

DESSERT AND CHEESE

Passionfruit Soufflé	20
<i>Coconut rum ice cream</i>	
Valrhona White Ivoire Chocolate Parfait	21
<i>Candied macadamia, white balsamic compressed plum</i>	
Profiterole	19
<i>Hazelnut ice cream, passionfruit caramel</i>	
Valrhona Chocolate Cake	21
<i>Vanilla crème anglaise</i>	
DD Ice Cream Sundae	18
<i>Valrhona chocolate sorbet, vanilla bean ice cream, salted caramel popcorn, whipped cream, milk chocolate sauce</i>	
Valrhona Chocolate Truffles	4ea
<i>Guanaja 70% Valrhona chocolate, honey truffles</i>	
Cheese Selection	
<i>Butter milk lavosh, muscatels, apple jelly</i>	
3 piece	35
5 piece	48

LIQUID DESSERTS

Espresso Martini	21
<i>Ketel One, Kahlua, house espresso</i>	
Negroni	23
<i>Tanqueray, Campari, Cinzano 1757 Rosso</i>	
Amaretto Sour	22
<i>Disaronno Amaretto, lemon, sugar syrup, egg white</i>	
Old Fashioned	22
<i>Bulleit, Sugar, Angostura</i>	
Manhattan	23
<i>Bulleit Rye, Carpano Antica Formula, Angostura Bitters</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%.