Bitters</i>	23

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%.