

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

Snapper Tartare

Scallop, crème fraîche, finger lime, breakfast radish, elk, caper 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

Sautee Leeks, sauce grenobloise

Pinnacle Rump Cap 2+

Café de Paris, Red wine pan sauce

~ SUPPLEMENT FOR

~ O'Conner Grass Fed Rib Eye 500g +16 PP
Red wine pan sauce

~ Rangers Valley Bone-In Sirloin 600g 3+ + 19 PP
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, preserved lemon, buffalo ricotta, fine herbs, pickled shallot

Snapper Tartare

Scallop, crème fraîche, finger lime, breakfast radish, elk, caper vinaigrette

Steak Tartare, Game Crisps

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

~ Rangers Valley Bone-In Sirloin 600g 3+ + 6 PP
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 fraîche, chives 180

~ 100g Served with Blinis, crème fraîche, chives 580

Anna Dutch Oscietra

~ 30g Served with Blinis, crème fraîche, chives 290

Oysters

Champagne Mignonette 7ea

Seafood Platter 145

Oysters, snapper tartare, prawns, Balmain bugs, steamed mussels, pickles

Cherry Soufflé

Coconut ice cream 20

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 48
5 piece

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 an 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%.