

# DESSERT AND CHEESE

<b>Passionfruit Soufflé</b> <i>Coconut rum ice cream</i>	21
<b>Citrus Baba au Rhum</b> <i>Mascarpone Chantilly, glazed orange</i>	22
<b>Profiterole</b> <i>Hazelnut ice cream, passionfruit caramel</i>	20
<b>Valrhona Chocolate Cake</b> <i>Vanilla crème anglaise</i>	22
<b>DD Ice Cream Sundae</b> <i>Valrhona chocolate sorbet, vanilla bean ice cream, salted caramel popcorn, whipped cream, milk chocolate sauce</i>	19
<b>Scoops</b> <i>Vanilla bean, hazelnut, coconut rum ice creams</i> <i>Passionfruit, Valrhona chocolate sorbets</i>	7ea
<b>Valrhona Chocolate Truffles</b> <i>Guanaja 70% Valrhona chocolate, honey truffles</i>	7ea
<b>Cheese Selection</b> <i>Butter milk lavosh, muscatels, apple jelly</i>	
1 piece	19
3 piece	35
5 piece	48

## LIQUID DESSERTS

<b>Espresso Martini</b> <i>Ketel One, Kahlua, house espresso</i>	21
<b>Negroni</b> <i>Tanqueray, Campari, Cinzano 1757 Rosso vermouth</i>	23
<b>Amaretto Sour</b> <i>Disaronno Amaretto, lemon, sugar syrup, egg white</i>	22
<b>Old Fashioned</b> <i>Bulleit, Sugar, Angostura</i>	22
<b>Manhattan</b> <i>Bulleit Rye, Carpano Antica Formula, Angostura Bitters</i>	23

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%.