

# THE DINING ROOM

GROUP MENUS TO SHARE 9+

## DD GRAND

95 PP

**Warm Baker Bleu Baguette**  
*Lard Ass cultured butter*

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

**Roast Baby Beetroot**  
*Artichoke crème, smoked almonds, raisins, fine herbs, artichoke crisps, Chardonnay vinaigrette*

**Duck Liver Parfait**  
*Burnt grapes, cornichons, toasted brioche*

**Honey Glazed Celeriac**  
*Soubise, Fricassée aromtique, cannellini beans, sorrel, beurre noisette*

**King Rainbow Trout**  
*Parsley macadamia crust, pea purée, broad beans, preserved lemon, pickled shallot, beurre noisette*

**Pinnacle Grass-fed Sirloin MBS2+ 300g**  
*Café de Paris, red wine pan sauce*

~ SUPPLEMENT FOR

~ O'Connor Grass-fed Rib Eye MBS2+ 500g +16 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

120 PP

**Warm Baker Bleu Baguette**  
*Lard Ass cultured butter*

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

**Roast Baby Beetroot**  
*Artichoke crème, smoked almonds, raisins, fine herbs, artichoke crisps, Chardonnay vinaigrette*

**Steak Tartare, Game Crisps**  
*Riverina 2+ Rump hand cut, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk*

**Tagliatelle**  
*Chestnut mushroom, truffle butter, garlic, parsley, Cravero*

**Mafaldine**  
*Spanner crab, chilli, garlic, Bottarga, parsley, extra virgin olive oil*

**Honey Glazed Celeriac**  
*Soubise, Fricassée aromtique, cannellini beans, sorrel, beurre noisette*

**Market Fish**  
*Fioretto, onion purée, mussels, chives, sauce vadouvan*

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

**Leaf Salad**  
*Tarragon, Chardonnay vinaigrette*

**DD Fries**

**Valrhona Chocolate Cake**  
*Vanilla crème anglaise*

**Profiterole**  
*Hazelnut ice cream, passionfruit caramel*

**Citrus Baba au Rhum**  
*Mascarpone Chantilly, glazed orange*

## 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** 21  
*Coconut rum ice cream*

**DD Ice Cream Sundae** 19  
*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%.