

THE BAR MENU

SNACKS

Warm Baker Bleu Baguette <i>Lard Ass cultured butter</i>	5pp
House Roasted Spiced Nuts	9
Warm Citrus Marinated SA Olives	12
Oysters <i>Champagne Mignonette</i>	7ea
Caviar Bump <i>Calvisius - Black Pearl, White Sturgeon</i>	30ea
Olasagasti Anchovy en croute <i>Garlic cream, parsley</i>	14ea
Duck Liver Parfait en croute <i>Cornichon, chives</i>	9ea
Deville Egg <i>Lardo, pickled shallot, chives</i>	9ea
Mac 'n' Cheese Croquette <i>Smoked mozzarella, lemon</i>	8ea
Salt Cod Croquette <i>Tarragon mayonnaise</i>	8ea
Scotch Egg <i>Sauce piquante</i>	18ea

SHARE

Charred Peppers <i>Garlic, sherry vinegar glaze</i>	18
Yellowfin Tuna <i>Green olive tapenade, capers, lemon dressing</i>	22
Charcuterie <i>Gruyère, pork rilette, duck liver parfait, saucisson, pickles, warm Baker Bleu baguette</i>	28

SALADS

DD Caesar <i>Romaine, Olasagasti anchovy, Cravero Parmigiano, whole egg dressing</i>	28
Waldorf Salad <i>Roquefort, candied walnuts, pecans, apple, celery, tarragon, buttermilk honey dressing</i>	29

PASTA

Tagliatelle <i>Chestnut mushroom, truffle butter, garlic, parsley, Cravero</i>	43
Mafaldine Pasta <i>Spanner crab, chilli, garlic, Bottarga, parsley, extra virgin olive oil</i>	39
Rigatoni Pasta <i>Pork sausage ragu, Tuscan cabbage, pecorino, orange, fried bread crumbs</i>	38

SANDWICHES / BURGERS

Prawn Sandwich <i>Cultered butter, Maire Rose</i>	26
Fried Fish Burger <i>Crumbed trout, pickles, Aleppo mayonnaise, fries or leaf salad</i>	29
Confit Pork Bun <i>Remoulade, pickles, fries or leaf salad</i>	26
DD Cheeseburger <i>Sour pickles, fries or leaf salad</i>	29

MAINS

Honey Glazed Celeriac <i>Soubise, Fricassée aromtique, cannellini beans, sorrel, beurre noisette</i>	36
King Rainbow Trout <i>Citrus, bitter leaves, pickled shallot, chives, chardonnay vinaigrette</i>	41
Josper Roasted Bannockburn Chicken <i>Pan sauce, fries or leaf salad</i>	37
O'Connor Grass-fed Rump MBS2+ 250g <i>Red wine pan sauce, fries or leaf salad</i>	37
Steak Frites, Pinnacle Grass-fed Sirloin MBS2+ 300g <i>Café de Paris, red wine pan sauce, fries or leaf salad</i>	56

SIDES

DD Fries <i>Aleppo mayonnaise</i>	15
Leaf Salad <i>Tarragon, Chardonnay vinaigrette</i>	16
Steamed Zucchini <i>Garlic, mint, lemon yoghurt</i>	16

DESSERT AND CHEESE

DD Ice Cream Sundae <i>Valrhona chocolate sorbet, vanilla bean ice cream, salted caramel popcorn, whipped cream, milk chocolate sauce</i>	19
Valrhona Chocolate Cake <i>Vanilla crème anglaise</i>	22
Profiterole <i>Hazelnut ice cream, passionfruit caramel</i>	20
Scoops <i>Vanilla bean, hazelnut, coconut rum ice creams Passionfruit, chocolate sorbets</i>	7ea
Valrhona Chocolate Truffles <i>Guanaja 70% Valrhona chocolate, honey truffles</i>	7ea
Cheese <i>Butter milk lavosh, muscatels, apple jelly</i>	
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%.