

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

Figs
Stracciatella, hazelnut pestou, sherry vinaigrette, basil

Duck Liver Parfait
Burnt grapes, toasted brioche

Roast Leek
Chickpea purée, grapes, almond, peas, chives, verjus vinaigrette

King Rainbow Trout
Confit kipfler, green bean, white anchovies, piquillo peppers, green olive, chive

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

Valrhona Chocolate Cake
Vanilla crème anglaise

Profiterole
Hazelnut ice cream, passionfruit caramel

DD LUXE

110 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

Figs
Stracciatella, hazelnut pestou, sherry vinaigrette, basil

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 Leek
Chickpea purée, grapes, almond, peas, chives, verjus vinaigrette

Market Fish
Roast fennel, smoked salmon roe, samphire, clams, noilly pratt crème

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

Valrhona Chocolate Cake
Vanilla crème anglaise

Profiterole
Hazelnut ice cream, passionfruit caramel

Valrhona White Ivoire Chocolate Parfait
Candied macadamia, white balsamic compressed plum

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	7ea
Champagne Mignonette	
Seafood Platter	145
Oysters, snapper tartare, prawns, Balmain bugs, steamed mussels, pickles	

Passionfruit Soufflé	20
Coconut rum ice cream	
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	
3 piece	35
5 piece	48

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%.