

# MOTHERS DAY

**\$ 145 PER PERSON**

## TO START

### **Cured Trout Tartlet**

*Lemon crème, white sturgeon caviar, chives*

## SHARED ENTREES

### **Roast Beetroot Salad**

*Pickled golden beetroot, salt baked beetroot purée, chèvre, roast baby beetroot, tarragon, Merlot vinaigrette*

### **Beef Carpaccio**

*Horseradish crème, watercress, gruyère, lemon*

### **Yellowfin Tuna Crudo**

*Green olive tapenade, white anchovy, almonds, capers, chives*

## CHOICE OF MAIN

### **Market Fish**

*Fioretto, onion puree, mussels, chives, sauce vadouvan*

### **Roast Celeriac**

*Fricassée Aromatique, flageolet beans, nage, fine herbs*

### **Rangers Valley Wagyu Sirloin MB7+**

*Pomme dauphinoise, baby spinach, sauce Cabernet Sauvignon*

## SHARED SIDES

### **DD Fries**

*Aleppo mayonnaise*

### **Leaf Salad**

*Tarragon, Chardonnay vinaigrette*

## CHOICE OF DESSERT

### **Strawberry Trifle**

*Mascarpone diplomat, champagne jelly, meringue kisses*

### **Profiterole**

*Hazelnut ice cream, passionfruit caramel*

### **Valrhona Chocolate Torte**

*Whipped raspberry ganache, crème fraîche Chantilly*

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%.