

# THE DINING ROOM

## OYSTER BAR

<b>Oysters</b>	7ea
<i>Champagne Mignonette</i>	
<b>Snapper Tartare</b>	32
<i>Scallop, crème fraîche, finger lime, breakfast radish, elk, caper vinaigrette</i>	
<b>Prawn Cocktail</b>	30
<i>Maire Rose</i>	
<b>Balmain Bugs</b>	34
<i>Tarragon mayonnaise</i>	
<b>Seafood Platter</b>	135
<i>Oysters, snapper tartare, prawns, Balmain bugs, steamed mussels, pickles</i>	

## TO SHARE

<b>Warm Citrus Marinated SA Olives</b>	11	<b>Summer Tomatoes</b>	26
<i>Lard Ass cultured butter</i>		<i>Heirloom, oxheart, cherry tomatoes, preserved lemon, buffalo ricotta, fine herbs, pickled shallot</i>	
<b>Warm Baker Bleu Baguette</b>	4.5pp	<b>Duck Liver Parfait</b>	25
<i>Lard Ass cultured butter</i>		<i>Burnt grapes, toasted brioche</i>	
<b>Olasagasti Anchovy en croute</b>	14ea	<b>Pork Rilette</b>	26
<i>Garlic cream, chives</i>		<i>Capers, chives, dijon, pickles, charred bread</i>	
<b>Salt Cod Croquettes</b>	8ea	<b>Steak Tartare, Game Crisps</b>	29/52
<i>Tarragon mayonnaise</i>		<i>Hand cut Riverina rump 3+, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk</i>	
<b>Roast Queensland King Prawn</b>	14ea		
<i>Crustacean butter, lemon, parsley</i>			
<b>Charred O Couto Peppers</b>	18		
<i>Sherry vinegar glaze</i>			

## SALADS

<b>DD Caesar</b>	26
<i>Romaine, Olasagasti anchovy, Cravero Parmigiano, croutons, garlic whole egg dressing</i>	
<b>Peach Witlof Salad</b>	28
<i>Blistered peach, witlof, pickled watermelon, hazelnuts, tarragon, chives, goats cheese, chardonnay vinaigrette</i>	

## PASTA

<b>Gigli</b>	33
<i>Baby zucchini, garden peas, goats curd, mint, vegetable nage</i>	
<b>Mafaldine</b>	38
<i>Spanner crab, chilli, garlic, Bottarga, parsley, extra virgin olive oil</i>	
<b>Casarecce</b>	36
<i>Braised lamb shoulder, citrus gremolata, pecorino</i>	

## JOSPER OVEN AND GRILL

<b>Roast Fennel Yellow Zucchini</b>	38	<b>Steak Frites, Pinnacle Rump Cap 2+</b>	41
<i>Provençal of white bean, confit shallot, samphire, pickled lemon, capers, green olive, smoked almond, Aleppo, parsley</i>		<i>Café de Paris, fries</i>	
<b>King Rainbow Trout Fillet</b>	47	<b>Riverina Tenderloin 200g</b>	68
<i>Sautéed leeks, sauce grenobloise</i>		<i>Spinach, pomme rosti, beurre rouge</i>	
<b>Market Fish</b>	53	<b>Gundagai Lamb Loin 220g</b>	57
<i>Steamed mussels, sauce verge</i>		<i>Provençal of vegetables, jus gras</i>	
<b>Rare Breed Black Berkshire Crumbed Pork Cutlet</b>	49	<b>O'Connor Grass Fed Rib Eye 500g</b>	105
<i>Burnt lemon, Beurre Noisette</i>		<i>Red wine pan sauce</i>	
<b>Josper Roasted Bannockburn Chicken</b>	38	<b>Rangers Valley Bone-In Sirloin 600g 3+</b>	135
<i>Rocket, fried bread, shallots, pan sauce</i>		<i>Red wine pan sauce</i>	
<b>DD Cheeseburger</b>	29	<i>Choice of: Bearnaise - Café de Paris - Peppercorn Brandy Butter</i>	
<i>Sour pickles, fries or leaf salad</i>			

## SIDES

<b>Leaf Salad</b>	15	<b>Fried Cauliflower</b>	16
<i>Tarragon, Chardonnay vinaigrette</i>		<i>Buffalo Persian feta, almonds, chives, golden raisins</i>	
<b>Grilled Sugarloaf Cabbage</b>	15	<b>Potato Gratin</b>	16
<i>Speck, creamed yoghurt, currants, chives, red wine vinaigrette</i>		<i>Cabbage, ham, Comté</i>	
<b>Steamed Green Beans</b>	15	<b>DD Fries</b>	15
<i>Pickled shallot, chiffonade mint, french dressing.</i>		<i>Aleppo mayonnaise</i>	

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%.