



\$ 140 PER PERSON

TO START

King Crab Tartlet
Lemon crème, smoked salmon roe

SHARED ENTREES

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

Figs
Stracciatella, roast hazelnut, basil, sherry vinaigrette

Beef Carpaccio
Comté, watercress, pickled shallot, horseradish

CHOICE OF MAIN

Roast Leeks
Fricassée chickpeas, almonds, confit shallot, grapes, celery, peas

Roast Snapper
Leeks, clams, smoked salmon caviar, chive beurre blanc

Riverina Tenderloin 2+
Baby spinach, pomme rosti, beurre rouge

SHARED SIDES

DD Fries
Aleppo mayonnaise

Leaf Salad
Tarragon, Chardonnay vinaigrette

CHOICE OF DESSERT

White Chocolate Rose Bavaois
Raspberry, salted almond, lychee sorbet

Profiterole
Hazelnut ice cream, passionfruit caramel

Peach Melba
Roast peach, raspberry puree, lemon thyme granita, candied almonds

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%.