

# 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

Yellowfin Tuna  
Green olive tapenade, capers, white anchovies, smoked almonds, fine herbs, lemon dressing

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

Duck Liver Parfait  
Burnt grapes, cornichons, 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

Yellowfin Tuna  
Green olive tapenade, capers, white anchovies, smoked almonds, fine herbs, lemon dressing

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

Steak Tartare, Game Crisps  
Riverina 2+ 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  
Fioretto, onion purée, mussels, chives, sauce vadouvan

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** 135  
Oysters, yellowfin tuna, 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 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%.