

# THE DINING ROOM

## OYSTER BAR

<b>Oysters</b> <i>Champagne Mignonette</i>	7ea
<b>Yellowfin Tuna</b> <i>Green olive tapenade, capers, white anchovies, smoked almonds, fine herbs, lemon dressing</i>	32
<b>Prawn Cocktail</b> <i>Marie Rose</i>	30
<b>Balmain Bugs</b> <i>Tarragon mayonnaise</i>	34
<b>Seafood Platter</b> <i>Oysters, yellowfin tuna, prawns, Balmain bugs, steamed mussels, pickles</i>	135

## TO SHARE

<b>Warm Citrus Marinated SA Olives</b>	11	<b>Roast Beetroot</b> <i>Orange, chevre, buttered macadamia, tarragon, merlot vinaigrette</i>	27
<b>Warm Baker Bleu Baguette</b> <i>Lard Ass cultured butter</i>	5pp	<b>Duck Liver Parfait</b> <i>Burnt grapes, cornichons, toasted brioche</i>	25
<b>Olasagasti Anchovy en croute</b> <i>Garlic cream, chives</i>	14ea	<b>Pork Rilette</b> <i>Capers, chives, Dijon, pickles, charred bread</i>	26
<b>Salt Cod Croquettes</b> <i>Tarragon mayonnaise</i>	8ea	<b>Steak Tartare, Game Crisps</b> <i>Hand cut Riverina rump 2+, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk</i>	29/52
<b>Roast Queensland King Prawn</b> <i>Crustacean butter, lemon, parsley</i>	14ea		
<b>Charred Peppers</b> <i>Sherry vinegar glaze</i>	18		

## SALADS

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

## PASTA

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

## JOSPER OVEN AND GRILL

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

## SIDES

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

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