

THE DINING ROOM

OYSTER BAR

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

TO SHARE

Warm Citrus Marinated SA Olives	11	Roast Beetroot	27
<i>Lard Ass cultured butter</i>		<i>Orange, cherve, buttered macadamia, tarragon, merlot vinaigrette</i>	
Warm Baker Bleu Baguette	5pp	Duck Liver Parfait	25
<i>Lard Ass cultured butter</i>		<i>Burnt grapes, toasted brioche</i>	
Olasagasti Anchovy en croute	14ea	Pork Rilette	26
<i>Garlic cream, chives</i>		<i>Capers, chives, Dijon, pickles, charred bread</i>	
Salt Cod Croquettes	8ea	Steak Tartare, Game Crisps	29/52
<i>Tarragon mayonnaise</i>		<i>Hand cut Riverina rump 3+, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk</i>	
Roast Queensland King Prawn	14ea		
<i>Crustacean butter, lemon, parsley</i>			
Charred Peppers	18		
<i>Sherry vinegar glaze</i>			

SALADS

DD Caesar	26
<i>Romaine, Olasagasti anchovy, Cravero Parmigiano, croutons, garlic whole egg dressing</i>	
Waldorf Salad	28
<i>Roquefort, candied walnuts, pecans, apple, celery, tarragon, buttermilk honey dressing</i>	

PASTA

Risotto	36
<i>Porcini, wood ear mushrooms, roast baby corn, parmesan crumb, mustard leaf</i>	
Mafaldine	38
<i>Spanner crab, chilli, garlic, Bottarga, parsley, extra virgin olive oil</i>	
Rigatoni	36
<i>Pork sausage ragu, Tuscan cabbage, pecorino, orange, fried bread crumbs</i>	

JOSPER OVEN AND GRILL

Roast Leek	38	Hunter Valley Duck	52
<i>Chickpea purée, grapes, almond, peas, chives, verjus vinaigrette</i>		<i>Brandy plums, radicchio, farro, currants, tarragon, orange duck sauce</i>	
King Rainbow Trout Fillet	47	Steak Frites, Pinnacle Grass-fed Sirloin MBS2+	51
<i>Confit kipfler, green bean, white anchovies, piquillo peppers, green olive, chive</i>		<i>Café de Paris, red wine pan sauce, fries</i>	
Market Fish	54	Riverina Grain-fed Tenderloin MBS2+	68
<i>Roast fennel, smoked salmon roe, samphire, clams, noilly pratt crème</i>		<i>Spinach, pomme rosti, beurre rouge</i>	
Josper Roasted Bannockburn Chicken	38	O'Connor Grass-fed Rib Eye MBS2+ 500g	105
<i>Rocket, fried bread, shallots, pan sauce</i>		<i>Red wine pan sauce</i>	
Rare Breed Black Berkshire Crumbed Pork Cutlet	49	Rangers Valley Bone-In Grain-fed Sirloin MBS3+ 600g	135
<i>Burnt lemon, parmesan, beurre noisette</i>		<i>Red wine pan sauce</i>	
DD Cheeseburger	29	<i>Choice of: Bearnaise - Café de Paris - Peppercorn Brandy Butter</i>	
<i>Sour pickles, fries or salad</i>			

SIDES

Leaf Salad	15	Mac n Cheese	16
<i>Tarragon, Chardonnay vinaigrette</i>		<i>Gruyere, English cheddar, smoked mozzarella, Dijon mustard, smoked paprika</i>	
Grilled Eggplant	16	Pomme Purée	15
<i>Buffalo curd, pine nuts, red wine vinaigrette, fine herbs</i>		<i>Aleppo mayonnaise</i>	
Steamed Zucchini	15	DD Fries	15
<i>Garlic, mint, lemon yoghurt</i>			
Brussel Sprouts, Lyonnaise	16		
<i>Pickled onions, speck lardon, garlic chives</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



FREE WIFI
TheDryDock_Guest