

# 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>Figs</b>	28
<i>Lard Ass cultured butter</i>		<i>Stracciatella, hazelnut pestou, sherry vinaigrette, basil</i>	
<b>Warm Baker Bleu Baguette</b>	4.5pp	<b>Duck Liver Parfait</b>	25
<i>Olasagasti Anchovy en croute</i>		<i>Burnt grapes, toasted brioche</i>	
<b>Salt Cod Croquettes</b>	8ea	<b>Pork Rilette</b>	26
<i>Tarragon mayonnaise</i>		<i>Capers, chives, dijon, pickles, charred bread</i>	
<b>Roast Queensland King Prawn</b>	14ea	<b>Steak Tartare, Game Crisps</b>	29/52
<i>Crustacean butter, lemon, parsley</i>		<i>Hand cut Riverina rump 3+, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk</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>Waldorf Salad</b>	28
<i>Roquefort, candied walnuts, pecans, apple, celery, tarragon, buttermilk honey dressing</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>Rigatoni</b>	36
<i>Pork sausage ragu, Tuscan cabbage, pecorino, orange, fried bread crumbs</i>	

## JOSPER OVEN AND GRILL

<b>Roast Leek</b>	38	<b>Steak Frites, Pinnacle Rump Cap 2+</b>	41
<i>Chickpea purée, grapes, almond, peas, chives, verjus vinaigrette</i>		<i>Café de Paris, fries</i>	
<b>King Rainbow Trout Fillet</b>	49	<b>Riverina Tenderloin 200g</b>	68
<i>Confit kipfler, green bean, white anchovies, piquillo peppers, green olive, chive</i>		<i>Spinach, pomme rosti, beurre rouge</i>	
<b>Market Fish</b>	54	<b>Gundagai Lamb Loin 220g</b>	57
<i>Roast fennel, smoked salmon roe, samphire, clams, noilly pratt crème</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, parmesan, 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>Brussel Sprouts, Lyonnaise</b>	17
<i>Tarragon, Chardonnay vinaigrette</i>		<i>Pickled onions, speck lardon, garlic chives</i>	
<b>Grilled Eggplant</b>	16	<b>Potato Gratin</b>	16
<i>Buffalo curd, pine nuts, red wine vinaigrette, fine herbs</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%.