

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

Roast Beetroot
Orange, cherve, buttered macadamia, tarragon, merlot vinaigrette

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 Grass-fed Sirloin MBS2+
Café de Paris, red wine pan sauce

~ SUPPLEMENT FOR

~ O'Connor Grass-fed Rib Eye MBS2+ 500g +16 PP
Red wine pan sauce

~ Rangers Valley Grain-fed Bone-In Sirloin MBS3+ 600g +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

Roast Beetroot
Orange, cherve, buttered macadamia, tarragon, merlot vinaigrette

Steak Tartare, Game Crisps
Riverina 3+ Rump hand cut, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk

Risotto
Porcini, wood ear mushrooms, roast baby corn, parmesan crumb, mustard leaf

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'Connor Grass-fed Rib Eye MBS2+ 500g
Red wine pan sauce

~ SUPPLEMENT FOR

~ Rangers Valley Grain-fed Bone-In Sirloin MBS3+ 600g +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
Black Pearl Oscietra, Black Caviar
~ 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
1 piece 19
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%.